

# *Chef's 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.

## *Roast Sirloin, Herb-seasoned Turkey Breast, Jamaican Jerked Pork Loin, Artisan Rolls & Fancy Condiments*

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. The following meats are hand carved in front of your guests by our chef. Accompaniments will include fresh baked old world bread and roll assortment cranberry remoulade, horseradish Creme Fraiche and butter.

add \$12.95 per person

## *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