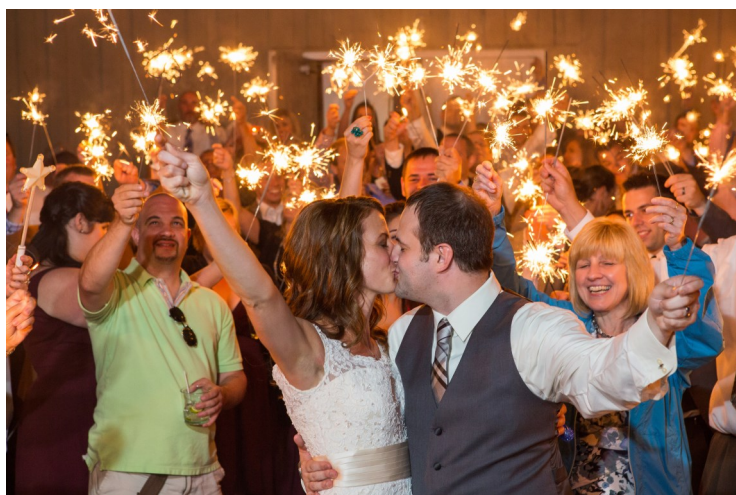


# CARSON'S



## ***Wedding Menu Packages*** *Moments Rental Hall 2026-2027*

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# ***White Glove Buffet***

## ***Hot Hors D 'Oeuvres {Choice of Three}***

Crab Stuffed Mushrooms  
Sweet and Sour Meatballs  
Swedish Meatballs  
Sausage Stuffed Mushrooms  
Hot Sausage Stuffed Banana Peppers  
Mini Quiche  
Bacon-Wrapped Scallops

## ***Elegant Meat, Cheese, Fruit & Vegetable Board***

Assorted Fruit, Pepperoni, Ham, Pepper Jack, Colby Jack and Cheddar  
Cheeses Accompanied by Carrots, Celery, Broccoli, and  
Cauliflower, Crackers, Ranch and Mustard

## ***Specialty Salads {Choice of Two}***

Tossed Salad  
Caesar Salad  
Broccoli Salad  
Potato Salad  
Pasta Salad  
Coleslaw  
Fruit Salad

## ***Signature Entrees {Choice of Two}***

Tenderloin of Beef Bordelaise and Black Oak Pit Ham  
Chicken Cordon Bleu  
Carson's Signature Stuffed Chicken Breast  
Chicken Romano with Lemon Caper Sauce  
Chicken Marsala  
Crab Stuffed Cod  
English-Style Baked Cod

## ***Side Dishes {Choice of Three}***

Parsley Red Skin Potatoes  
Roasted Red Skin Garlic Mashed Potatoes  
Feta and Sundried Tomato Mac & Cheese  
Baked Penne in Alfredo Sauce  
Baked Penne in Marinara Sauce  
Penne Primavera  
Wild Rice Pilaf  
Glazed Baby Carrots  
Green Beans Almondine  
Vegetable Medley  
Baked Broccoli with Seasoned Breadcrumbs  
Sweet Buttered Parsley Corn

## ***Breads Station***

Assorted Dinner Rolls with Butter

**\$39.95 per guest**

*Plus 6% Sales Tax and Delivery & Set Up Charge of \$150*

# Platinum Buffet

## **Hot Hors D'Oeuvres {Choice of Two}**

Crab Stuffed Mushrooms  
Swedish Meatballs  
Sausage Stuffed Mushrooms  
Hot Sausage Stuffed Banana Peppers  
Mini Quiche  
Bacon-wrapped Scallops  
Sweet and Sour Meatballs

## **Elegant Meat, Cheese & Vegetable Board**

Pepperoni, Ham, and Cheddar, Pepper Jack, Colby Jack Cheeses  
accompanied by an Assortment of Fresh Vegetables,  
Crackers, and Ranch and Mustard Dip

## **Specialty Salads {Choice of Two}**

Tossed Salad  
Caesar Salad  
Broccoli Salad  
Potato Salad  
Pasta Salad  
Coleslaw  
Fruit Salad

## **Signature Entrees {Choice of Two}**

Carving Station w/ Tenderloin of Beef Bordelaise and Black Oak Pit Ham  
Chicken Cordon Bleu  
Carson's Signature Stuffed Chicken Breast  
Chicken Romano with Lemon Caper Sauce  
Chicken Marsala  
Crab Stuffed Cod  
English-Style Baked Cod

## **Side Dishes {Choice of Three}**

Parsley Red Skin Potatoes  
Roasted Red Skin Garlic Mashed Potatoes  
Feta and Sundried Tomato Mac & Cheese  
Baked Penne in Alfredo Sauce  
Baked Penne in Marinara Sauce  
Penne Primavera  
Wild Rice Pilaf  
Glazed Baby Carrots  
Green Beans Almondine  
Vegetable Medley  
Baked Broccoli with Seasoned Breadcrumbs  
Sweet Buttered Parsley Corn

