

Weddings, Dinners & Special Occasions

Plan your next event using these amazing menus. Simply select from these menu options, mix and match for a custom-tailored menu, or check out our Theme Menus below. For even more options, please see our other menus for Appetizer & Finger Foods, Breakfast & Brunch, and Seasonal Specialties. (Prices listed are per guest.)

Looking for something you don't see? Have your own menu ideas? Chances are we can do it; just ask! Be a guest at your event. The only thing you'll have to bring is your appetite!

~ Chicken ~

Free-range Grilled Breast of Chicken 13.75

Choose from one of the following options: Chicken Piccata (Lemon, Caper and White Wine Sauce); our own fabulous BBQ sauce; or Herb-Rubbed Grilled Chicken.

Includes: Herbed Rice Pilaf, Fresh Vegetable Sauté, Authentic Caesar Salad, and an assortment of Dinner Rolls.

Dessert Suggestion: Kahlua Chocolate Mousse

Coq Au Vin 14.95

A French-Country Classic, Chicken braised in Red Wine, Mushrooms and Herbs.

Includes: Roasted Garlic Mashed Potatoes, Fresh Vegetable Sauté, Spinach Salad with Bacon and Bleu Cheese, and an assortment of Dinner Rolls.

Dessert Suggestion: Tiramisu

Chef Joe's Southern Fried Chicken 13.75

Great comfort food menu for an office or home party, featuring the succulent on the inside, crispy on the outside, buttermilk-battered Fried Chicken.

Includes: Basil Butter Mashed Potatoes, Fresh Vegetable Sauté, Classic Cole Slaw and an assortment of Dinner Rolls.

Dessert Suggestion: Bourbon Bread Pudding

Chicken Roulade 14.95

Impressive presentation! White meat breast, stuffed and rolled with Goat Cheese, Caramelized Onions and Spinach.

Includes: Herbed Rice Pilaf, Fresh Vegetable Sauté, Spinach Salad with Bacon and Bleu Cheese, and an assortment of Dinner Rolls.

Dessert Suggestion: Individual Pumpkin Cheesecake



~ Seafood ~

Grilled Coho Salmon

16.95

Line-caught NW Salmon served with accompanying side sauces.

Includes: Herbed Rice Pilaf, Fresh Vegetable Sauté, Authentic Caesar Salad, and an assortment of Dinner Rolls.

Dessert Suggestion: Seasonal Fruit Cobbler



Mixed Surf Kabobs

15.95

Fresh Grilled Shrimp, Seasonal Fish Medley and Veggie Kabobs...lemony, herbaceous, delicious!

Includes: Herbed Rice Pilaf, Fresh Vegetable Sauté, Spinach Salad with Bacon & Bleu Cheese and an assortment of Dinner Rolls.

Dessert Suggestion: Tiramisu



Seafood Extravaganza

21.55

A Huge assortment of Clams, Mussels, Shrimp and Fish collide in a garlicky, White Wine broth with the always-popular Grilled Veggie Skewers.

Includes: Saffron Rice, Grilled Vegetable Skewers, Authentic Caesar Salad and an assortment of Dinner Rolls.

Dessert Suggestion: Kahlua Chocolate Mousse



Surf & Turf

27.55

The ultimate grill menu! Grilled Salmon or Mixed Surf Kabobs with an OR Natural Meats 6 oz. Grilled Top Sirloin topped with Demi-Glace.

Includes: Roasted Garlic Mashed Potatoes, Fresh Vegetable Sauté, Spinach Salad with Bacon & Bleu Cheese and an assortment of Dinner Rolls.

Dessert Suggestion: Bourbon Bread Pudding



~ Beef ~

Smoked Tri-Tip

14.95

House-Smoked Tri-Tip from OR Natural Meats sliced and served with our own BBQ Sauce on the side.

Includes: Basil Butter Mashed Potatoes, Fresh Vegetable Sauté, Garden Veggie Salad (2) Dressings, and an assortment of Dinner Rolls.

Dessert Suggestion: Kahlua Chocolate Mousse



Home-Style Meatloaf & Pan Gravy

13.95

This amazing comfort food classic will please everyone in your crowd.

Includes: Basil Butter Mashed Potatoes, Fresh Vegetable Sauté, Classic Cole Slaw and an assortment of Dinner Rolls.

Dessert Suggestion: Individual Pumpkin Cakes

Beef Bourguignon

14.95

French-inspired beef, mushroom, and red wine classic: old-world comfort food!

Includes: Roasted Garlic Mashed Potatoes, Fresh Vegetable Sauté, Spinach Salad with Bacon and Bleu Cheese, and an assortment of Dinner Rolls.

Dessert Suggestion: Tiramisu



Roast Beef & Au Jus Carving Station

17.95

Impress your guests with this gold-standard Carving Station featuring OR Natural Meats Roast Beef and our own homemade Au Jus.

