



Carving Station Menu

(For current pricing please contact our office at 562-612-4284
or email us @ info@mrjskitchen.com)

Pork

- Brown Sugar and Garlic Pork Loin
- Bacon and Dijon Wrapped Pork Loin
- Tuscan Herb Lemon Garlic Pork Loin
- Maple-Balsamic Pork Loin
- Cider-Brined, Mustard Glazed Pork Loin

Beef

- The Classic Prime Rib with Horseradish Cream and Au Jus)
- Mustard and Herb Rubbed Prime Rib
- Balsamic Roasted Filet of Beef
- Slow Roasted Filet of Beef with Basil-Parmesan Mayo
- Santa Maria Style Tri-Tip with BBQ sauce or salsa)
- Garlic Rubbed Roast Beef with Thyme au Jus:
- Salt and Pepper Roast Beef with Horseradish Cream

- Carving Stations come manned. The amount of time depends on the size of your crowd, but is at least 1 hour. Any Carving Station comes with mashed potatoes, vegetable and green salad with a dinner roll.
- *Sub Potatoes Au Gratin for Mashed Potatoes*
- *Sub Baked Potato with Butter, Sour Cream and Green Onions for Mashed Potatoes*

- The first price listed is if that is the main protein ordered. The second price is if you add that item on as a second choice for your guests. You get on average 1/4 to a 1/3 lb of meat per person.

The Fine Print:

- * Please call 562-612-4284 or email info@mrjskitchen.com to place your order.
- * Most items require 48 hour or more advanced notice and subject to availability.
- * Minimum order is 20 of any particular item (unless item feeds more than one person like a Salmon Platter or Tray of Sliders). Minimum order total is \$300.00.
- * Free delivery within 30 miles of Long Beach.
- * Delivery Fees: Delivery charges are based on date, time, and location of delivery. Delivery rates start at \$30. Multiple deliveries in one day will incur multiple delivery charges. Delivery Times and Location can be adjusted up until 9 am on the business day prior to your event.



- * Prices are good for a minimum of 20 or more, unless item feeds a specific amount of people.
- * Servers and full service events are available for additional fee.
- * Prices do not include Sales Tax.
- * Looking for something specific you don't see? Contact us for a custom menu.
- * Items are available for hot delivery or cold delivery for you to heat.
- * Cancellations: Once any payment is processed, all sales, proposals and menu selections are final. If you event is cancelled over four weeks prior to your event, 1/2 of your final balance will be due to MR. J's Kitchen. If your event is cancelled under 4 weeks prior to your event, the full balance will be due to MR. J's Kitchen.
- * Final headcount and details are due 7 days prior to your event, unless you have hired us under the 7 day window. At that point, everything is due and needs to be finalized.
- * Pricing and availability of menus is based on seasonality. All pricing is subject to change until an estimate is created.