## **Beverage Station**

Iced Tea, Lemonade and Coffee

## **Bread Station**

Assorted Dinner Rolls with Butter

**\$34.95 per guest**

*Plus 6% Sales Tax and Delivery & Set Up Charge of \$150*





# Traditional Buffet

## **Hot Hors D 'Oeuvres {Choice of One}**

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

## **Elegant Cheese & Vegetable Board**

Pepper Jack, Colby Jack and Cheddar Cheeses Accompanied by Carrots, Celery, Broccoli, and Cauliflower, Crackers, Ranch and Mustard

## **Specialty Salads {Choice of Two}**

Tossed Salad with Ranch & Italian Dressing  
Broccoli Salad  
Potato Salad  
Pasta Salad  
Coleslaw  
Fruit Salad

## **Traditional Entrees {Choice of Two}**

Signature Stuffed Chicken Breast  
Baked Chicken  
Sliced Top Round of Beef  
Baked Ham with Apricot and Brown Sugar Glaze  
Homemade Stuffed Cabbage Rolls in Tomato Sauce  
Hot Italian Sausage with Buns  
English-Style Cod  
Baked Penne in Marinara Sauce  
Baked Penne in Alfredo Sauce

## **Side Dishes {Choice of Two}**

Parsley Red Skin Potatoes  
Roasted Red Skin Garlic Mashed Potatoes  
Feta and Sundried Tomato Mac & Cheese  
Wild Rice Pilaf  
Glazed Baby Carrots  
Green Beans Almondine  
Vegetable Medley  
Baked Broccoli with Seasoned Breadcrumbs  
Sweet Buttered Parsley Corn

## **Breads & Rolls**

Dinner Rolls with Butter

**\$26.95** per guest

Plus 6% Sales Tax and Delivery & Set Up Charge of \$150



# **Premiere Picnics** {priced per person}

## **Great Steak Escape \$24.95**

12 oz. New York Strip Steak and Homestyle BBQ Chicken

## **Bob's K-Bobs \$18.95**

Beef Kabobs and Tender Chicken Kabobs marinated and seasoned then grilled to perfection.

## **Classic Country Ribs & Chicken \$29.95**

Farmland USDA St. Louis Pork Ribs smothered with BBQ Sauce and grilled to perfection, served with Fresh Cut Chicken Breast marinated with garlic and a blend of spices.

## **All American Barbecue \$25.95**

15-hour Pulled Pork Tenderloin or our Famous Baked Chicken with a Tangy BBQ Sauce and All Beef Hamburgers and Hot Dogs with the fix'ens.

## **Pig Roast Extravaganza \$33.95**

Roasted Pig, Fried or BBQ Chicken, Kielbasa and Sauerkraut, Baked Beans, Rolls, and Texas Corn Bread

### **Salads (Two)**

Fruit Salad  
Tortellini Romano  
Classic Potato Salad  
Broccoli Salad  
Macaroni Salad  
Cole Slaw  
Pasta Salad  
Tossed Salad  
Caesar Salad

### **Sides (Three)**

Parsley Red Skin Potatoes  
Roasted Red Skin Garlic Mashed Potatoes  
Cheddar Mac & Cheese  
Feta and Sundried Tomato Mac & Cheese  
Glazed Baby Carrots  
Green Beans Almondine  
Vegetable Medley  
Baked Broccoli with Seasoned Breadcrumbs  
Sweet Buttered Parsley Corn

### **Breads & Rolls**

Dinner Rolls with Butter

*Plus 6% Sales Tax and Delivery & Set Up Charge of \$150*



# ***Traditional Picnic***

## ***Elegant Cheese & Vegetable Board***

Pepper Jack, Colby Jack and Cheddar Cheeses Accompanied by Carrots, Celery, Broccoli, and Cauliflower, Crackers, Ranch and Mustard

## ***Entrées {Choice of Two}***

Italian Sausage with Buns  
Pulled Pork Barbecue with Buns  
Pulled Chicken Barbecue with Buns  
Italian Roast Beef with Buns  
Kielbasa & Sauerkraut with Buns  
BBQ Chicken  
Fried or Baked Chicken  
Baked Rigatoni with Meat Sauce  
Stuffed Shells  
Stuffed Cabbage Rolls  
Boneless Chicken Breast  
All Beef Hot Dogs with Buns  
USDA Choice Hamburgers with Buns

## ***Salads {Choice of Two}***

Fruit Salad  
Tortellini Romano  
Potato Salad  
Broccoli Salad  
Macaroni Salad  
Cole Slaw  
Pasta Salad  
Tossed Garden Salad  
Caesar Salad

