
MERCER OAKS

• EVENT CATERING •

Enhancements to Cocktail Hours

Carving Stations

Choices of Two:

Prime Rib with Horse Radish Cream Sauce *(add \$6)*

New York Strip Steak *(add \$5)*

Beef Tenderloin with Horseradish Cream Sauce

Boneless Turkey Breast with Cranberry Chutney

Virginia Baked Ham with Honey Mustard

Rosemary Pork Loin with Apple Chutney

\$12.00 per person

Requires to be Chef Attended

Pasta Station

Two Pasta Choices with Three Different Sauces

Grated Parmesan, Red Crushed Pepper, and Stick Breads

\$8.00 per person

Seafood Station

Jumbo Shrimp Cocktail

Crab Claws

Raw or Steamed Clams

Raw Oysters

Served with Lemons, Butter, and Cocktail Sauce

Market Price

** Requires to be Chef Attended**

Butler Passed Sushi

Tuna Roll, California Roll, and Shrimp Tempura Roll

Served with Soy Sauce, Wasabi, and Ginger

Cost based on outside vendor prices

Slider & French Fry Bar

Beef & Grilled Chicken Sliders

Sweet Potato & Regular French Fries

Assorted Condiments

\$10.00 per person

Mashed Potato Martini Bar

Garlic Mashed Potatoes & Sweet Potatoes with Assorted Toppings

\$7.00 per person

Chef Fee 200.00 for each station