



We combine individuality with affordability to meet your catering needs.

Eliminate planning and event stress by choosing us to ensure your event runs smoothly.

Our menus are designed to fit any occasion, event space, theme, and more.

Trust our team to deliver the best dining experience for your event.

Contact us for any inquiries, other dining options, bar packages and more!



Carving Stations

These are sample menus, pricing may vary dependent on location, guest count, equipment etc.

Oven Roasted Turkey

26lb. Oven Roasted Turkey served with Cranberry Sauce, Relish, Assorted Rolls

Honey Glazed Pit Ham

Honey Glazed Ham served with Dijon Mustard Sauce, Pineapple & Raisin Relish and Assorted Rolls

Roasted Tenderloin of Beef

Marinated Slow Roasted Choice Tenderloin of Beef, Served with Creamy Horseradish, Merlot Wine Mustard, Bearnaise Sauce and Assorted Rolls

Prime Rib

Sea Salt and Mustard Crusted Prime Rib Eye Served with Horseradish, Au Jus & Assorted Rolls

Fresh Herb Encrusted Pork

Loin with Mango Salsa

Charred & Slow Roasted

Caribbean Roasted Pork Loin

*Marinated Loin of Pork Roasted with Fresh Garlic, Citrus & Herbs
Served with Yellow Rice & Fried Sweet Plantains*

Carving Stations are designed to be served with accompanying side dishes.

Carving Stations are based on 90 minutes of service.

Carver Fee of \$70.00 per station.

One attendant required per 50 guests