


CARSON'S
CATERING
WEDDINGS & EVENTS



Wedding Menu Packages
Moments Event 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 Capers 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!