



# CARVING STATIONS & RECEPTION DISPLAYS

*Pricing is per station or display unless otherwise indicated.*

## CARVING STATIONS

### **Charbroiled Salmon Fillet**

with avocado, Roma tomatoes and lemon relish  
*Serves up to 25 guests*  
\$175

### **Garlic and Herb Roasted Strip Loin**

with wild mushrooms and rosemary demi-glace  
*Serves up to 40 guests*  
\$225

### **Dijon and Honey Glazed Pork Loin**

with cranberry ginger chutney  
*Serves up to 40 guests*  
\$120

### **Herb Crusted Prime Rib of Beef**

with au jus and creamy horseradish sauce  
*Serves up to 40 guests*  
\$375

### **Roasted Steamship Round of Beef**

with rosemary au jus  
*Serves up to 100 guests*  
\$475

### **Roasted Top Round of Beef**

with au jus  
*Serves up to 100 guests*  
\$300

### **Olive Oil and Herb Rubbed Roasted Turkey**

with cranberry fig chutney  
*Serves 40 guests*  
\$200

## RECEPTION DISPLAYS

*Displays serve 30-100 guests*

### **Imported Cheese**

served with sliced artisanal bread and  
Carr's® water crackers  
\$250

### **Domestic Cheese**

served with sliced artisanal bread and  
Carr's® water crackers  
\$200

### **Vegetable Crudités**

with peppered Parmesan and ranch dipping sauce  
\$175

### **Seasonal Sliced Fruit**

with minted-honey crème fraiche  
\$175

### **Antipasto**

grilled vegetables, fresh mozzarella cheese,  
marinated olives and assorted cured meats,  
with sliced artisanal breads  
\$210

### **Seafood Display**

smoked salmon, Manila clams, Penn Cove mussels,  
raw oysters, black tiger prawns and cracked crab legs  
\$300

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Menu and pricing subject to change without notice. All food and beverage is subject to applicable Washington state sales tax  
and a 20% taxable service charge. Of that amount, 13% will be paid directly to your service personnel. rev 04/15*