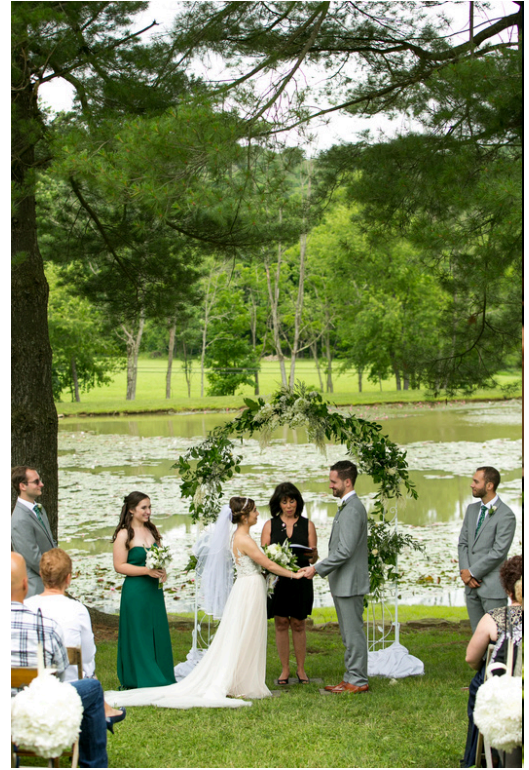


CARSON'S
CATERING
WEDDINGS & EVENTS



Wedding Menu Packages

Stonehenge Lodge 2027-2028

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Rental Information

Stonehenge Lodge is nestled in the scenic Laurel Highlands. The Lodge has two stone fireplaces, oak wood floors and ceiling, and a full length veranda overlooking the freshwater pond. The Lodge also features beautifully landscaped grounds that would serve as the ideal ceremony and photo site. The Lodge is climate controlled and can accommodate 180 guests.

The Stonehenge Lodge is located between Donegal and Ligonier, with hotels available in both towns for guests needing overnight accommodations.

Ceremony Site & Chairs included in Rental!

2027 Rental Rates

Saturdays - \$6,500

(includes Friday for set up)

Sundays - \$4,000

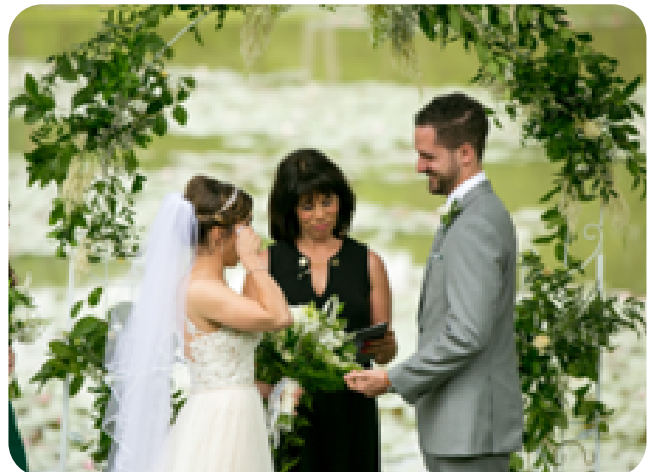
Downstairs Rental

One fee of \$500 to use!

(Getting Ready, Cocktail Hour, etc.)

Off Season Rate

January through March - \$4,000



**Stonehenge Lodge
790 Austin Boulevard
Acme, PA 15610**

Buffet Comparison

	White Glove Buffet	Platinum Buffet	Signature Buffet	Traditional Buffet
Cake Cut and Served	X	X	X	X
Cookies Elegantly Displayed	X	X	X	X
Sit-Down Service for Head Table	X	X	X	X
Full Salad Bar	X	X		
Hot Hors d'oeuvres	3	2	1	0
Entrées	2 <i>Signature</i>	2 <i>Signature</i>	2 <i>1 Signature, 1 Traditional</i>	2 <i>Traditional</i>
Side Dish Selections	3	3	2	2
Elegant Cheese & Vegetable Board	X <i>Includes Fruit, Pepperoni & Oven Baked Ham</i>	X <i>Includes Pepperoni & Oven Baked Ham</i>	X	X

Please Note: If your final confirmed guest count is fewer than 100 people, a price adjustment of **\$2 per person** may be applied to the menu rate

