

HAND CARVED SPECIALTIES

All carving stations require one chef attendant per 75 guests for 1½ hours at \$150.
All selections are served with cocktail rolls, Dijon mustard, mayo, horseradish and whipped butter.

BONE-IN HONEY GLAZED HAM, PINEAPPLE VELOUTE

Creamy macaroni and cheese

Serves 50 people \$400 each

ROASTED TOM TURKEY, GIBLET GRAVY

Sage and currant stuffing

Serves 30 people \$350 each

STEAMSHIP OF BEEF, COGNAC DEMI

Butter whipped potatoes

Serves 100 people \$900 each

ROASTED BARON OF BEEF, CABERNET BORDELAISE

Parmesan herbed baby red potatoes

Serves 60 people \$600 each

SEA SALT CRUSTED PRIME RIB, NATURAL JUS

Garlic smashed Yukon gold potatoes

Serves 30 people \$575 each

STEAMSHIP LEG OF PORK, WHOLE GRAIN MUSTARD DEMI

Smoked cheddar au gratin

Serves 80 people \$450 each

LEG OF LAMB, ROSEMARY JUS

Chive whipped potatoes

Serves 15 people \$250 each

All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon signed banquet event orders.