



Chef Carving Station

Choose one or more of the meat options below. A variety of complementary sauces are available. *Catering by Traditions* will provide personnel to carve and serve the meat(s) onsite.

- **Roast Baron of Beef** slow roasted to perfection and served with peppered pan au-jus
- **Carved Steamship of Beef** served traditional or corned with choice of sauce
- **BBQ Brisket** straight from the pit with Traditions mop sauce
- **Corned Beef Brisket** slow roasted with a herbs and root vegetables
- **Apple Wood Smoked Pork Loin** a new American favorite
- **Pork Wellington** Fresh pork loin seared with a mushroom duxcelle and rolled in puff pastry
- **Blackstrap Molasses Glazed Pit Ham** with a Captain Morgan's rum sauce
- **Peppered Beef Tenderloin** hickory smoked to perfection
- **Prime Rib** rubbed with garlic and rosemary slow roasted this is the king cut of all meats
- **Cedar Plank Atlantic Salmon** with a sour cream chipotle sauce
- **King Crown of Pork** stuffed with apple, sage, and cornbread served with your choice of sauce
- **Assorted Fresh Baked Roll Fall:**
 - Honey Whole Wheat, Cloverleaf, Poppy Seed, Sesame Seed, Buttered Croissants, Sourdough, Bavarian Dark Wheat