Included in Packages

	White Glove Buffet & Sit Down Packages	Platinum Buffet	Signature Buffet & Stations	Traditional Buffet & Picnic Packages
White or Ivory Floor Length Table Linens				\$10 upcharge per table
White or Ivory Square Table Linens				
White or Ivory Linen Napkins <i>Colored Napkins: \$2 upcharge per person</i>				
China				
Silverware				
Water Glasses on Tables		\$1.25 upcharge per person	\$1.25 upcharge per person	\$1.25 upcharge per person

*The above equipment is included in your package.
Other options are available upon request at an additional charge.*

White Glove Buffet

Hot Hors d'oeuvres (Choice of Three)

Crab Stuffed Mushrooms
Sausage Stuffed Mushrooms
Sweet and Sour Meatballs
Swedish Meatballs
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 with Crackers, Ranch and Mustard

Full Salad Bar

Refreshing Spring Mix and Iceberg with an Array of Fresh Toppings with Ranch and Italian Dressings

Specialty Salads (Choice of Two)

Broccoli Salad
Potato Salad
Pasta Salad
Fruit Salad
Coleslaw

Signature Entrées (Choice of Two)

Carving Station with Tenderloin of Beef Bordelaise and Black Oak Pit Ham
Chicken Cordon Bleu
Carson's Signature Stuffed Chicken Breast
Chicken Romano with Lemon Caper Sauce
Parmesan-Crusted Chicken with Alfredo 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
Sea Salt and Olive Oil Fingerling Potatoes
Creamy Potato Casserole
Feta and Sundried Tomato Mac & Cheese
Baked Penne in Alfredo Sauce
Baked Penne in Marinara Sauce
Wild Rice Pilaf
Mushroom Risotto
Vegetable Risotto
Glazed Baby Carrots
Green Beans Almondine
Vegetable Medley
Baked Broccoli with Seasoned Breadcrumbs
Sweet Buttered Parsley Corn

Beverage Station

Iced Tea, Lemonade, Water and Coffee

Dinner Rolls

Dinner Rolls with Butter

\$50.95 per person

Plus 6% Sales Tax & 22% Service Charge

Platinum Buffet

Hot Hors d'oeuvres (Choice of Two)

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

Elegant Meat, Cheese & Vegetable Board

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

Full Salad Bar

Refreshing Spring Mix and Iceberg with an Array of Fresh
Toppings with Ranch and Italian Dressings

Specialty Salads (Choice of Two)

Broccoli Salad
Potato Salad
Pasta Salad
Fruit Salad
Coleslaw

Signature Entrées (Choice of Two)

Carving Station with Tenderloin of Beef Bordelaise and Black Oak Pit Ham
Chicken Cordon Bleu
Carson's Signature Stuffed Chicken Breast
Chicken Romano with Lemon Caper Sauce
Parmesan-Crusted Chicken with Alfredo 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
Sea Salt and Olive Oil Fingerling Potatoes
Creamy Potato Casserole
Feta and Sundried Tomato Mac & Cheese
Baked Penne in Alfredo Sauce
Baked Penne in Marinara Sauce
Wild Rice Pilaf
Mushroom Risotto
Vegetable Risotto
Glazed Baby Carrots
Green Beans Almondine
Vegetable Medley
Baked Broccoli with Seasoned Breadcrumbs
Sweet Buttered Parsley Corn

Beverage Station

Iced Tea, Lemonade, Water and Coffee

Dinner Rolls

Dinner Rolls with Butter

\$47.95 per person

Plus 6% Sales Tax & 22% Service Charge

Signature Buffet

Hot Hors d'oeuvres (Choice of One)

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

Elegant Cheese & Vegetable Board

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

Specialty Salads (Choice of Two)

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

Traditional Entrées (Choice of One)

Carson's Signature Stuffed Chicken Breast
Baked Ham with Apricot and Brown Sugar Glaze
Homemade Stuffed Cabbage Rolls in Tomato Sauce
Hot Italian Sausage
Baked Chicken
English-Style Cod
Sliced Top Round of Beef
Oven Roasted Pork Tenderloin

Signature Entrées (Choice of One)

