

Carvers' CORNER



All Carved Items include: Dollar Rolls and Chef's Selection of Appropriate Accompaniments
Chef Attendant Fee Additional

HOUSE SMOKED SIRLOIN OF BEEF

With Horseradish Sauce and Natural Au Jus (Serves 30)

GLAZED OZARK HAM

With Honey Mustard Sauce and Traditional Mayonnaise (Serves 30)

SMOKED TURKEY BREAST

With Cranberry Sauce and Mayonnaise (Serves 45)

SMOKED BLACK PEPPER CRUSTED TENDERLOIN

With a Blackberry Demi-Glaze (Serves 20)

STEAMSHIP ROUND OF BEEF

With Horseradish Sauce, Natural Au Jus (Serves 150)

SALMON STRUDEL

With Lemon Cream Reduction (Serves 20)

ROAST LEG OF LAMB

With Mint Sauce (Serves 20)



**CARVERS'
CORNER**

Hors D'oeuvres



Enhance your reception with Butler-passed Hors d'oeuvres

COLD SELECTION

Assorted Bruschetta (Roma Tomato and Kalamata Olive)
Fresh Strawberry and Brie
Maytag Vol Au Vente
Chicken Salpicon on Wonton Chip
Cocktail Shrimp on Toast Point with Wasabi Remoulade
Smoked Salmon Mousse with Dill,
Capers and Tobiko Caviar on Dill Chip
Tuna Tartare
House Made California Rolls
Jumbo Peeled Shrimp on Ice
Assorted Sushi

HOT SELECTION

Warm Spinach and Artichoke Dip
Tortilla Chips and Pita Triangles (Serves 30)
Add Crabmeat
Warm Brie En Croute with Crackers and Crustini (Serves 30)
Breaded Artichoke Hearts
Thai Spring Rolls
Sesame Rice Ball
Cheese Puff with Dill
Chicken Quesadillas
Boursin Stuffed Mushroom Caps
Spinach and Goat Cheese Phyllo
Pot Stickers with Dipping Sauce
Ozark Barbecue Meat Balls
Southwestern Chicken and Black Bean Spring Roll
Spicy Chicken Drumettes with Celery and Blue Cheese Dip
Phyllo Wrapped Asparagus
Skewers of Beef
Skewers of Marinated Chicken
Scallops Wrapped in Apple Wood Bacon
Shrimp Purses
Bacon Wrapped Water Chestnuts
Crisp Wonton Wrapped Shrimp
Mini Beef Wellington
Crab Croquets
Lamb Popsicles with Mint Sauce



Stations



Minimum of Three Stations. Stations are limited to 2 hours.

MONA LISA STATION

Choose Three: Fettuccini, Penne, Spaghetti or Linguine

Choose Three: Bolognese (Meat Sauce), Sweet Basil Marinara, Pesto with Sundried Tomatoes, Creamy Alfredo or Carbonara (Cream Prosciutto Sauce)

Garlic Bread Sticks

Add Red or White Clam Sauce

Add Italian Sausage or Meat Balls

STIR-FRY STATION

Hunan Beef or Sesame Chicken and Peppers

Served with Steamed Rice and Udon Noodles

SOUTH OF THE BORDER STATION

Chicken and Beef Fajitas with Peppers and Onions

Warm Flour Tortillas served with Guacamole, Sour Cream and Salsa

ORIENT EXPRESS STATION

Vegetable Egg Rolls, Thai Dipping Sauce, Pot Stickers, Plum Sauce, Crab Rangoon, Sweet and Sour Sauce, Fried Rice, Soy Sauce and Fortune Cookies

SEAFOOD STATION

Jumbo Sized Shrimp, Crab Claws, Seafood Salad, Oysters on the Half Shell, Cocktail Sauce and Remoulade Sauce

SUSHI AND SASHIMI STATION

Assortment of California Rolls, Spicy Tuna Roll, Salmon Roll and Shrimp Roll Wasabi, Soy Sauce and Pickled Ginger

VIENESSE TABLE

Display of Sweet Shoppe Delights to include Roulades, Tortes, Cakes and Pies, Array of Petite Fours and Tartlets



Display PRESENTATIONS



Vegetable Crudite with Dip

Fresh Fruit and Berries

Molasses Cured Smoked Salmon with Sour Cream,
Onions, Capers and Assorted Flatbreads

Cheese and Summer Sausage with Crackers –
Cheddar, Swiss, Smoked Gouda, Brie,
Boursin and Pepperjack Cheeses

Antipasto – Provolone and Mozzarella Cheese,
Summer Sausage, Capicola, Salami and Prosciutto
Ham, Grilled Asparagus and Artichoke Hearts with
Roasted Cherry Peppers, Banana Peppers and
Mixed Olives and Roasted Vegetables

