

## DISPLAYS, CARVING AND ACTION STATIONS

### Displays

#### **Fresh Vegetables**

A Unique Display of Fresh Seasonal Vegetables with Choice of Ranch, Dill, Curry, Blue Cheese or Yogurt Dips

#### **International Dipping Station**

Garlic Hummus, Warm Spinach & Artichoke Dip, Pineapple Salsa, Guacamole served with Gourmet Crackers, Flatbreads & Tortilla Chips

#### **Imported & Domestic Cheese Display**

Fresh Seasonal Fruit Garnish & Assorted Gourmet Crackers

#### **Golden Baked Brie**

Puff Pastry Encrusted Baked Brie Wheel w/choice of fillings: Raspberry Preserves, Jardiniere or Apples & Walnuts, served with Gourmet Flatbread & French Bread Rounds

#### **Antipasto Display**

Italian Meats & Cheeses, Marinated Vegetables, Roasted Red Peppers & Olives served with Toasted Garlic Rounds

#### **Decorated Whole Poached Salmon**

Toast Points, Cream Cheese, Capers, Lemon Wedges, Diced Onions, Tomatoes

### **Chef Attended Carving Station**

*Served with silver dollar rolls & appropriate condiments, minimum of 50 people*

#### Oven Roasted Turkey Breast

Cranberry Sauce, Mayonnaise & Dijonaise

#### Roast Prime Rib of Beef Au Jus

Creamy Horseradish Sauce

#### Grilled Tenderloin of Beef

Pinot Noir Demi Glaze, Béarnaise Sauce & Horseradish

*Chef Attendant Fee: \$150 per chef not included*