

# Carl's Catering Off-Site Catering Menu

## Buffet Menu

### Entrée Selections

- Beef Tenderloin Tips in a Burgundy Mushroom Sauce
- Sliced Beef in au Jus
- Swiss Steak with Mushrooms, Green Peppers and Tomatoes
- Swedish Meatballs
- Beef **OR** Chicken Stir Fry with Rice
- Whole Roasted Chef Carved Beef Tenderloin (Additional \$3.00 per person)
- Stuffed Chicken Breast with Wild Rice Dressing and an Orange Glaze
- Pecan Chicken
- Chicken Marsala
- Chicken Picata
- Boneless Chicken Breast with Honey Dijon Glaze
- 1/8 Baked or BBQ Chicken
- Whole Roasted Turkey with Sage Dressing and Gravy
- Chef Carved Bone-In Ham with a Brown Sugar Glaze
- Herbed Seasoned Roast Pork Loin with Gravy
- Fresh Kielbasa
- Baked Cod with a Lemon-Dill Butter
- Penne Rigati with a Marinara Sauce
- Vegetable Lasagna

### Select One

- Roasted Garlic Mashed Potatoes
- Parsley Buttered Potatoes
- Oven Brownd Potatoes
- Cheesy Hashbrown Potatoes
- Mashed Potatoes and Gravy
- Rice Pilaf
- Buttered Egg Noodles

### Select Four

- Assorted Relishes
- Cucumbers with a Sour Cream Dressing
- Pistachio Pudding Fluff
- Fruited Jello
- American **OR** German Potato Salad
- Crab Pasta Salad
- Rotini Pasta Salad with a Red Wine Vinegar Dressing
- Broccoli Pasta Salad with Red Pepper and Bacon Bits
- Tuna Salad with Seashell Pasta
- Italian Pasta Salad with Pepperoni (Available for an additional .50 per person)
- Mixed Green Salad with Choice of 2 Dressings (Available for an additional \$1.00 per person)
- Season Fresh Fruits (Available for an additional \$1.00 per person)

### Select One

- Green Bean Almondine
- Honey Glazed Petite Carrots
- California Blended Vegetables
- Peas and Carrots
- Buttered Corn Nibbles
- Candied Sweet Potatoes

- Pickled Beets
- Three Bean Salad
- Cherries in a Cloud

### Also Included with the Buffet

- Fresh Baked Dinner Rolls with Butter and Margarine
- Choice of: Sheetcake **OR** Brownies and Cookies
- Coffee, Milk, Sugars and Creamers

Choice of One Entrée: \$10.95  
Choice of Two Entrees: \$12.50  
Choice of Three Entrees: \$14.25

## **Formal Sit-Down Menu**

### **Entrée Selections**

#### **Beef**

Tenderloin Tips in a Burgundy Wine Sauce  
\$12.00 per person

Whole Roasted Chef Carved Beef Tenderloin Medallions with a Burgundy Mushroom Sauce  
\$17.00 per person

New York Strip Steak Served with Fresh Rosemary and Sautéed Mushrooms  
\$18.00 per person

Boneless Roasted Prime Rib of Beef au Jus  
\$19.95 per person

Combination Platter of Medallions of Beef Tenderloin and Choice of a Chicken Entrée  
\$20.00 per person

Medallions of Beef Tenderloin and Sauteed Jumbo Shrimp served in a Garlic Butter Sauce  
\$20.00 per person

#### **Poultry**

Boneless Chicken Breast Stuffed with Wild & White Rice Dressing topped with an Orange Glaze  
\$12.00 per person

Chicken Marsala  
\$13.00 per person

Chicken Picata  
\$13.00 per person

Pecan Encrusted Chicken Breast stuffed with Cream Cheese & Chive Filling  
\$12.00

Chicken Cordon Bleu  
\$13.00

Chicken Kiev  
\$13.00

#### **Pork**

Pork Loin Medallions served with a Warm Apple Compote  
\$12.00 per person

Boneless Pork Chop stuffed with a Sage Dressing and served with a Warm Apple Compote  
\$13.00 per person

## **Formal Sit-Down Menus (Continued)**

### **Seafood and Pasta**

Broiled Orange Roughy served with a Mornay and Dill Sauce  
\$13.95 per person

Baked Alaskan Salmon served with a Lemon-Dill Sauce  
\$14.00 per person

Baked Vegetable Lasagna with Italian Sausage and Ricotta Cheese **OR** Bake Vegetable Lasagna  
\$12.00 per person

### ***Dinners to Include:***

#### **Choice of One**

- Baked Potato with Sour Cream and Chives
- Baby Baker Potatoes
- Roasted Garlic Mashed Potatoes
- Red Skinned Potatoes in a Garlic Dill Butter
- Parsley Buttered Potatoes
- Rice Pilaf
- Buttered Egg Noodles

#### **Choice of One**

- Green Bean Almondine
- California Blended Vegetables
- Honey Glazed Carrots
- Asparagus Spears (Seasonal)

#### **Choice of One**

Mixed Green Salad with Tomatoes, Cucumbers and Red Onion. Choice of Two Dressings:  
French, Parmesan Peppercorn, Ranch, 1000 Island or Raspberry Vinaigrette

**OR**

Sliced Fresh Fruits served on Leaf Lettuce with a Whipped Chambord Dressing

#### **Choice of One**

Walnut Layer Torte, Raspberry Cream Torte, Cherry Amaretto Cheesecake, Turtle Cheesecake,  
Angel Food Cake with Berries and Whipped Cream or with Lemon Icing, Assorted Miniature  
Desserts

*All Dinners Include Fresh Baked Dinner Rolls with Butter.  
Coffee, Creamers and Sugars.*

