
MERCER OAKS

• EVENT CATERING •

Chef Carving Dinner Buffet

Appetizers

(All included)

Fresh Garden Crudités, Fresh Breads served with Spinach Dip
Fresh Fruit and Berry Display
International and Domestic Cheeses and Crackers

Four Butlered Passed Hor D' Oeuvres
Two Stationary Hot Hor D' Oeuvres

Salad

(Select one)

Salad of your choice
Fresh Baked Dinner Breads and Butter

Chef to Carve

(Please choose one)

Prime Rib with Creamy Horseradish Sauce – *Add \$6.00 pp*
Beef Tenderloin with Creamy Horseradish Sauce
Virginia Baked Ham with Homemade Honey Mustard
Boneless Breast of Turkey with Cranberry Chutney
Rosemary Crusted Pork Loin with Apple Chutney

Chicken of your Choice

One Pasta Choice

Chef's Choice of Fresh Vegetables

Roasted Rosemary Potatoes

Add Flounder or Butterfish +\$3 per person

Add Salmon +\$4 per person

Dessert

(Select one)

Assorted Mini Pastries Platter
Fresh Chocolate Mousse Cup

Beverages

Soft Drinks and Juice

Coffee Station with Regular, Decaf, and Gourmet Hot Teas

Prices Starts at \$43.95 per person

Price Includes tax, gratuity, tables, chairs, linens, and setup

Alcohol packages sold separately