Carving Station with Tenderloin of Beef Bordelaise and Black Oak Pit Ham
Chicken Romano with Lemon Caper Sauce
Chicken Cordon Bleu
Chicken Marsala
Crab Stuffed Cod

Side Dishes (Choice of Two)

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
Wild Rice Pilaf
Mushroom Risotto
Vegetable Risotto
Glazed Baby Carrots
Green Beans Almondine
Vegetable Medley
Baked Broccoli with Seasoned Breadcrumbs
Sweet Buttered Parsley Corn

Beverage Station

Iced Tea, Lemonade, Water and Coffee

Dinner Rolls

Dinner Rolls with Butter

\$37.95 per person

Plus 6% Sales Tax & 22% Service Charge

Traditional Buffet

Elegant Cheese & Vegetable Board

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

Specialty Salads (Choice of Two)

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

Traditional Entrées (Choice of Two)

Carson's Signature Stuffed Chicken Breast
Baked Ham with Apricot and Brown Sugar Glaze
Homemade Stuffed Cabbage Rolls in Tomato Sauce
Hot Italian Sausage
Baked Chicken
English-Style Cod
Sliced Top Round of Beef
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
Mushroom Risotto
Vegetable Risotto
Glazed Baby Carrots
Green Beans Almondine
Vegetable Medley
Baked Broccoli with Seasoned Breadcrumbs
Sweet Buttered Parsley Corn

Beverage Station

Iced Tea, Lemonade, Water and Coffee

Dinner Rolls

Dinner Rolls with Butter

\$34.95 per person

Plus 6% Sales Tax & 22% Service Charge

Sit-Down

Salads

Spring Mix, Caesar or Spinach Salad

Entrées (Choice of Two)

Tier 4 Selections (\$49.95 per person)

Roast Sliced Tenderloin of Beef Bordelaise
Jumbo Shrimp Scampi Served Over Wild Rice
Grilled Chicken Breast with One Crab Cake with Remoulade Sauce
Grilled Salmon Fillet with Creamy Dill Sauce

Tier 3 Selections (\$46.95 per person)

Chicken Romano
Tenderloin Beef Tips with Portabella Mushrooms in Bordelaise Sauce
Stuffed Pork Chop

Tier 2 Selections (\$44.95 per person)

Chicken Marsala
Chicken Cordon Bleu
Sliced Roast Pork Loin with Orange Marmalade Glaze
Crab Stuffed Cod

Tier 1 Selections (\$42.95 per person)

Carson's Signature Stuffed Chicken Breast
Sliced Top Round of Beef with Bordelaise
Baked Ham with Apricots and Brown Sugar Glaze
English-Style Cod

Vegetarian Selections (\$40.95 per person)

Eggplant Parmesan
Vegetarian White Lasagna
Pasta Primavera
Stuffed Portabella Mushroom with Feta

Side Dishes (Choice of Two)

Parsley Red Skin Potatoes
Roasted Red Skin Garlic Mashed Potatoes
Oven Roasted Herb Potatoes
Wild Rice Pilaf
Mushroom Risotto
Vegetable Risotto
Sea Salt & Olive Oil Fingerling Potatoes

Vegetables (Choice of Two)

Glazed Baby Carrots
Green Beans Almondine
Vegetable Medley
Baked Broccoli with Seasoned Breadcrumbs
Sweet Buttered Parsley Corn
Seasoned Baked Asparagus

Soup (Choice of One)

Additional \$3 per person

Italian Wedding or Cream of Broccoli

Beverage Station

Iced Tea, Lemonade, Water and Coffee

Dinner Rolls

Dinner Rolls with Butter

*Tiers can be mix-matched
Plus 6% Sales Tax & 22% Service Charge*

Sit-Down Hors d'oeuvres

Hot Hors d'oeuvres are butler passed with the sit-down package at no additional charge

Elegant Meat, Cheese & Vegetable Board

Pepperoni, Baked Ham, Prosciutto,
Pepper Jack, Colby Jack and Cheddar Cheeses,
Carrots, Cucumbers, Peppers, Celery, Broccoli and Cauliflower,
Crackers, Ranch and Mustard

Hot Hors D'oeuvres (Choice of Three)

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

\$12.00 per person

Plus 6% Sales Tax & 22% Service Charge

Stations

Stations are priced per person

A minimum of 3 stations are required

Bruschetta and Crostini Station \$10.95

Oven roasted tomato bruschetta and hot & sweet pepper bruschetta, served with our oven toasted crostini.

