



Culinary Stations

Active Stations with Chef Carving Entrees
each station accompanied by a side and assorted breads
See Full Sides List Below

Herb and Cracked Black Pepper Encrusted Beef Tenderloin
with béarnaise sauce, horseradish cream sauce and Jezebel sauce

Prime Rib

with au jus and horseradish cream sauce

New York Strip

with tarragon butter and gorgonzola cream sauce

Lime Marinated Flank Steak

with chipotle honey

Dry Rubbed and Roasted Top Inside Round of Beef

with button mushrooms in red wine reduction

Dry Mustard, Garlic and Onion Encrusted Pork Loin

with green tomato chutney and Cajun aioli

Jamaican Jerk Chicken

with mango salsa and sweet roasted peppers

Whole Roasted Turkey

with chipotle chili tartar sauce and whole berry cranberry sauce

Spiral Ham

with bourbon pecan praline sauce and stone ground mustard

Carolina Pulled Pork

with traditional, mustard and fiery vinegar sauces

Grilled Rack of Lamb

with balsamic mint glaze

Seared Duck Breast

with blueberry sauce

Sides Dishes

whipped sweet potatoes, Yukon gold mashed potatoes,
double stuffed potatoes, hollowed new potatoes, potatoes au gratin,
roasted rosemary potatoes, potato pancakes, hash brown casserole
cornbread stuffing, traditional stuffing

black bean cakes

southern mac' n cheese

saffron risotto, parmesan risotto cakes, rice pilaf, cilantro lime rice

Wild Mushroom and Spinach Sauté

Petite salad Toast Cups