

# 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 Au Jus and Horseradish 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

# <u>Buffet Carving Station-Select</u>

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

Roast Beef Tenderloin with Au Jus and Fresh Horseradish 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

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

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## English Barron of Beef

(50 person minimum)

A Dickensian Construction centered around a 60# Roast or Steamship Beef Roast, carved by uniformed attendant and presented with appropriate breads and sauces

-One roast serves approx..50-75 Guests



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## <u>Fish Taco Station</u>

Grouper, Tilapia or Salmon pieces cooked and presented by an uniformed attendant with:

Flour Tortillas/Hard Taco Shells

Peppers/Onions

Shredded lettuce, tomato, onion, cilantro, lime, chilies, avocado tomatillos, red salsa, green salsa, pineapple salsa, guacamole, Hot sauce and seasoned black beans.

\*this station is not attended<u>\*</u>

## Small Plate Station

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

Select any three (3) of our Hors 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 pastries, Banana Nut Bread, Buttery Croissants, 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 Tie" Pasta and Cheese Tortellini

Tossed to order by a uniformed attendant with choices of Creamy Alfredo sauce or 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.



#### Pasta Station Jr. -

Penne Pasta and Bow Tie Pasta

tossed to order with Alfredo 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, Garlic and Scallions served over Stoneground Yellow Grits.