

Evening Action Stations

Chef required per 100 guests at \$100 per chef

Carving Stations

Served with Tuscan herbed red bliss potatoes and White House rolls

Pit Smoked Certified Angus Beef Tomahawk Ribeye

\$450 | Serves 35 guests

Eye Round of Beef with Bacon Jam and Horseradish Cream

\$250 | Serves 20 guests

Slow Smoked Bone-in Ham with Maple Mostarda

\$255 | Serves 30 guests

Hot Smoked "Pastrami" Style Salmon with Dill Cream Cheese

\$300 | Serves 20 guests

Prime Rib Hand Carved, Tossed with Fresh Herbs, Roasted Garlic Olive Oil and Lemon Juice

\$575 | Serves 35 guests

Florentine Stuffed Pork Loin

\$300 | Serves 35 guests

Butter and Thyme Roasted Koch Natural Turkey Breast with Creole Brown Gravy

\$225 | Serves 15 guests



The Jefferson Ice Cream Cart

Minimum of 25 guests | One selection per 25 guests with maximum of three selections | Attendant fee required at \$75

Blue Bunny Ice Cream Cups

\$5

Blue Bunny Ice Cream Sandwiches

\$6

Drumsticks

\$7

Butterfinger Bars

Klondike

\$8

Bombas

Gelati Celeste Individual

Nightingale Halves

\$10