

Wild Truffles

Wild Truffles Carving Stations

Herb and Mustard marinated Steamship of Beef, slowly roasted to maximize flavor and tenderness, accompanied by Pommery and Dijon Mustard, Horse Radish Cream, Chili Ketchup

**Maple Spiced Glazed Country Ham
Accompanied by Texas Mustard, Caper Remoulade Sauce and Sun Dried Pine-nut Tomato Salsa**

Black Pepper crusted Black Angus Tenderloin of Beef served with Port Wine Glaze and Horse Radish Cream

**Fresh whole Chilean Sea bass Braised in Palm Leaf with a delicious Southern Creole Sauce
Seasonal pricing**

Whole Roasted Turkey with Lemon, Orange and Cranberry Chutney and a fine home made Turkey Stuffing

**Whole Alaskan Wild Salmon baked under a Puff Pastry Crust and served with Wild Mushroom Ragout and fresh Dill Red Wine Sauce
Seasonal pricing**

BBQ Grilled Striploin of Beef

All of the above Carving stations are served with the appropriate condiments and a large amount of Miniature Rolls, Artesian Bread's and Butter

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