FULL SERVICE MENU

The Carvery has taken pride in doing what we know best, offering a wide variety of buffet style and plated menus. With a continued commitment to excellence, we offer high quality, fresh food and generous portions. Add to this a professional and attentive catering staff, we can ensure your event will be truly spectacular!

The Carvery is available for groups and events of all sizes. We have packaged our menus for easy ordering; however, we can customize a menu to your personal taste. We also are available for food orders without servers. Contact our Catering Director for more information.

FULL SERVICE CATERING

Food & Beverage Minimum of \$1000 Includes: Buffet Linen & Equipment as well as 10" China Dinner Plate, Stainless Flatware & Linen Napkin for each guest Additional charges for staff

FULL SERVICE MENU

Full Service Buffet

THE CARVERY | \$26.50

Oven Roasted Turkey, Roast Beef & Baked Ham Served Hot & Carved to Order Choice of Two Carvery Accompaniments Choice of Vegetable Choice of Three Carvery Salads Assorted Dinner Rolls & Butter

CHICKEN BUFFET | \$24.00

Choice of Rotisserie Chicken or Chicken Parmesan Choice of Two Carvery Accompaniments Choice of Vegetable Choice of Three Carvery Salads Assorted Dinner Rolls & Butter

PRIME RIB BUFFET | \$31.75

Tender Prime Rib Carved to Order Served with Au Jus & Horseradish Choice of Two Carvery Accompaniments Choice of Vegetable Choice of Three Carvery Salads Assorted Dinner Rolls & Butter

SURF & TURF | \$29.25

Choice of Hand Carved Roast Beef or Turkey Salmon Filets served with a Citrus Dill Sauce Choice of Two Carvery Accompaniments Choice of Vegetable Choice of Three Carvery Salads Assorted Dinner Rolls & Butter

FULL SERVICE MENU

Full Service Buffet (continued)

ITALIAN BUFFET | \$24.00

Chicken Parmesan Choice of Vegetable Spinach or Meat Lasagna Antipasto Platter Choice of Three Carvery Salads Warm Garlic Bread

SOUTH OF THE BORDER | \$23.25

Mesquite Grilled Chicken & Steak Fajitas Served in our Special Seasoning with Warm Tortillas Lettuce, Guacamole, Sour Cream, Cheddar Cheese, Jalapenos, Salsa & Limes Served with Spanish Rice & Whole Pinto Beans or Texas Chili

> Ask to see our Holiday, Oktoberfest and St. Patrick's Day Menus Additional Vegetarian buffet items available upon request

FULL SERVICE MENU

Chuck Wagon BBQ's are barbecued On-Site!

OLD WEST BBQ | \$26.50

Mesquite Grilled Chicken & Seasoned Tri-Tip Texas Chili with Cheddar Cheese & Diced Onions Garlic Bread or Dinner Rolls Corn on the Cob or Marinated Grilled Vegetables Choice of Three Carvery Salads

TRAILBLAZER BBQ | \$25.00

BBQ Chicken & St. Louis Pork Ribs covered in Our Famous BBQ Sauce Texas Chili with Cheddar Cheese & Diced Onions Garlic Bread or Dinner Rolls Corn on the Cob or Marinated Grilled Vegetables Choice of Three Carvery Salads

SIDEWINDER BBQ | \$30.50

New York Steak Texas Chili with Cheddar Cheese & Diced Onions Garlic Bread or Dinner Rolls Corn on the Cob or Marinated Grilled Vegetables Choice of Three Carvery Salads

FULL SERVICE MENU

Light Buffets

HOT CARVED SANDWICH BUFFET | \$20.25

Assortment of Oven Roasted Turkey, Roast Beef, Baked Ham, Corned Beef & Pastrami Sandwiches Carved to order on Fresh Baked Rolls Swiss, Cheddar and Monterey Jack Cheese Sliced & Arranged on Decorated Trays Mayonnaise, Mustard, Horseradish & Cranberry Sauce Lettuce, Tomato, Onion, Carrots & Pickles Choice of Three Carvery Salads

* Please select three meats in which you would like to have provided with the buffet.

