
MERCER OAKS

• EVENT CATERING •

Chef Carving Lunch Buffet

Appetizers

(all included)

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

Two Stationary Hot Hor D' Oeuvres
Three Butler Passed 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 \$6.00pp*
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 Dish
Chef's Choice of Fresh Vegetables
Roasted Rosemary Potatoes

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 \$39.95 per person (Additions may increase price)
Price Includes tax, gratuity, tables, chairs, linens, and setup
Alcohol packages sold separately