



MERCER OAKS
Catering

Chef Carving Dinner Buffet

Cocktail Hour

(all included)

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

Five Butlered Passed Hor D' Oeuvres
Two Stationary Hot Hor D' Oeuvres

Salad

(select one)

Field Greens with Cucumbers, Tomatoes, Shredded Carrots, Croutons with Mercer Oaks House Vinaigrette
Classic Caesar Salad
Field Greens with Mandarin Oranges, Tosated Demi Glazed Walnuts, Bermuda onion with Raspberry Vinaigrette

Complimentary Toasted Crostini with Homemade Bruschetta

Fresh Baked Dinner Breads and Butter

Chef to Carve

(please choose two)

Prime Rib 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
Two Pasta Dishes
Chef's Choice of Fresh Vegetables
Roasted Rosemary Potatoes

Dessert

(select one)

Assorted Mini Pastries Platter
Customized Occasion Cake
Fresh Chocolate Mousse Cup

Beverages

Soft Drinks and Juice
Coffee Station with Regular, Decaf, and Gourmet Hot Teas

Price Includes tax, gratuity, tables, chairs, linens, and setup