

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 Trio

Marinated Strip Sirloin

Tender sirloin seasoned with garlic, salt and pepper, slow cooked and served medium rare with horseradish crème fraîche

Roast Pork Loin

Lean roast pork loin, served with an apple chutney

Rosemary Brined Turkey Breast

Moist and tender roasted breast of turkey, 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.