

# *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 roasted Tuscan 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.

Fresh turkey breast roasted until moist and tender.

Lean pork loin seasoned with a spicy Jamaican jerk rub.

Meats are hand carved in front of your guests by our Chef. Served with cranberry remoulade and horseradish cream.

Comes with China dinner plate, disposable appetizer and dessert plates and stainless steel flatware. Make your special day especially for you by selecting your own choices of salad, entrées and side dishes. You can also add full China service and/or table linens. Please speak with your Celebrations sales consultant.

## *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

### *Leg of Lamb*

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

### *Filet Mignon*

The most tender of all meats

### *Cedar Planked Herb-Encrusted Salmon*

Whole sides of Eastern salmon coated with fresh herbs and lemon, baked on a cedar plank

### *Turkey Ballantine*

Tender moist turkey stuffed with a duck confit filling

### *Baked Virginia Ham*

Classic Pit style ham

## *Accompaniments*

### *Gemelli Pesto Alfredo*

Spiral pasta 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 creamery butter

### *Artisan Breads & Rolls*

Fresh baked old world bread and roll assortment with creamery butter

## *Dessert*

### *Client's Wedding Cake*

Cut, plated and served to order

### *Coffee, Tea and Decaf*

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

Starting at \$39.95 per person