



CARVING Roasts Station Central

Choose “tried and true” or something new to maximize your profits. Ten exacting standards make the *Certified Angus Beef*® brand more selective than USDA Choice and Prime. The brand’s Modest or higher marbling – the key to great taste – delivers outstanding flavor and dependable quality for carving stations and buffets.

CARVING STATION CALCULATOR

Determine how much to charge per person.

INPUT

Average Serving Size _____

(Typically 6-8 oz. full portion; 4-6 oz. served on a roll)

of people expected _____

\$/lb _____

CALCULATE

1. Avg. Serving x #ppl = ____ oz.

2. ____ oz./16 oz. = ____ lb. needed

3. ____ lb. needed x \$/lb = \$_____

4. \$_____/#ppl = Cost/Person



Ribeye Roast

Impressive at Sunday brunches, wedding receptions and country club buffets. Rub with herb pepper, roast 20 minutes at 450°F and continue roasting at 325°F until 125°F rare. Serve with traditional au jus, Yorkshire pudding and signature sides. Holds temp well during banquets.



Top Round

Fantastic seasoned and roasted, or served as buffalo-style “beef on wick” with au jus. It’s a top choice for buffets with 50 or more guests. Use any remaining beef in stews.



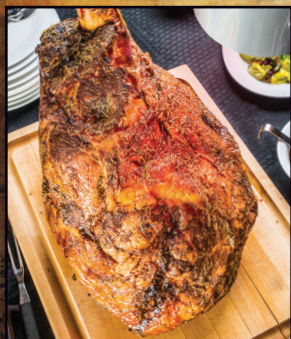
Clod Heart

Sometimes called a casino roast. Place in brine and then smoke, or marinate in spicy barbecue seasoning and slow roast. Economical and easy to prepare.



Whole Striploin

Slice laterally, tie each piece off with butcher’s twine to keep shape, rub with salt & pepper, and roast to medium rare. Fall and winter pricing trends make it a feasible holiday alternative to tenderloin. Serve with creamy cranberry horseradish sauce. Holds temp well during banquets.



Steamship Round

Serves up to 150 guests. Slow roast at 200°F for 10 hours to “wow” guests. Make stew or curry with any leftovers.



Tenderloin Roast

Great for high-end carving stations, served with appropriate condiments or béarnaise sauce. Feature in spring and summer for best pricing options. Slice and use any remaining beef in sandwiches.



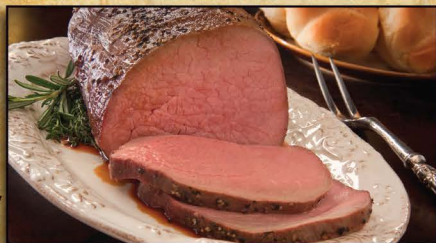
SOMETHING NEW!

Roasts



Tri-Tip

Tri-tip offers rich, beefy flavor and is delicious when smoked. Always cut against the grain, turning the knife when the grain changes in the middle of this boomerang-shaped roast. Add remaining tri-tip points to baked beans.



Eye of Round Roast

This highly economical cut is a hit for happy hour. Season with olive oil, sea salt and pepper, and roast at high heat to no more than medium rare. Slice paper thin for roast beef dip sandwiches.



Coulotte

Also known as picanha and popular at Brazilian steakhouses, coulotte is a real crowd pleaser. Use in center-of-the-plate applications or fajita carving stations.



Brisket

Serve a flight of brisket, point and flat with honey mustard sauce and silver dollar rolls, or smoked Texas-style with Kaiser buns and homemade sauce. Points are fantastic in baked beans and stews.



Sirloin Flap

Pair with Jamaican jerk or tamarind marinade. Serve at Caribbean, Tex-Mex and fajita carving stations. Make sure coals are white before grilling. Baste with marinade. Use any remaining beef in soups and salads.



BUCKHEAD MEAT & SEAFOOD™
MID-ATLANTIC

a Sysco company

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