

# Appetizer Carving Station

Your custom menu can be enhanced with the addition of Celebrations' Chef's Carving Station. Guests are treated to a choice of three roasted meats and accompaniments. All the meats are chef-carved and served with breads for easy eating.

Contact a Celebrations' sales consultant to help you choose an assortment of butler passed and/or stationary displays of appetizers to complete your formal reception. We have provided a list of favorite hors d'oeuvres on the following pages.

## Chef's Carving Station

The following meats are hand-carved in front of your guests by our uniformed chef. Artisan breads and rolls and accompaniments are included.

### Marinated Strip Sirloin

Tender sirloin seasoned with garlic, salt and pepper; slow cooked and served medium rare.  
Served with horseradish creme fraiche

### Roast Pork Loin

Lean roast pork loin. Served with apple chutney.

### Fresh Rosemary Brined Turkey Breast

Roasted until moist and tender. Served with cranberry remoulade.

## Carving Station Enhancements

Talk to your sales consultant about customizing your Carving Station. See below for some examples.

### Skirt Steak Roulade

Flattened skirt steak rolled with fresh basil leaves, roasted red peppers and a Parmesan filling, sliced diagonally for a colorful, flavorful presentation

### Herb-Encrusted Salmon

Whole sides of Eastern salmon coated with fresh herbs and lemon.

### Filet Mignon

The most tender of all meats

### Baked Virginia Ham

Classic Pit style ham

### Leg of Lamb

Rosemary, garlic, black pepper, Dijon mustard and red wine make an outstanding marinade for this succulent roast.