

CHEF ATTENDED STATIONS

Prices do not include tax and gratuity.

**Meat is thinly sliced
\$50 per Attendant**

ROAST BEEF TOP ROUND \$375

Served w/ Whole Grain Dijon & Horseradish
(one round serves approximately 75 people)

ROASTED BEEF TENDERLOIN \$295

Served w/ Brandied Peppercorn Gravy
(one tenderloin serves approximately 25 people)

HERB CRUSTED PORK LOIN \$225

Served w/ Apricot Relish & Whole Grain Dijon
(one loin serves approximately 50 people)

SMOKED COUNTRY HAM \$250

Served w/ Honey Mustard & Pineapple Chutney
(one ham serves approximately 50 people)

PRIME RIB \$375

Served w/ Roasted Onion Au Jus
(one prime rib serves approximately 50 people)

ROASTED TURKEY \$200

Served w/ Cranberry Chutney & Giblet Gravy
(one turkey serves approximately 50 people)

PAN SEARED SESAME TUNA LOIN \$375

Served w/ Cucumber Wasabi & Horseradish Cream
(one loin serves approximately 35 people)

PEPPER CRUSTED BEEF SIRLOIN \$250

Choice Cut Sirloin Roasted & Served w/ House Made Horseradish
and Black Country Steak Sauce
(one sirloin serves approximately 35 people)