

COWFORD

• CHOPHOUSE •

PRIVATE EVENTS

CARVING & SIDES

CARVING

18 guests minimum. carving attendant(s) charged in addition. comes with 2 sauces: horseradish cream and dijon aioli. please consult the private events coordinator for a custom quote.

Ribeye

Tenderloin

New York Strip

Pork Loin

Salmon

wood-fired, fresh horseradish cream

House-Smoked Turkey

cranberry, roasted shallot spread, garlic aioli

SIDES

all sides can be applied to any menu, sides are priced per dozen

Whipped Potatoes

Potatoes Au Gratin

with crispy prosciutto

Asparagus

sautéed with brown butter, toasted almonds

Risotto

foraged mushroom, asparagus, saint andre triple cream, fresh herbs, pea tendrils, radish, lemon vinaigrette

Mac & Cheese

Seasonal Vegetable

Sauteed Spinach & Kale

Wild Mushrooms

Haricot Verts