CrestWeddings.com

## Stations

*Prices reflect 50 person minimums and 90 minutes of served by uniformed attendant.*

## Buffet Carving Station

Select from any of the Meats listed below and we will present
it with a uniformed attendant and appropriate breads and sauces.
Sold per breast or round.
Smoked Turkey Breast with Sage gravy and Cranberry sauce.

- Each breast serves approx.. 15-20 people

Roast Beef with $\mathcal{A u}$ Jus and $\mathcal{H}$ orseradish cream sauce.

- Each round serves approx..20-25 people

Honey Baked Ham with homemade applesauce and honey-mustard sauce.

- Each Ham serves approx.. 30-40 people


## Buffet Carving Station-Select

Select from any of the Meats listed below and we will present
It with a uniformed attendant and appropriate breads and sauces.

Roast Beef $\mathcal{T}$ enderloin with $\mathcal{A} u \mathcal{J u s}$ and Fresh $\mathcal{H}$ orseradish cream sauce.
-each roast serves approx.. 15-20 people

Venison Shoulder Roast with charred tomato Jus and Cranberry Jelly.
-each roast serves approx .15-20 people

Prime Rib Sliced into 8-9 ounce portions and served with rolls and appropriate Sauces.
-each ribeye serves approx. 20 people

English Barron of Beef (50 person minímum)

A Dickensían Construction centered around a 60\# Roast or Steamshíp Beef Roast, carved by uniformed attendant and presented with appropriate breads and sauces
-One roast serves approx..50-75 Guests

## Fish Taco Station

Grouper, Tilapia or Salmon pieces cooked and presented by
an uniformed attendant with:
Flour Tortillas/FFard Taco Shells
Peppers/Onions
Shredded lettuce, tomato, onion, cilantro, Címe, chilies, avocado tomatillos, red salsa, green salsa, pineapple salsa, guacamole, $\mathcal{H o t ~ s a u c e ~ a n d ~ s e a s o n e d ~ G l a c k ~ b e a n s . ~}$
*this station is not attended*

## Small Plate Station

Let us help you design this presentation with only those things that you love!

Select any three (3) of our Hors $\mathcal{D}$ 'Oeuvres or let us come up with some new ones together and we will pair these with appropriate sauces, breads and garnishes to be presented and served in front of your guests. Let your food say something about you, and let us present it with the passion and attention to detail that we are known for.

## Omelet Brunch Table

After selecting from our tiered display of cut and whole fruit Breakfast pastriés, Banana $\mathcal{N} u t \operatorname{Bread}, \mathcal{B} u t t e r y ~ C r o i s s a n t s, ~$ Various Fruit preserves and whipped butter. Your guests will watch as uniformed attendants prepare Omelets to order with various fillings including ham, grated cheese, sliced mushrooms onions, peppers and diced tomatoes.

## Pasta Station

Penne Pasta, Farfelle or "Bow $\mathcal{T}$ 'e" Pasta and Cheese Tortellini
Tossed to order by a uniformed attendant with choices of
Creamy $\mathfrak{A l f r e d o ~ s a u c e ~ o r ~}$
Marinara sauce and various ingredients including Basil
Pesto, mushrooms, bacon, sun dried tomatoes, green peas,
Parmesan cheese and grilled chicken.
Accompanied with Garlic Bread.
We also present three types of Pre-made Pastas for the convenience of your guests.
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Penne Pasta and Bow Tie Pasta
tossed to order with $\mathcal{A l f r e d o}$ Sauce or Pomodoro Sauce, chicken, bacon, mushrooms and plenty of parmesan cheese. (Vegetarian options are happily substituted) Accompanied with Garlic Bread and our well known personal attention.

Bourbon Street Shrimp and Grits
Sautéed jumbo Tiger Shrimp with Tasso, Garlíc and Scallions served over Stoneground Yellow Grits.

