



CARSON'S
CATERING

WEDDINGS & EVENTS

REHEARSAL
DINNER
PACKAGES

GRAND REHEARSAL BUFFET

\$27.95 per guest

Elegant Cheese & Vegetable Board

3 domestic cheeses accompanied by an assortment of fresh vegetables

Salad

(Choice of One)

Mixed Green Salad
Caesar Salad

Entrees

(Choice of Three)

Chicken Breast with Lemon Caper Sauce
Beef & Vegetable Kabobs with Wild Mushroom Sauce
Chicken Breast Scaloppini
Herb Crusted Salmon
Chicken Parmesan
English Style Cod

Side Dishes

(Choice of One)

Parsley Red Skin Potatoes
Scalloped Potatoes
Roasted Red Skin Garlic Mashed Potatoes
Cabbage and Noodles

Vegetables

(Choice of One)

Glazed Carrots
Buttered Corn
Green Beans
Vegetable Medley

Bread

Dinner Rolls with Butter

Beverage Station

Coffee, Sweet Tea, Lemonade

Desserts

(Choice of One)

New York Style Cheesecake
Tiramisu
Dark Chocolate Mousse with Whipped Cream

PLATINUM REHEARSAL BUFFET

\$20.95 per guest

Salads

(Choice of Two)

Tossed Salad
Broccoli Salad
Potato Salad
Pasta Salad
Coleslaw

Entrees

(Choice of Three)

Black Oak Pit Ham
Stuffed Chicken Breast
Carved Beef Tenderloin w/Bordelaise
Sliced Roast Turkey with Gravy and Stuffing
Homemade Stuffed Cabbage Rolls in Tomato Sauce
Baked Penne Marinara or Alfredo
English Style Cod
Baked Chicken
Chicken Cordon Bleu

Side Dishes

(Choice of One)

Parsley Red Skin Potatoes
Scalloped Potatoes
Red Skin Garlic Mashed Potatoes w/Gravy
Cabbage and Noodles

Vegetables

(Choice of One)

Glazed Carrots
Buttered Corn
Green Beans Almondine
Vegetable Medley

Bread

Dinner Rolls with Butter

Beverage Station

Coffee, Sweet Tea, Lemonade

Desserts

(Choice of One)

New York Style Cheesecake
Tiramisu
Dark Chocolate Mousse with Whipped Cream

PREMIER REHEARSAL BUFFET

\$18.95 per guest

Salads

(Choice of One)

Tossed Salad
Broccoli Salad
Potato Salad
Pasta Salad
Coleslaw

Entrees

(Choice of Two)

Black Oak Pit Ham
Stuffed Chicken Breast
Carved Beef Tenderloin w/Bordelaise
Sliced Roast Turkey with Gravy and Stuffing
Homemade Stuffed Cabbage Rolls in Tomato Sauce
Baked Penne Marinara or Alfredo
English Style Cod
Baked Chicken
Chicken Cordon Bleu

Side Dishes

(Choice of One)

Parsley Red Skin Potatoes
Scalloped Potatoes
Red Skin Garlic Mashed Potatoes w/Gravy
Cabbage and Noodles

Vegetables

(Choice of One)

Glazed Carrots
Buttered Corn
Green Beans Almondine
Vegetable Medley

Bread

Dinner Rolls with Butter

Beverage Station

Coffee, Sweet Tea, Lemonade

Desserts

(Choice of One)

New York Style Cheesecake
Tiramisu
Dark Chocolate Mousse with Whipped Cream

SIT DOWN REHEARSAL DINNER

Elegant Cheese & Vegetable Board

3 domestic cheeses accompanied by an assortment of fresh vegetables

Salad

Spring Mix

Entrees

(Choice of Two)

\$23.95 per guest

Signature Stuffed Chicken Breast

Chicken Cordon Bleu

Beef & Vegetable Kabobs with Wild Mushroom Sauce

Walnut Crusted Chicken

Roasted Turkey

Chicken Parmesan

Baked English Style Cod

\$28.95 per guest

Prime Rib of Beef Au Jus

Filet Mignon

Chicken Breast with Lemon and Capers Sauce

Chicken Marsala

Crabmeat Stuffed Flounder

Herb Crusted Salmon

Side Dishes

(Choice of One)

Parsley Red Skin Potatoes

Scalloped Potatoes

Red Skin Garlic Mashed Potatoes w/Gravy

Fingerling Potatoes

Vegetables

(Choice of One)

Glazed Carrots

Buttered Corn

Green Beans Almondine

Vegetable Medley

Asparagus with Carrots

Bread

Dinner Rolls with Butter

Beverage Station

Coffee, Sweet Tea, Lemonade

Desserts

(Choice of One)

New York Style Cheesecake

Tiramisu

Dark Chocolate Mousse with Whipped Cream

BUFFET & SIT DOWN PRICING INCLUDES

Professional Staff

Buffet Set Up or Plated Service

Real China

Silverware

Cups

Linen Napkins (White or Ivory)

Linen Table Coverings (White or Ivory)

ENHANCEMENTS

Extra Entrees \$3.00 per guest

Extra Side Dish \$2.00 per guest