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*