Antipasto Station \$13.95

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.

Pasta Station \$20.95

This chef-attended station features Delallo penne and angel hair pastas, marinara and alfredo sauces with a wide selection of toppings: chicken, crabmeat, shrimp, sausage, onions, mushrooms, garlic, peppers, tomatoes and broccoli.

Fajita, Taco and Quesadilla Station \$20.95

Start with a flour tortilla or hard taco shell and begin to create your own favorite Mexican treat from a selection of grilled chicken, grilled steak, seasoned ground beef, grilled shrimp, refried beans, roasted corn, tomato salsa, black bean salsa, guacamole, sour cream, shredded lettuce, chopped tomatoes, Monterey jack cheese, black beans and red rice.

Raw Bar \$26.95

Fresh oysters, clams, steamer clams, steamed mussels, shrimp bowl, crab claws and jumbo lump crab salad served with our homemade cocktail sauce and herbed tartar sauce.

Mac & Cheese Bar \$13.95

Create your own gourmet mac & cheese! Start with our homemade mac & cheese and select from a variety of toppings to make it your own!

Carving Station \$22.95

Chef-attended carving station of roasted turkey breast, beef tenderloin and pork tenderloin with chutneys, sauces and warm crusty rolls.

Slider Station \$16.95

Mini burgers with artisan cheeses, caramelized onion, bacon and a host of other toppings, crab cake sliders with authentic remoulade or roasted red pepper aioli, miniature gourmet hot dogs with custom relish, pulled pork with hand cut slaw accented with garlic and asiago house made kettle chips.

Stations

Stations are priced per person

A minimum of 3 stations are required

Comfort Food Station \$22.95

All the comforts of food with a gourmet twist . . . Try our feta and sundried tomato mac and cheese, or our buttermilk fried chicken drumettes. How about a medallion of roast turkey with a stuffing cupcake filled with mashed potatoes? The bourbon braised spareribs melt in your mouth.

Mashed or Baked Sweet Potato Station \$13.95

Mashed or baked sweet potatoes with toppings that include caramelized ginger, brown sugar, shredded pineapple, sugared pecans and clove infused butter.

Mashed or Baked Potato Bar \$13.95

It all starts with a baked russet potato – then the fun begins as guests choose from an array of gourmet and savory toppings which include cheeses, herb infused butters, caramelized onions, bacon, fresh chives, steamed broccoli or cauliflower, lobster or crabmeat, chili, sour cream and a whole host of other delicious offerings.

Chopped Salad Station \$12.95

Watch as chefs chop a mixture of greens, cheeses, fruits, and vegetables to create your ultimate salad blend with your choice of dressing and accents like crispy wonton strips or rice noodles.

Salad-tini Station \$10.95

Mixed greens, artisan cheeses, nuts, fruits, vegetable accompaniments shaken, not stirred together in martini shakers with the dressing of your choice and served up in a martini glass.

Pittsburgh Station \$21.95

Pittsburgh specialties of pierogis, mini chipped ham BBQ sandwiches, kielbasa and sauerkraut, stuffed cabbage rolls.

Brownie/Martini Sundae Bar \$11.95

This attended station offers guests the choice of two ice cream flavors and a wide selection of toppings sure to please all ice cream lovers!

ADD A STATION TO YOUR BUFFET FOR 25% OFF LIST PRICE!

Premier Picnics

Great Steak Escape \$42.95

12 oz. New York Strip Steak and Homestyle BBQ Chicken

Bob's K-Bobs \$36.95

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

Classic Country Ribs & Chicken \$36.95

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 \$32.95

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 \$40.95

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

Your selected package includes all of the following:

Salads (Choice of Two)

Fruit Salad
Tortellini Romano
Classic Potato Salad
Broccoli Salad
Macaroni Salad
Coleslaw
Pasta Salad
Tossed Salad
Caesar Salad

