

CHEFS STATIONS

CARVING STATIONS

please select two

SLOW ROASTED PRIME RIB
natural jus, horseradish cream

CIDER-BRINED TURKEY BREAST
sage butter, apple cider reduction

HERB-CRUSTED BEEF TENDERLOIN
bordelaise sauce

APPLE ROSEMARY PORK LION
gala apple, mustard, natural jus

OVEN-ROASTED CHICKEN
salsa verde

CARVERY SIDES

ROASTED SEASONAL VEGETABLES

CRISPY YUKON GOLD POTATOES

BROCCOLI RABE
toasted garlic and chili flake

ROSEMARY-ROASTED FINGERLING POTATOES

MASHED POTATOES

CREAMED SPINACH

POTATO LASAGNA

SAUTÉED MUSHROOMS

PASTA STATION

please select 2

MAC AND CHEESE *smoked gouda cheese sauce*

WILD AND CULTIVATED MUSHROOM *fregola*

SEASONAL FARRO RISOTTO

SHORT RIB BOLOGNESE *rigatoni*

LAMB RAGU
lamb & black truffle over penne

SLIDER STATION

please select 2

LAMB MERGUEZ *goat, harissa, pepperonata*

MEATBALL *house meatballs, parm cheese, basil mayo*

CHICKEN *buffalo sauce, bleu cheese*

CHEESEBURGER *secret sauce, pickles, grafton cheddar*

TACO STATION

select 2

CHICKEN TINGA

STEAK ACHIOTE

CHIPOTLE FISH

PORK CARNITAS

RAW BAR

cocktail sauce • mignonette sauce • fresh lemon • tabasco • tartar sauce • saltine crackers

STANDARD

EAST & WEST COAST OYSTERS

GULF SHRIMP COCKTAIL

CAPE COD LITTLE NECKS

JUMBO LUMP CRAB MEAT

PREMIUM

EAST & WEST COAST OYSTERS

GULF SHRIMP COCKTAIL

CAPE COD LITTLE NECKS

JUMBO LUMP CRAB MEAT

KING CRAB LEGS

STONE CRAB CLAWS
october through may

LOBSTER TAIL

SCALLOP CEVICHE