

## CARVING STATIONS

We require one Chef Per 100 people for Stations, \$100 per Chef  
Minimum of 25 people / Two (2) hour Maximum  
Served with Appropriate Accompaniments

### Stations

House Made Green Tea Gravlox or Oak Smoked Cambridge Salmon  
Grated Egg, Minced Red Onion, Capers  
Dijon Mustard, Dill Cream Cheese, Bagel Chips, Pumpernickel and Rye Breads  
\$225  
Serves 25 people

Norwegian Salmon En Croûte with Spinach and Lemon Caper Beurre Blanc  
\$10 per person

Whole Roasted Tanglewood Farm Turkey Breast, Cranberry Relish, Herb  
Mayonnaise,  
Imported Mustards and Assorted Townsend Rolls  
\$8 per person

Roasted Rack of Lamb, Rosemary Jus and Apple Mint Jelee  
\$5.25 per chop

Black Angus Steamship Round of Beef with au Jus, Creamy Horseradish Sauce  
Assorted Townsend Rolls  
\$12 per person  
Minimum of 50 people

Roasted Pork Tenderloin, English Sage and Onion Stuffing, with Calvados Demi  
\$9 per person

Roasted Vienna Whole Salami, Honey Mustard Glaze with Dark Pumpernickel  
Rolls  
Assorted Mustards and Chutney  
\$8 per person

Roasted Prime Rib with Traditional au Jus, Creamy Horseradish and Assorted  
Townsend Rolls  
\$14 per person  
(Minimum 25 people)

Roasted Beef Tenderloin, Wild Mushroom and Béarnaise Sauces\*  
\$14 per person

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.