Sides (Choice of 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

Beverage Station

Iced Tea, Lemonade, Water and Coffee

Dinner Rolls

Dinner Rolls with Butter

Plus 6% Sales Tax & 22% Service Charge

Traditional Picnic

Elegant Cheese & Vegetable Board

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

Entrées (Choice of Two)

Italian Sausage with Buns
Pulled Pork BBQ with Buns
Italian Roast Beef with Buns
Kielbasa & Sauerkraut with Buns
BBQ Chicken
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
Coleslaw
Pasta Salad
Tossed Garden Salad
Caesar Salad

Side Dishes (Choice of Two)

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

Beverage Station

Iced Tea, Lemonade, Water and Coffee

Dinner Rolls

Dinner Rolls with Butter

\$31.95 per person

Plus 6% Sales Tax & 22% Service Charge

Enhancements

Additional Hors d'oeuvres - *Pricing as Listed*

Family Style Service - *\$6.00 Per Guest Added to Any Buffet*

Additional Buffet Entree - *\$5.00 Per Guest*

Additional Buffet Side Dish - *\$4.00 Per Guest*

6% Tax and 22% Service Charge Will Be Added to All Menu Packages

Service Charge Covers Set-Up, Clean-Up and Staffing!

Hors d'oeuvres

Chilled Displays

(Priced per person)

Cheese & Veggie Display \$4.95

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

Gourmet Display \$5.95

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

Premier Display \$6.95

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

Antipasto Display \$13.95

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

(Priced per person)

Bruschetta Display \$4.95

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

Spinach & Artichoke Dip \$4.95

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

Buffalo Chicken Dip \$4.95

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

Hot Bites

(Priced per person)

Beef or Chicken Kabob \$5.00

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

Crab Stuffed Mushrooms \$4.50

a whole mushroom cap filled with a delicious crabmeat

Sausage Stuffed

Mushrooms \$4.00

a whole mushroom cap filled with a delicious spicy Italian sausage

Mushroom Florentine \$4.00

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

Spanakopita \$4.00

flaky triangle phyllo pastry filled with spinach and Feta cheese

Assorted Mini Quiche \$4.00

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

Crab Cakes \$6.00

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

Bacon Wrapped Scallops \$6.50

tender sea scallops wrapped in lean bacon

Hot Sausage Stuffed

Banana Peppers \$4.00

juicy banana peppers stuffed with our spicy sausage

Swedish Meatballs \$3.75

juicy meatballs in a delicious creamy gravy

Sweet & Sour Meatballs \$3.75

juicy meatballs in a homemade sweet and sour sauce

Chilled Displays

(Priced per person)

Meatball Parm \$110

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

Mini Burgers \$135

cheeseburgers: smoked bacon & american cheese; caramelized onions & gorgonzola cheese american cheese & pickle

Mini Chicago Style

Hot Dogs \$135

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

Philly Style Cheese Steak \$135

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 them eat from your chosen menu

Kid's Meals

Chicken Tenders
Mac & Cheese
Applesauce

\$15.99 *per kid (0-12 years old)*

Kid's Buffet/Sit-Down/Stations

Half Price *(4-12 years old)*

Free *(0-3 years old)*

Dietary Restrictions

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

The following provides an alphabetical list of each food item, along with dietary labels for easy reference.

Vegetarian (V)

Vegan (VG)

Gluten Free (GF)

Dairy Free (DF)

Etc.

All Beef Hot Dogs with Buns (GF-NO BUN) (DF)
Bacon Wrapped Scallops (DF) (GF)
Baked Broccoli with Seasoned Breadcrumbs (V) (VG) (DF)
Baked Chicken
Baked Ham with Apricot and Brown Sugar Glaze (GF) (DF)
Baked Penne in Alfredo Sauce (V)
Baked Penne in Marinara Sauce (V)
Stuffed Portabella Mushroom with Feta (V) (GF)
Baked Rigatoni with Meat Sauce
BBQ Chicken (GF) (DF)
Boneless Chicken Breast (GF) (DF)
Broccoli Salad (GF)
Caesar Salad
Carson's Signature Stuffed Chicken Breast
Cheddar Mac & Cheese (V)
Chicken Cordon Bleu
Chicken Marsala
Chicken Romano
Chicken Romano with Lemon Caper Sauce
Classic Potato Salad (V) (GF)
Coleslaw (V) (GF)
Crab Stuffed Cod (DF)
Crab Stuffed Mushrooms (DF)
Creamy Potato Casserole (GF) (V)

Dietary Restrictions (cont.)