COLD SANDWICH BUFFET | \$19.25

Oven Roasted Turkey, Roast Beef & Baked Ham Swiss, Cheddar and Monterey Jack Cheese Sliced & Arranged on Decorated Trays Choice of Three Carvery Salads Assorted Rolls, Butter, Mayonnaise, Mustard, Cranberry Sauce & Horseradish Lettuce, Tomato, Onion, Carrots & Pickles

FULL SERVICE MENU

Plated Menu

Most of our buffet entrée items can be offered as a plated meal. Plated includes; a choice of One Leafy Salad for Salad course: Garden Green Salad with Ranch, Spring Salad, and Caesar Salad. Dinner Rolls with butter at each table.

Half Rotisserie Chicken / \$25

Served with choice of starch and vegetable

Hand Carved Tri-Tip / \$29

Served with choice of starch and vegetable and finished with au jus

Hand Carved Prime Rib / \$32

Served with choice of starch and vegetable, au jus, & horseradish

Salmon Filets / \$30

Served with choice of starch and vegetable and finished with a light lemon dill sauce

Pasta Primavera / \$21

Sautéed vegetables in a light garlic white wine sauce

FULL SERVICE MENU

Accompaniments

ROASTED RED POTATOES

MASHED POTATOES

POTATOES AU GRATIN

SPINACH, VEGETABLE OR MEAT LASAGNA

EGGPLANT LASAGNA

VEGETARIAN JAMBALAYA

THAI CURRY TOFU & BUTTERNUT SQUASH

Vegetables

STEAMED VEGETABLES

Fresh Cauliflower, Broccoli, and Carrots

MARINATED VEGETABLES

An assortment of squashes, peppers and mushrooms marinated and roasted

ASPARAGUS & CARROTS

Fresh asparagus and carrots lightly seasoned

STEAMED GREEN BEANS *Fresh green beans steamed lightly and then tossed in a citrus butter*

GLAZED CARROTS

Roasted carrots tossed in our maple glaze

CORN ON THE COBB

Roasted sweet corn drizzled with a buttery sauce

STIR FRY VEGETABLES

Seasonal vegetables sautéed with garlic and olive oil

FULL SERVICE MENU

Salads

GARDEN GREEN SALAD

Freshly chopped mixed greens, shredded red cabbage & carrots, with your choice of dressing

SPRING SALAD

Chopped Romaine with diced apples, chopped walnuts, Blue Cheese crumbles, tossed with a Champagne dressing

CAESAR SALAD

Fresh croutons, Parmesan cheese on a bed of chopped romaine tossed with a traditional Caesar dressing

OLD FASHION POTATO SALAD

Sliced potatoes with diced onions, shredded carrots and parsley

COLESLAW

A mixture of shredded green cabbage & carrots in a sweet creamy sauce

MACARONI SALAD

Tender macaroni with celery, green onions & diced red peppers in a sweet relish dressing

PENNE PESTO PASTA

Penne pasta, sun-dried tomatoes, tossed in a light pesto sauce

CALIFORNIA PASTA SALAD

with zucchini, carrots, celery, bell peppers splashed with a zesty Italian Vinaigrette

MARINATED 3-BEAN

Garbanzo, kidney & green beans mixed with celery & onions in a sweet vinaigrette

GREEK SALAD

Tomatoes, Feta cheese, cucumbers, red onions, bell peppers & Greek olives in its own wonderful dressing

CARROT RAISIN

A family classic! Carrots & raisins in pineapple sweetened dressing

FRESH BROCCOLI & ONION

Broccoli florets with red onions lightly tossed in Ranch dressing

SEASONAL FRESH FRUIT SALAD

A variety of bite size seasonal melons, grapes, and pineapple

SUMMER CORN & BEAN

Summery corn stirred up with poblano chilies, red bell peppers and onions finished with a chipotle honey dressing

SPICY SESAME SALAD

Crunchy Asparagus or Green Beans in a Sesame Cajun Sauce

FULL SERVICE MENU

Party Platters

SLICED FRUIT PLATTER | \$3.00 per person

Platters serve 30 people Seasonal fruits, melons & grapes

SEASONAL VEGETABLE PLATTER | \$2.25 per person

Platters serve 30 people A beautiful arrangement of fresh seasonal vegetables - Served with red Ranch dip

FINE CHEESE & CRACKER PLATTER | \$4.25 per person

Platters serve 30 people A selection of import & domestic cheeses accompanied by assorted Carr's® Crackers

