

Bull Roast Menu

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Stationary Display

(Please select three from the following)

Antipasto Display an array of Italian delicacies such as marinated olives, artichoke hearts, Provolone cheese, Genoa Salami, pepperoncini, mushrooms, and roasted red peppers

Market Basket of Fresh Vegetables with an accompaniment of ranch, blue cheese, roasted red pepper, or honey mustard

Gourmet Cheeseboard showcasing Brie, double cream Havarti, imported Swiss, and aged cheddar cheeses, accompanied by course mustard and a selection of gourmet crackers

Torta Basil of Chevre cheese, sundried tomatoes, pesto, and pine nuts

Cocktail Meatballs choice of sweet and sour, stroganoff, or teriyaki

Mexican Taco Ring made with refried beans, grated cheddar cheese, sliced black olives, green onions, chopped tomatoes, salsa, and sour cream, served with corn tortilla chips on the side

Southwestern Salsa Display featuring traditional tomato salsa, mango salsa, and salsa Verdi, offered with a variety of crisp corn tortilla chips

Pit Beef and Ham Carving Station

Black Angus Top Sirloin Roast Beef and Pit Cooked Virginia Ham machine sliced thinly to order and accompanied by

Fresh rolls and assorted artisan breads

Platters of fresh lettuce, sliced tomato, and sliced red onion

Horseradish, mustard, mayonnaise, barbecue sauce, and dill pickle spears

Options: Carved Turkey Breast, Smoked Turkey, Barbecue Roast Brisket

Sweets Display

Homemade assorted cookies, brownies, and sheet cake slices

Beverages

Domestic keg beer and California wines

Assorted regular and diet sodas

Iced Tea, Lemonade, or Fruit Punch

Fresh brewed Colombian coffee, decaffeinated coffee, and a selection of teas, with cream, sugar, sweet and low, and equal

Included Appointments

Biodegradable plates, utensils, and paper napkins

All linens for carving station(s), buffet, hors d'oeuvres, and beverage tables

A professional uniformed service staff, chef, carvers, and bartenders

Additional Options

Raw oysters shucked to order served with spicy cocktail sauce, lemon wedges, hot sauce, and horseradish

Fried oysters served with remoulade, tarter, and cocktail sauce

Steamed shrimp with spicy cocktail sauce

Extra meat options for carving station

Soup (Maryland Crab, New England Clam Chowder, Vegetarian Minestrone) other options available

Please inquire further for details and pricing

Buffet

(Please select three from the following)

Pork Barbecue, Chicken Barbecue, or Maryland Fried Chicken

Vegetarian Baked Beans

Potato Salad

Macaroni and Cheese

Homemade Coleslaw

Long Green Beans Almondine

Whipped Mashed Potatoes and Gravy

We specialize in customizing menus to fit your style and budget
Please call for additional possibilities and pricing
Various bar and dessert selections available