Gold Mountain
GOLF CLUB • BREMERTON, WA

Carving Stations

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-glaze
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 100 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 up to 40 guests
$200

RECEPTION DISPLAYS

Displays serve 30 to 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 mited-honey crème fraîche
$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 brawns, 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 11/17