



CARVING STATIONS *

Whole Oven-Roasted Turkey with Cranberry Sauce and Giblet Gravy

\$250.00 (Serves 30 Guests)

Honey-Glazed Virginia Ham with Dijon Mustard and Horseradish Cream

\$250.00 (Serves 30 Guests)

Baked Salmon Wellington with Lemongrass Beurre Blanc

\$250.00 (Serves 20 Guests)

Plantain Crusted Mahi-Mahi with Creole Sauce

\$250.00 (Serves 30 Guests)

Malanga and Cilantro Crusted Grouper with Coconut Sauce

\$250.00 (Serves 30 Guests)

Roasted Pernil with Au Jus

\$225.00 (Serves 30 Guests)

Stuffed Pork Loin with Yuca and Chorizo

\$250.00 (Serves 30 Guests)

Roasted Suckling Pig Stuffed with Chorizo Island Root Mofongo

\$275.00 (Serves 25 Guests)

Lechón a la Vara with Pan de Agua Tostada

\$450.00 (Serves 150 Guests)

Steamship Slowly Roasted with Whole Grain Mustard and Creamed Horseradish

\$800.00 (Serves 200 Guests)

Peppercorn Crusted Beef Tenderloin, Barolo Sauce

With Dijon Mustard and Horseradish Cream

\$300.00 (Serves 20 Guests)

Beef Wellington with Port Wine Sauce

\$350.00 (Serves 30 Guests)

*A \$100.00 Chef Fee is Applied for Every (75) Guests

A 22% Service Charge and 7% Tax will apply
to all food and beverage consumption not included in the above prices.