## ***Side Dishes {Choice of One}***

Parsley Red Skin Potatoes  
Roasted Red Skin Garlic Mashed Potatoes  
Feta and Sundried Tomato Mac & Cheese  
Cheddar Mac & Cheese  
Glazed Baby Carrots  
Green Beans Almondine  
Vegetable Medley  
Baked Broccoli with Seasoned Breadcrumbs  
Sweet Buttered Parsley Corn

## ***Breads & Rolls***

Dinner Rolls with Butter

**\$25.95 per person**

*Plus 6% Sales Tax and Delivery & Set Up Charge of \$150*

# ***Enhancements***

**Additional Hors D'Oeuvres - *Pricing as Listed***

**Sit Down Dinner - *Available at Request***

**Stations - *Available at Request***

**Family Style Service - *\$4.00 Per Guest Added to Any Buffet***

**Additional Buffet Entrée - *\$4.00 Per Guest***

**Additional Buffet Side Dish - *\$3.00 Per Guest***

**6% Tax and a Delivery & Set Up Charge of \$150 will be added to all Menu Packages.**



# Hors D'Oeuvres

## Chilled Displays

{Price per person}

### Cheese & Veggie Display \$4.50

display of domestic cheeses and fresh vegetables served with crackers, spicy mustard and ranch dip

### Gourmet Display \$4.95

display of domestic cheeses, cubed meats and fresh vegetables served with crackers, spicy mustard and ranch dip

### Premier Display \$5.95

display of domestic cheeses, cubed meats, fresh vegetables and fruit served with crackers, mustard and ranch dip

### Antipasto Display \$11.95

fresh prosciutto wrapped melon, balsamic roasted red peppers and olives, tomato, basil and fresh mozzarella platter with extra virgin olive oil. A selection of domestic and imported artisan cheeses with breads and crackers, salted nuts, fresh and dried fruit

## Customer Favorites

{Price per person}

### Bruschetta Display \$3.50

oven roasted tomato bruschetta and hot & sweet pepper bruschetta served with our fresh oven toasted crostini

### Spinach & Artichoke Dip \$3.75

a creamy mixture of spinach, artichokes and cheeses oven-baked to a golden brown and served with our homemade tortilla chips

### Buffalo Chicken Dip \$4

creamy dip with blended cheese, chicken, and buffalo sauce served with our homemade tortilla chips

## Hot Bites

{Price per person}

### Beef or Chicken Kabob \$4

tender cubes of sirloin, red & green peppers and onions on a skewer

### Thai Peanut Chicken Satay \$3.50

chicken tenderloin marinated in a delicious blend of peanuts and Thai spices served on a skewer

### Crab Stuffed Mushroom \$3

a whole mushroom cap filled with a delicious crabmeat

### Mushroom Florentine \$3

a whole mushroom cap filled with a blend of spinach, Brie and spices

### Sausage Stuffed Mushroom \$3

a whole mushroom cap filled with a delicious spicy Italian sausage

### Spanakopita \$3

flakey triangle phyllo pastry filled with spinach and Feta cheese

### Assorted Mini Quiche \$3

black bean & pepper jack, lorraine, florentine, or three cheese and mushroom

### Crab Cakes \$4

a rich blend of flakey crabmeat and spices, lightly breaded and deep fried. Served with a creamy remoulade

### Bacon Wrapped Scallops \$4

tender sea scallops wrapped in lean bacon

### Hot Sausage-Stuffed Banana Peppers \$3

juicy banana peppers stuffed with our spicy sausage

### Swedish Meatballs \$2

juicy meatballs in a delicious creamy gravy

### Sweet & Sour Meatballs \$2

juicy meatballs in a homemade sweet and sour sauce

## Gourmet Sliders

{Price per 50 sliders}

### Meatball Parm \$90

traditional favorite of a meatball in homemade marinara sauce topped with mozzarella cheese on a mini bun

### Mini Burgers \$100

pint sized versions of gourmet cheeseburgers: smoked bacon & american cheese; caramelized onions & gorgonzola cheese; american cheese & pickle

### Mini Chicago Style Hot Dogs \$100

pint sized versions of the classic comfort food: mustard & Sauerkraut; Mustard, Relish & Onion; Plain

### Philly Style Cheese Steak \$100

shaved beef sirloin, american & mozzarella cheeses with peppers & spices in a mini brioche roll

There is no  
sincerer love  
than the  
love of food.

-George Bernard Shaw

# ***Kid's Menu***

You may choose to order a special kid's meal or have kids eat from your chosen menu

## **Kid's Meals**

Chicken Tenders

Mac & Cheese

Applesauce

**\$14.99** *per kid (0-12 years old)*

## ***Dietary Restrictions***

You may order a special meal for any guest with a dietary restriction!

*Vegetarian*

*Vegan*

*Gluten Free*

*Dairy Free*

*Salt Free*

*Etc.*

Some items may already fall into these categories!