

Chef's Carving Buffet

Appetizer

Celebrations' Mezze Display

Hummus, pita chips, imported cheese from around the Mediterranean, grilled marinated vegetables, roasted tomato and eggplant dip, creamy garlic dip, herb-marinated olives and feta with preserved lemons, artichoke hearts with capers and garbanzo, dolmades, and other whims of the Chef

First Course

Mediterranean Salad

Crisp lettuce greens and garden vegetables tossed with our homemade lemon, olive oil and herb dressing, served with feta cheese and pitted Kalamata olives

Entrées

Chef's Carving Station

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

Fresh rosemary-brined turkey breast roasted until moist and tender.
Served with cranberry remoulade

Lean roast pork loin, served with apple chutney.

Meats are hand carved in front of your guests by our uniformed Chef.

Carving Station Enhancements

Talk to your Sales Consultant about customizing your Carving Station.

*Comes with China dinner plate, disposable appetizer and dessert plates and stainless steel flatware. You can also add full China service and/or table linens. Make your special day especially for you by selecting your own choices of salad, entrées and side dishes. You may add butler-passed hors d'oeuvres or modify your stationary appetizers as well.
Please speak with your Celebrations sales consultant.*

Chef's Carving Buffet

Accompaniments

Gemelli Pesto Alfredo

Spiral pasta with red peppers and artichoke hearts tossed in our homemade creamy basil pesto sauce

Local Vegetable Sauté

A medley of squash, zucchini, carrots and red bell peppers, local when available, cooked to perfection in a lightly seasoned EVOO

Artisan Breads & Rolls

Fresh baked old world bread and roll assortment with creamery butter

Dessert

Client's Wedding Cake

Cut, plated and served buffet style

Coffee, Tea and Decaf

A full-bodied blend of Arabica coffee and fresh herbal teas

Starting at \$45.95 per person