## **Affordable Buffet Menu (No Substitutions)**

### **Entrée Selections**

#### **Choice of Two**

- Beef Tenderloin Tips in a Burgundy Mushroom Sauce
- Sliced Sirloin of Beef au Jus
- Swedish Meatballs
- 1/8 Baked or BBQ Chicken
- Sliced Turkey Breast
- Sliced Baked Ham
- Fresh Kielbasa Wedges
- Spaghetti with Meat Sauce

#### **Select One**

- Mashed Potatoes with Gravy
- Parsley Buttered Potatoes
- Buttered Egg Noodles
- Rice Pilaf

#### **Select One**

- Green Bean Almondine
- Buttered Corn Nibbles
- Peas and Carrots
- Whole Baby Carrots

#### **The Buffet Includes the Following:**

- Assorted Relishes
- Rotini Pasta Salad with a Red Wine Vinegar Dressing
- Fruited Jello
- Dinner Rolls and Butter
- Sheetcake
- Coffee, Milk, Sugars and Creamers

\$9.95 per person

### **Cold Lunch Buffet Menu**

- Assorted Ham, Turkey and Beef on Medium Buns
- Condiments Provided
- Assorted Cubed Cheeses and Crackers
- American Potato Salad **OR** Garden Pasta Salad
- Raw Vegetable Platter with Dill Dip
- Brownies and Cookies
- Coffee, Milks, Sugars and Creamers

\$7.95 per person

*Seasonal Fresh Fruits are available at an additional \$1.65 per person*

## **Hot and Cold Hors d'oeuvre Menu**

*(Includes all of the following Menu Items)*

- Cocktail Meatballs (Choice of Swedish or BBQ)
- Jalapeno Poppers
- Mini Cordon Bleus
- Fresh Kielbasa Wedges
- Egg Rolls with Sweet & Sour Sauce
- Shaved Ham, Turkey and Beef Sandwiches served with Condiments
- Assorted Cheese Tray with Crackers
- Raw Vegetable Platter with Dill Dip
- Taco Dip with Tortilla Chips and Salsa
- Coffee, Creamers and Sugars

\$12.95 per person

## Additional Menu Items

### Hot and Cold Hors d'oeuvres (50 Pieces per Order)

Bacon Wraps with Water Chestnuts.....	\$55.00
Eggs Rolls with Sweet-Sour Sauce.....	\$55.00
Cocktail Meatballs - BBQ or Swedish.....	\$35.00
Chicken Drummettes - Plain BBQ or Teriyaki.....	\$35.00
Stuffed Mushrooms Florentine.....	\$55.00
Stuffed Mushrooms with Italian Sausage.....	\$55.00
Stuffed Mushrooms with Crab.....	\$70.00
Miniature BBQ Spare Ribs.....	\$75.00
Miniature Reubens.....	\$95.00
Miniature Cordon Bleus.....	\$55.00
Jalapeno Poppers.....	\$55.00
Kielbasa Wedges.....	\$35.00
Deviled Eggs.....	\$50.00
Fruit & Cheese Kabobs.....	\$85.00
Bruschetta with Baguette Bread.....	\$55.00
Assorted Cold Appetizers to include: Tortilla Rollups, Chicken & Shrimp Salad in Puff Pastry Shells, Cherry Tomatoes with Crab, Cucumber Rounds with Cheese, Salami Wrapped Olives.....	\$95.00

### Specialty Items

Assorted Cubed Cheese Tray with Crackers.....	\$1.25 per person (.50 extra for Sausage)
Raw Vegetable Platter with Dill Dip.....	\$1.25 per person
Fresh Fruit Platter with Honeydew, Cantaloupe, Pineapple, Grapes and Strawberries (Seasonal).....	\$1.65 per person
Assorted Relishes, Pickles and Olives.....	\$1.00 per person
Whole Beef Tenderloin with Dinner Rolls & Dijon Horseradish Sauce.....	\$65.00 Serves 12
Shaved Ham, Turkey and Beef on a Medium Bun with Lettuce & Condiments.....	\$0.80 each
Sliced Sirloin of Beef with au jus (5 lb. Minimum).....	\$8.40 per pound
Sliced Breast of Turkey with au jus (5 lb. Minimum).....	\$8.40 per pound
Sliced Baked Ham (5 lb. Minimum).....	\$7.40 per pound
Dinner Rolls.....	\$3.60 per dozen
American or German Potato Salad.....	\$3.20 per pound
Rotini Pasta Salad with Red Wine Vinegar Dressing.....	\$2.40 per pound
Creamy Coleslaw.....	\$2.40 per pound
Baked Pork and Beans.....	\$2.40 per pound
Crab and Seashell Pasta Salad.....	\$3.95 per pound
Broccoli Salad with Red Peppers and Bacon Bits.....	\$3.95 per pound
Shredded Seafood Salad with Water Chestnuts.....	\$3.95 per pound
7 Layer Salad.....	\$40.00 Serves 25
Taco Dip with Chips and Salsa.....	\$40.00 Serves 25
Whole Smoked Salmon with Crackers.....	\$80.00
Cooked Jumbo Shrimp <b>Peeled and Cleaned</b> .....	\$14.25 per pound
<b>Peel and Eat</b> Shrimp.....	\$9.95 per pound
Brownies and Assorted Cookies.....	\$2.00 per person
Walnut Layer Torte, Raspberry Cream Torte, or Black Forest Torte.....	\$1.50 per person
Assorted Miniature Desserts.....	\$2.75 per person
Assorted Dessert Bars.....	\$2.50 per person

### **Punch**

Raspberry Sherbet Punch - \$15.00 per Gallon

Lemon-Lime Citrus - \$9.95 per Gallon