

EVENT MENU



À LA CARTE

Muhammarra • served with pita chips	2.00
Edamame Hummus • served with pita chips	2.00
Strawberry Balsamic Crostinis • topped with goat cheese, strawberries and balsamic drizzle	1.00
Artichoke Spinach Dip • served with pita chips	3.00
Peppadews • stuffed with goat cheese	1.00
Mini Empanadas • choice of Short Rib or Pork	4.00
Antipasto Platter • assorted meats, cheeses and olives	4.00
Vegetable Crudite • served with Mediterranean ranch	2.50
Calamari & Shrimp • peppers, capers, saffron aioli, sweet Thai chili	3.50
Shrimp Monaco • crunchy garlic toast with a rich, herbed chardonnay butter sauce	5.00
Ahi Tuna • served on veggie crisps, edamame and wasabi aioli	3.75
Basil Feta Crostini • whipped feta with basil. Served with crispy Parmesan crostini	2.00
Fresh Fruit • varied seasonal selections available	2.00
Tomato Mozzarella Caprese Skewers • topped with balsamic drizzle	2.00
Seared Crab Cake Station • succulent lump crab cakes baked to golden brown	6.00

**Please ask your catering coordinator about Crab Cake station requirements*

SALADS

Upgrade to Salad Bar for 3.00 more!

Carmel House Salad

mixed greens, garden vegetables, feta, and sweet garlic vinaigrette	3.25
Black Olive Caesar • romaine hearts, Parmesan, and black olive Caesar dressing	3.25
Red & Yellow Roasted Beets • herbed goat cheese medallion, arugula, red onion, toasted pistachios, blueberry vinaigrette	5.00
Summer Salad • mixed greens, tomatoes, cucumber, almonds seasonal berries, goat cheese medallions, and citrus thyme vinaigrette	4.00
Rosemary's Kale Salad • fresh kale, dried cranberries, toasted pine nuts, Parmesan topped with fresh lemon vinaigrette	4.00
Mediterranean Couscous Salad • a medley of fresh yellow squash, cucumbers, grape tomatoes, scallions, marinated in our cilantro lime vinaigrette, topped with feta	3.50

ENTRÉE

Moroccan Chicken • chicken breast rubbed with a blend of spices, topped with pine nuts and olives.	5.00
Herbed Chicken Skewers • pan-seared chicken with rich herb sauce made with margoram, sage, and thyme	3.50
Pork Tenderloin Medallions Romesco • marinated for 12 hours in chardonnay, Spanish paprika, garlic, thyme, then pan-seared and served with our Romesco sauce	5.00
Steak Frites • grilled Angus beef, sliced and served with béarnaise aioli	6.00
Steak & Shrimp Skewers • grilled Angus beef and shrimp, onion, peppers	4.00
Cognac Braised Short Ribs	3.50
Basil Grilled Salmon • with Kalamata olive tapenade	6.50
Pan-seared Red Snapper Halcyone	7.50
Pasta • served with your choice of Marinara or Cream sauce	3.00
Pasta Botticelli • fresh pasta shells, arugula, shaved garlic, red pepper flakes, tomatoes, and chardonnay	3.50
Butternut Squash Ravioli • drizzled with sage brown butter, topped with toasted hazelnuts, Parmesan	4.00
Meatballs • topped with our homemade pomodoro sauce	1.50
Crab Stuffed Shrimp • large prawn shrimp stuffed with succulent lump crab cakes	5.00
Lobster Risotto • creamy risotto with shrimp and lobster	6.00
Mushroom Risotto • risotto with mixed wild and portobello mushrooms	5.00
Thai Chili Fried Shrimp • peppers, capers, and shrimp tossed in sweet Thai chili sauce	3.00

SIDES

Haricot Verts, Creamy Mashed Potatoes, Mediterranean Couscous, Polenta, Oven-Roasted Vegetables, Pistachio Quinoa, Gruyere Creamed Spinach	2.50
Oven-Roasted Asparagus, Brussels Sprouts	3.00
Garlic Toast	.50
Dinner Rolls	.75
Mashed Potato Bar Available (please ask your catering coordinator for details)	

SWEETS

Chef Inspired Selection upon request

Carrot Cake Petite Fors served warm with cascading cream cheese icing	1.25
Chocolate Mont Blanc Petite Fors a warm chocolate cake	1.25
Cookie Platter	2.00

We are here to help!

Give us a call and our catering coordinator will help customize and plan your event!

All event orders must be made 3 days before your event

Large orders require a credit card. Cancellations must be made 24 hours before event.

Cancellation charges may apply.