

## **CELEBRATION**

COCKTAIL STYLE: \$115++/GUEST

## <u>CAppetizers (passed)</u>

BEEF SLIDERS
BACON RED ONION JAM
PROSCIUTTO WRAPPED MELON
MINI CRAB CAKES
ROASTED RED PEPPER AIOLI

## Mains (stationed)

CHEF'S CARVING STATION

TURKEY BREAST W/ GRAVY
BEEF TENDERLOIN W/ GARLIC BUTTER

SIDES STATION

MASHED POTATO BAR

CHIVES | CHEDDAR | CRUMBLED BACON | CARAMELIZED ONION

MIXED VEGETABLES

BROCCOLI | CARROTS | RED ONION | GREEN BEANS

MACARONI & CHEESE BAR

CRUMBLED BACON | PICKLED JALAPENOS | ROASTED TOMATOES

CHARCUTERIE GRAZING TABLE

ASSORTED MEATS. CHEESES, FRUIT, VEGETABLES, SWEETS & CRACKERS

Dessert (stationed)

CHOCOLATE MOUSSE CUPS
KEY LIME PIE BITES
OATMEAL RAISIN COOKIES