Eggplant Parmesan (V)

English-Style Baked Cod (DF)

Feta and Sundried Tomato Mac & Cheese (V)

Fruit Salad (V) (VG) (GF) (DF)

Glazed Baby Carrots (V) (GF) (DF) (VG)

Grilled Chicken Breast with One Crab Cake with Remoulade Sauce

Grilled Salmon Fillet with Creamy Dill Sauce (GF)

Green Beans Almondine (V) (GF) (DF) (VG)

Hot Sausage Stuffed Banana Peppers (GF) (DF)

Italian Roast Beef with Buns (GF-NO BUN) (DF)

Italian Sausage with Buns (GF-NO BUN) (DF)

Jumbo Shrimp Scampi Served Over Wild Rice (GF) (DF)

Kielbasa & Sauerkraut with Buns (GF-NO BUN) (DF)

Macaroni Salad (V)

Mini Quiche

Mushroom Risotto (DF) (GF)

Oven Roasted Herb Potatoes (V) (VG) (GF) (DF)

Parmesan-Crusted Chicken with Alfredo Sauce

Parsley Red Skin Potatoes (V) (GF) (DF) (VG)

Pasta Primavera (V)

Pasta Salad (V)

Pulled Pork BBQ with Buns (GF) (V) (DF) (VG)

Roast Sliced Tenderloin of Beef Bordelaise (GF-NO SAUCE) (DF-NO SAUCE)

Roasted Red Skin Garlic Mashed Potatoes (V) (GF)

Seasoned Baked Asparagus (V) (VG) (GF) (DF)

Sea Salt and Olive Oil Fingerling Potatoes (V) (VG) (GF) (DF)

Sliced Roast Pork Loin with Orange Marmalade Glaze (GF) (DF)

Stuffed Cabbage Rolls (DF)

Stuffed Pork Chop

Stuffed Shells (V)

Sweet Buttered Parsley Corn (V) (GF) (DF) (VG)

Sweet and Sour Meatballs (DF)

Swedish Meatballs

Tortellini Romano (V)

Tossed Salad (V) (VG) (GF) (DF)

Tenderloin Beef Tips with Portabella Mushrooms in Bordelaise Sauce

USDA Choice Hamburgers with Buns (GF)

Vegetable Medley (V) (GF)

Vegetable Risotto (DF) (GF)

Vegetarian White Lasagna (V)

Wild Rice Pilaf (GF)

Bar Packages

RAMP Certified Bartender \$300

Carson's is fully licensed and insured in the state of Pennsylvania to provide all of your bar service needs

All Inclusive Bar Packages

Let us provide everything for your bar services!

Mixer Packages

You bring the booze, we bring the rest!

Non-Alcoholic Beverage Stations

Signature Cocktail Services

Design a custom signature drink that's perfect for your event!

All Inclusive Bar Packages

	Tier 1	Tier 2	Premium
Beer	<i>2 Selections of Domestic Bottles</i>	<i>2 Domestic & 1 Imported Bottle, 1 Seltzer</i>	<i>2 Domestic, 1 Imported, 1 Premium Bottle, 1 Seltzer</i>
Wine	<i>1 Red & 1 White</i>	<i>Merlot, Chardonnay & White Zinfandel</i>	<i>Merlot, Cabernet Sauvignon, Moscato, Chardonnay & White Zinfandel</i>
Vodka		<i>Tito's</i>	<i>Grey Goose</i>
Gin		<i>Tanqueray</i>	<i>Bombay</i>
Rum		<i>Bacardi & Captain Morgan</i>	<i>Bacardi 8 & Captain Morgan Spiced Rum</i>
Scotch		<i>Dewars</i>	<i>Johnnie Walker Red</i>
Whiskey		<i>Jack Daniels</i>	<i>Jack Daniels & Southern Comfort</i>
Bourbon		<i>Jim Beam</i>	<i>Jim Beam & Maker's Mark</i>
Mixers	<i>Pepsi, Diet Pepsi, Sprite, Ginger Ale, Club Soda, Tonic, Orange Juice, Cranberry Juice</i>	<i>Pepsi, Diet Pepsi, Sprite, Ginger Ale, Club Soda, Tonic, Orange Juice, Cranberry Juice</i>	<i>Pepsi, Diet Pepsi, Sprite, Ginger Ale, Club Soda, Tonic, Orange Juice, Cranberry Juice</i>
Glassware	<i>Wine & Beer Glasses</i>	<i>Wine, Beer & Rocks Glasses</i>	<i>Wine, Beer & Rocks Glasses</i>
Pricing	\$19 per guest for 5 hours	\$23 per guest for 5 hours	\$28 per guest for 5 hours

