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CARSON'S  
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*Banquet Menu  
Packages*





# White Glove Buffet



## Hot Hors D'oeuvres (Choice of One)

Crab Stuffed Mushrooms  
Swedish Meatballs  
Sausage Stuffed Mushrooms  
Hot Sausage Stuffed Banana Peppers  
Mini Quiche  
Bacon-wrapped Scallops (add \$0.75 per guest)  
Sweet and Sour Meatballs

## Elegant Meat, Cheese & Vegetable Board

Pepperoni, Ham, and 3 domestic cheeses accompanied by an assortment of fresh vegetables

## Full Salad Bar

Refreshing mixed greens with an array of fresh toppings

## Specialty Salads (Choice of Two)

Broccoli Salad  
Waldorf Salad  
Potato Salad  
Macaroni Salad  
Pasta Salad  
Coleslaw  
Fruit Salad (add \$1.00 per guest)

## Signature Entrees (Choice of Two)

Carving Station with Roast Tenderloin of Beef Bordelaise and Black Oak Pit Ham  
Signature Stuffed Chicken Breast  
Chicken Romano with Lemon Caper Sauce  
Chicken Marsala  
Chicken Cordon Bleu (most popular)  
Crab Stuffed Cod  
English-Style Baked Cod  
Chicken Saltimbocca  
Buttermilk Fried Turkey Breast



Please add 6% Sales Tax and 22% Service Charge to all menu packages



# White Glove Buffet



(Continued)

## Side Dishes (Choice of Three)

Parsley Red Skin Potatoes  
Baked Penne in Alfredo Sauce  
Baked Penne in Marinara Sauce  
Penne Primavera (Alfredo Sauce w/Vegetables)  
Wild Rice Pilaf  
Scalloped Potatoes  
Oven Roasted Herbed Potatoes  
Roasted Red Skin Garlic Mashed Potatoes (most popular)  
Glazed Carrots  
Green Beans Almondine  
Vegetable Medley  
Roasted Brussel Sprouts with Balsamic Glaze

## Breads & Rolls

Assorted Sliced Breads and Dinner Rolls with Butter

## Beverage Station

Iced Tea, Lemonade, and Coffee

## Ice Cream Sundae Station

Creamy Vanilla Ice Cream with assorted toppings

**\$27.95 per guest**



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# Platinum Buffet



## Salads (Choice of One)

Tossed Salad  
Broccoli Salad  
Waldorf Salad  
Potato Salad  
Macaroni Salad  
Pasta Salad  
Coleslaw

Fruit Salad (add \$1.00 per guest)

## Signature Entrees (Choice of Three)

Black Oak Pit Ham  
Stuffed Chicken Breast  
Baked Chicken  
Hot Italian Sausage in Tomato Sauce  
Homemade Stuffed Cabbage Rolls in Tomato Sauce  
Sliced Tenderloin  
Crab Stuffed Cod  
English-Style Baked Cod  
Sliced Roast Turkey with Gravy and Stuffing

## Side Dishes (Choice of One)

Parsley Red Skin Potatoes  
Scalloped Potatoes  
Oven Roasted Herbed Potatoes  
Baked Penne Marinara  
Roasted Red Skin Garlic Mashed Potatoes (most popular)

## Vegetables (Choice of One)

Glazed Carrots  
Green Beans Almondine  
Vegetable Medley

## Bread

Dinner Rolls with Butter

## Beverage Station

Iced Tea and Coffee

## Dessert

Cake

**\$22.95 per guest**



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# Traditional Buffet



## Salads (Choice of Two)

Tossed Salad  
Broccoli Salad  
Waldorf Salad  
Potato Salad  
Macaroni Salad  
Pasta Salad  
Coleslaw

Fruit Salad (add \$1.00 per guest)

## Signature Entrees (Choice of Two)

Black Oak Pit Ham  
Stuffed Chicken Breast  
Baked Chicken  
Hot Italian Sausage in Tomato Sauce  
Homemade Stuffed Cabbage Rolls in Tomato Sauce  
Sliced Tenderloin  
Crab Stuffed Cod  
English-Style Baked Cod  
Sliced Roast Turkey with Gravy and Stuffing

## Side Dishes (Choice of One)

Parsley Red Skin Potatoes  
Scalloped Potatoes  
Oven Roasted Herbed Potatoes  
Baked Penne Marinara  
Roasted Red Skin Garlic Mashed Potatoes (most popular)

