



# Chef Attended Stations

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### Carving Station Buffet Menu

#### Chef's Choice Passed Canapés

#### Market Salad

Iceberg & Garden Lettuce Blend Accompanied by Ripe Tomatoes, Fresh Cucumbers and Julian Carrot with Toasted Garlic Croutons and Your Choice of Dressing

#### Fresh Fruit Display

The Freshest Seasonal Fruit Available...Paired with Honey Yogurt Dipping Sauce

#### Bread Display

Bakery Fresh Artisan Breads and Rolls with Olive Oil and Whipped Butter

#### Market Fresh Vegetable Medley and Potatoes

Handpicked Broccoli, Cauliflower, Carrots, Peppers, Zucchini, Summer Squash, or Work with the Chef to Create Your Own Blend

Oven Roasted Red Bliss Potatoes with Garlic, Fresh Herbs and Our Chefs Blend of Spices

#### Carving Station

Butcher Fresh Slow Roasted Meats Complete the Occasion - Choose One from the List Below

\*Additional Meat Option



### *Cawing Stations*

- Garlic herb Young Turkey Breast
- Peppered Pork Loin
- Apple Smoked Beef Brisket
- Pit Smoked Ham
- Herb & Lemon Roasted Chickens
- Salmon\*
- Baron of Pork\*
- Flank Steak\*
- Boneless Leg of Lamb\*

\*Available for an Additional Charge

### *Griddle Stations*

- Soy Marinated Chicken Beef or Shrimp Skewers
- Sea Scallops with Sweet Chili Sauce
- Zucchini Cakes with Lemon Thyme Aioli
- Crab Cakes with Chili Remoulade
- Corn Cakes with Smoked Salmon
- Artesian Grilled Cheese

### *Sauté stations*

- Mussels in Tomato Garlic Broth with Crostinis
- Pasta with Garden Vegetables & Marinara, Alfredo or Pesto
- Asian Noodle Bowl with an Assortment of Asian Meats, Vegetables & Noodles  
Accompanied by Consommé
- Chicken Pot Stickers with Dipping Sauce
- Stir-Fry Vegetables