Packages can be further customized to meet your needs!

**Additional hours may be added for an upcharge*

**Champagne Glasses are available for \$1.00 per person*

**Please add a 22% service charge to all packages*

Mixer Packages

You bring the booze.... we provide the rest!

	Tier 1	Tier 2
Ice	X	X
<u>Garnishes:</u> Lemons, Limes & Cherries	X	X
Glassware	<i>Plastic Cups</i>	<i>Wine Glasses, Rocks Glasses, Beer Glasses</i>
<u>Soft Drinks:</u> Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale	X	X
<u>Mixers:</u> Orange Juice, Cranberry Juice, Club Soda & Tonic Water	X	X
<u>Bar Essentials:</u> Stirrers, Napkins & Ice	X	X
Pricing	\$4.50 per guest for 5 hours	\$5.50 per guest for 5 hours

Packages can be further customized to meet your needs!

**Additional hours may be added for \$50 an hour per bartender*

**Champagne Glasses are available for \$1.25 per person*

**Please add 6% Sales Tax & 22% service charge to all packages*

Suggested Purchase Guide

**Bottle Sizes are one half gallon
Quantities based on 125-150 people

Beer	15-18 Cases (one half keg equals 7 cases of beer)
Chardonnay	2 Cases
Cabernet	1 Case
White Zinfandel	1 Case
Vodka	3-4 Bottles
Gin	2 Bottles
Whiskey	2-4 Bottles
Rum	3 Bottles
Peach Schnapps	1 Bottle
Champagne	Plan 6 servings per bottle for a toast

This list is based on general consumption, so if you decide to cut back on something, you should increase the quantity of something else that you feel will be popular with your guests. Many stores offer the option of returning sealed bottles with no label damage.

Avoid more than 3 types of beer to ensure that you do not run out of anything.

MOONSHINE AND ANY OTHER ILLEGAL SUBSTANCES ARE STRICTLY PROHIBITED AT VENUES MANAGED BY CARSON'S. ILLEGAL ITEMS WILL BE CONFISCATED.

Non-Alcoholic Beverage Stations

Flavored Water Station

Keep your guests cool with a water station with a variety of flavors, such as cucumber-lemon, raspberry-mint, strawberry-basil, orange-kiwi and blueberry-lime.

\$3.50 per guest

Hot Cocoa Bar

Creamy homemade hot cocoa with marshmallows, chocolate chips, peppermints, caramel chips, peanut butter morsels and whipped cream, with cinnamon sticks and Piroulines for stirring.

\$4.00 per guest

“Love is Brewing” Coffee Bar

Hot regular and decaf coffee with assorted flavors, sweeteners, and toppings, e.g., cinnamon, nutmeg, pumpkin pie spice, cocoa powder, flavored creamers, whipped cream, caramel sauce, chocolate syrup, honey and maple syrup.

\$4.00 per guest

Mason Jar Apple Cider Station

Local organic apple cider spiced with our own blend of mulling spices and garnished with sliced apples. Served up in a mason jar urn for rustic fun.

\$3.75 per guest

Plus 6% Sales Tax & 22% Service Charge

Shuttle Service

14 Passenger Van \$995

10 Passenger Van \$895

SHUTTLE TO AND FROM CEREMONY & RECEPTION

UNLIMITED TRIPS!

FOR \$100, ADD ON BRIDAL PARTY TRANSPORTATION

IF EARLY TRIPS ARE NEEDED

(Available only with a day-of shuttle reservation)



LOCAL HOTELS

Holiday Inn Express & Suites by IHG - Donegal

Log Cabin Lodge & Suites - Jones Mills