

# Carving Stations

(One and Half Hour Reception)

Herb-Crusted Tenderloin of Beef, Cabernet Demi Glace, Silver Dollar Rolls

Roasted Breast of Turkey, Cranberry-Orange Compote, Silver Dollar Rolls

Roasted Top Round of Beef, Creamy Horseradish, Silver Dollar Rolls

Honey Glazed Virginia Baked Ham, Pineapple Chutney, Silver Dollar Rolls

Herb Crusted Rack of Lamb, Mint Jelly (*2 pieces per person*)

Sesame-Crusted Seared Tuna Loin, Wasabi, Soy Sauce

Roast Loin of Pork, Peppercorn Cream

## ENHANCEMENTS

Tossed Green Salad, Coleslaw, Corn and Tomato Salad, Greens Beans Amandine,  
Sweet Potatoes, Potatoes au Gratin, Garlic Mashed Potatoes, Risotto,  
Roasted Asparagus, Sautéed Vegetables, Sautéed Spinach and Oven Roasted Potatoes

*All Prices are subject to a 20% Service Charge and 7% Sales Tax*

# *Sauté Stations*

(One and Half Hour Reception)

Miniature Maryland Crab Cakes Sautéed to Order,  
served with Rémoulade, garnished with Mirco Greens (3 pieces per person)

Exotic Mushrooms sautéed to order with Shallots and Demi-glace served on Puff Pastry

Gulf Shrimp Scampi, sautéed to order in Lemon and  
Garlic Butter served over Rice (3 pieces per person)

Penne and Cheese Tortellini sautéed with Marinara and  
Alfredo Sauces topped with: Pancetta Bacon, Vegetable Primavera,  
Sautéed Mushrooms, Parmesan Cheese, Sun-dried Tomatoes, Garlic, and Onions  
*With Grilled Chicken* (at an additional charge)

Chicken Pomodoro  
Sautéed Chicken finished in a Sun Dried Tomato Pesto Cream Sauce over Rice Pilaf

Seafood Fra Diavolo  
Scallops, Shrimp and Crab Meat sautéed in Spicy Marinara Sauce served wih Linguini

*All Prices are subject to a 20% Service Charge and 7% Sales Tax*