

Carnival Catering

Choice of one Salad Two Entrees Two Sides

Salads

Classic Garden Salad
Wedge Salad
Tomato Wedge Salad
Mexican Grilled-Corn Salad
Cucumber Tomato Avocado Salad
Traditional Caesar Salad
Marinated Tomatoes and Cucumbers in Balsamic Dressing
Field Greens with Mandarin Oranges and Roasted Walnuts
Baby Spinach with Strawberries, Cranberries & Toasted Almonds

Entrees

Baked Ziti with Sausage
Pulled Pork Tacos
Smoked Brisket Tacos
Honey-Glazed Pork Loin
Lo Mein Bar with Chinese Boxes!
Cajun Pasta with Chicken
Herb Crusted Chicken
Stuffed Shells & Manicotti
Meat & Vegetable Lasagna
Garlic Rosemary Chicken
Hasselback Tomato Caprese
Breakfast Casserole
Flatbreads
Caprese Sliders
Homemade/Veggie Chili
Lo Mein/ Veggie Option
Chicken-n-Waffles
Marinated and Grilled London broil
Jambalaya with Authentic Sauce and Sausage
Combination Chicken and Beef Enchiladas
Grilled Chicken with Pasta in Asiago Cream Sauce
Sautéed Chicken Breasts with Apples and Peaches
Steak Diane with Brandy Sauce and Garlic Mushrooms
Chicken with Sweet Potatoes and Oranges – Delightful!
Ravioli with Garlic Marinara Sauce with Sausage or Beef
Pan-Seared Tilapia with Baby Shrimp & Lemon Butter Glaze
Three Meat Barbecue Combination- Counts as two choices (counts as 2)

**Gluten free options:*

Mac-n-Cheese
Cauliflower Bites

Side Dishes

Rice Pilaf

Penne Pasta

Mac N Cheese Bar

Bourbon Corn Casserole

Green Bean Casserole

Gourmet Baked Beans

Garlic Mashed Potatoes

Sauteed Veggies

Crispy :Loaded Hassleback Potatoes

All Lunches and Dinners are served with assortments of Fresh Rolls & Breads baked at our kitchen