## Vegetables (Choice of One)

Glazed Carrots  
Green Beans Almondine  
Vegetable Medley

## Beverage Station

Iced Tea and Coffee

## Breads & Rolls

Dinner Rolls with Butter

## Dessert

Cake

**\$20.95 per guest**



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# Sit-Down

## Signature Entrees (Choice of Two)

### **\$22.95 Selections**

Signature Stuffed Chicken Breast

Chicken Cordon Bleu

Baked Ham with Apricots and Brown Sugar Glaze

Beef & Vegetable Kabobs with Wild Mushroom Sauce

Stuffed Pork Chop

English-Style Cod

Sliced Roast Turkey

Chicken Parmesan

### **\$26.95 Selections**

Chicken Marsala

Stuffed Chicken Breast

Roast Sliced Tenderloin of Beef Bordelaise

Crab Stuffed Cod

Chicken Romano

Crab Cake with Remoulade Sauce

Grilled Salmon Fillet with Creamy Dill Sauce

## Side Dishes (choice of one)

Baked Potato with Sour Cream and Butter

Parsley Red Potatoes

Red Skin Garlic Mashed Potatoes

Oven Roasted Herbed Potatoes

Rice Pilaf

## Vegetables (choice of one)

Green Beans Almondine - Glazed Carrots - Fresh Asparagus - Roasted Brussel Sprouts with Balsamic Glaze

## Also Includes:

Spring Mix Salad

Dinner Rolls with Butter

Coffee, Hot Tea and Iced Tea

*\*Sit Down Dinners are limited to two (2) entrée selections\**



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# Hors D'oeuvres

Enhance your event with additional hors d'oeuvres to welcome your guests.

## Cold Hors D'oeuvres

- Cheese & Vegetable Display** . . . . . **\$4.95 per Guest**  
Display of Cheeses, and Fresh Vegetables served with crackers, mustard and dip
- Carson's Gourmet Display** . . . . . **\$5.95 per Guest**  
Display of Cheeses, Cubed Meats and Fresh Vegetables served with crackers, mustard and dip
- Carson's Premier Display** . . . . . **\$6.45 per Guest**  
Display of Cheeses, Cubed Meats, Fresh Vegetables and Fruit served with crackers, mustard and dip

## Customer Favorites

### **Carson's Bruschetta Display** **\$3.95 per Guest**

Oven Roasted Tomato Bruschetta and Hot & Sweet Pepper Bruschetta served with our fresh oven toasted Crostini.

### **Carson's Spinach & Artichoke Dip** **\$4.50 per Guest**

A creamy mixture of Spinach, Artichokes and Cheeses oven baked to a golden brown and served with our homemade tortilla chips

## Gourmet Sliders

(Priced per 50 Pieces)

- Meatball Parmesan Sandwiches** . . . . . **\$110.00**  
Traditional favorite of a meatball in homemade marinara sauce topped with mozzarella cheese on a mini bun
- Assorted Mini Burgers "TOP SELLER"** . . . . . **\$130.00**  
Pint sized versions of Gourmet Cheeseburgers: Smoked Bacon & American Cheese; Caramelized Onions & Gorgonzola Cheese and American Cheese & Pickle
- Assorted Mini Chicago Style Hot Dogs** . . . . . **\$110.00**  
Pint sized versions of the Classic Comfort Food: Mustard & Sauerkraut; Mustard Relish & Onion and Plain
- Philly Style Cheese Steak** . . . . . **\$120.00**  
Shaved Beef Sirloin, American & Mozzarella Cheeses with Peppers & Spices in a Mini Brioche Roll

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# Hors D'Oeuvres

(priced per 50 pieces)

## Hot Hors D'Oeuvres



**Beef Kabob** .....\$200.00

Three Tender Cubes of Sirloin, Red & Green Peppers and Onions on a 6" Skewer

**Crab Stuffed Mushroom** .....\$125.00

A Whole Mushroom Cap filled with a Delicious Crabmeat

**Sausage Stuffed Mushroom** .....\$125.00

A Whole Mushroom Cap filled with a Delicious Spicy Italian Sausage

**Spanakopita** .....\$110.00

Flakey Triangle Phyllo Pastry filled with Spinach and Feta Cheese

**Assorted Mini Quiche** .....\$125.00

Black Bean & Pepper Jack, Lorraine, Florentine, or Three Cheese and Mushroom.

**Crab Cakes** .....\$150.00

A Rich Blend of Flakey Crabmeat and Spices, Lightly Breaded and Deep Fried

**Bacon Wrapped Scallops** .....\$175.00

Tender Sea Scallops Wrapped in Lean Bacon.

**Stuffed Banana Peppers with Hot Sausage** .....\$150.00

**Swedish Meatballs** .....\$125.00



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# Buffet Pricing Includes

Professional Staff; Buffet Setup with Real China,  
Cups, Silverware and Linen Napkins and Table Coverings

## Enhancements

\*Additional Hors D'oeuvres pricing as listed\*

\*Homestyle Service \$5.00 per guest\*

\*Extra Entrées \$3.00 per selection per guest\*

\*Extra Side Dish \$2.00 per selection per guest\*

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