ALL AMERICAN CHEESE & CRACKER PLATTER | \$3.00 per person

Platters serve 30 people A selection of cubed domestic cheeses accompanied by assorted crackers

ANTIPASTO PLATTER | \$3.50 per person

Platters serve 30 people

Italian salami, marinated mushrooms, artichoke hearts, roasted peppers, fresh marinated mozzarella balls, provolone cheeses, & pepperoncini, served with a sliced sourdough baguette and tapenade

SHRIMP COCKTAIL | \$3.75 per person

Platters serve 15-20 people or 25-30 people *Chilled jumbo shrimp, beautifully arranged around a bowl of homemade cocktail sauce*

FULL SERVICE MENU

Hors d' Oeuvres

CAPRESE SKEWERS | \$2.00 each

Cherry tomato, marinated mozzarella, fresh basil leaf drizzled with reduced balsamic glaze

BRUSCHETTA | \$1.75 each

Bright and flavorful tomatoes marinated in fresh basil, garlic, extra virgin olive oil served with sourdough crostini

SZECHUAN BEEF SATAY | \$2.75 each

A tender strip of beef marinated in a ginger, garlic and teriyaki sauce on a skewer

BACON WRAPPED SCALLOP | \$2.75 each

Domestic scallops and a slice of Applewood bacon on a toothpick

PULLED PORK SLIDERS | \$2.75 each

Tender pulled pork in our tangy BBQ sauce on a silver dollar roll

ROASTBEEF SLIDERS | \$3.75 each

Carved to order roast beef served on a silver dollar roll

SWEDISH MEATBALLS | \$2.00 each

Our homemade meatballs

THAI CHICKEN SATAY | \$2.00 each

Tender pieces of chicken breast marinated in a delicious blend of fresh peanuts and spicy Thai sauce woven on a 6" skewer

BUFFALO CHICKEN SKEWERS | \$2.00 each

A strip of tender chicken breast marinated in a spicy buffalo sauce. Finished with celery and tomato woven on a 6" skewer

Minimum order of 50 Hors d 'Oeuvres

FULL SERVICE MENU

Sweet Additions

The Carvery features homemade desserts

CAKES AND PIES

Carrot Cake with a Cream Cheese Frosting Chocolate Cake with Chocolate Frosting Red Velvet Cake with a Cream Cheese Frosting White Cake with your Choice of fruit or butter cream filling Apple Pie Cherry Pie *Pecan Pie *Pumpkin Pie *Pumpkin Cheesecake Traditional Cheesecake

An assortment of cakes and pies \$2.25 per person

COOKIES Chocolate Chip, Peanut Triple Chocolate, Shortbread, Snicker Doodle, Oatmeal Raisin

BARS

Brownies, Pecan, Lemon,

***Some desserts are seasonal, check for availability

FULL SERVICE MENU

Beverages and Services

WATER SERVICE

Includes; water carafes at every table and water glasses at each setting \$2.00 per guest

COLD BEVERAGE STATION

Includes; self-serve station with water, lemonade, iced tea and glassware \$2.50 per guest

COFFEE STATION

Includes; self-serve station with regular and decaf coffee, accompaniments and glassware \$2.50 per guest

CANNED SODAS & WATER BOTTLES

Includes; Sprite, Diet Coke and Regular Coke in galvanized tubs and/or ice chests with ice and glassware is optional **\$2.50 per guest**

COLD BEVERAGE STATION AND WATER SERVICE

\$3.50 per guest

CAKE CUTTING

Includes; cake table and table linen, plates, utensils, cutting passing and stationing desserts \$1.50 per guest

CHAMPAGNE TOAST

Our catering team is glad to station or pass champagne for a toast, champagne flutes included **\$1.50 per guest**

HOLIDAY PUNCH & WATER STATION

Includes; self-serve station with water and fruit punch and glassware *Seasonal Ask for Availability **\$2.00 per guest**

FULL SERVICE MENU

Bar Service and Rentals

We offer a bar setup, glassware rentals and trained bartenders (paid by the hour) Glassware rentals vary and are ordered in sets of 25 Linen rentals vary in price Tables and Chairs rentals vary in price

STANDARD BAR SETUP

Includes; a 6ft and 8ft table with linens, galvanized metal tubs and ice **\$150.00**