Includes: Roasted Garlic Mashed Potatoes, Fresh Vegetable Sauté, Spinach Salad with Bacon and Bleu Cheese, and an assortment of Dinner Rolls.

Dessert Suggestion: Gourmet Cupcake Assortment



~ Pork ~

Luau-Style Whole Smoked Pig

18.95

Ask to see pictures of this amazing menu! Minimum of 50 guests, please.

Includes: Hawaiian Mac Salad, Classic Cole Slaw, Fresh Vegetable Sauté, and an assortment of Dinner Rolls.

Dessert Suggestion: Kahlua Chocolate Mousse



BBQ Pulled Pork

14.95

Southern BBQ comfort food, slow-cooked for hours with our own BBQ Sauce and featuring our Signature Mac 'n Cheese.

Includes: Signature Mac 'n Cheese, Classic Cole Slaw, German Potato Salad, and an assortment of Dinner Rolls.

Dessert Suggestion: Peach Cobbler



Roasted Pork Loin with Cilantro Pesto

14.95

Brined, seared and sliced, with our own unique Cilantro Pesto.

Includes: Basil Butter Mashed Potatoes, Fresh Vegetable Sauté, Garden Veggie Salad (2) Dressings, and an assortment of Dinner Rolls.

Dessert Suggestion: Tiramisu



Caramelized Onion & Apple-Stuffed Roast Pork Loin

15.95

Brined, seared and sliced, stuffed with savory and naturally sweet Caramelized Apples and Onions

Includes: Roasted Garlic Mashed Potatoes, Fresh Vegetable Sauté, Spinach Salad with Bacon and Bleu Cheese, and an assortment of Dinner Rolls.

Dessert Suggestion: Kahlua Chocolate Mousse



BBQ St. Louis Pork Ribs

16.95

Uniquely spiced-rubbed and slow-cooked, these fall-off-the-bone ribs are accompanied by our own BBQ Sauce on the side.

Includes: Basil Butter Mashed Potatoes, Fresh Vegetable Sauté, Classic Cole Slaw, and an assortment of Dinner Rolls.

Dessert Suggestion: Bourbon Bread Pudding



~ Vegetarian ~

Spanikopita

13.95

A client favorite! Featuring the flakey Phyllo dough, Feta & Spinach entrée.

Includes: Saffron Rice Pilaf, Greek Salad with Feta and Olives, and Humus with Pita.

Dessert Suggestion: Gourmet Cupcake Assortment



Wild Mushroom Napoleon

14.95

Layered Mushroom and Red Potato Terrine with Sauce Béchamel, served with the French classic Ratatouille.

Includes: Summer Vegetable Ratatouille, Garden Veggie Salad (2) Dressings, and an assortment of Dinner Rolls.

Dessert Suggestion: Gourmet Cupcake Assortment



Moussaka

14.95

Layered Mediterranean Grilled Eggplant, Potato and Kasseri Cheese dish, with Greek Kapama Sauce.

Includes: Saffron Rice Pilaf, Garden Veggie Salad (2) Dressings, and an assortment of Dinner Rolls.

Dessert Suggestion: Kahlua Chocolate Mousse



Gorgonzola Polenta Triangles

14.95

Grilled and creamy Polenta caked, served with the French classic Ratatouille.

Includes: Summer Vegetable Ratatouille, Garden Veggie Salad (2) Dressings, and an assortment of Dinner Rolls.

Dessert Suggestion: Bourbon Bread Pudding



Veggie Pot Pie

13.95

Full-Crustured, flakey Pot Pie, a perfect veggie office party menu.

Includes: Fresh Vegetable Sauté, Garden Veggie Salad (2) Dressings, and an assortment of Dinner Rolls.

Dessert Suggestion: Peach Cobbler



~ Theme Menu Ideas ~

Mexican Fiesta

14.95

Includes: Chicken or Veggie Fajitas, Black Beans, Spanish Rice, Corn Tortillas, Guacamole, Sour Cream and Pico de Gallo.

Dessert Suggestion: Kahlua Chocolate Mousse



Dinner in Thailand

15.95

Includes: Thai Peanut Chicken Skewers, Basmati Rice, Thai Cole Slaw and Coconut Sweet Potatoes.

Dessert Suggestion: Peach Cobbler



New Orleans Mardi Gras

14.95

Includes: Creole Gumbo with Chicken & Sausage, Red Beans, Dirty Rice, and Home-Style Cornbread.

Dessert Suggestion: Bourbon Bread Pudding



~ House-Made Specialty Desserts ~

Kahlua Chocolate Mousse	2.75
Peach Cobbler	2.55
Bourbon Bread Pudding	2.55
Individual Pumpkin Cheesecake	2.95
Gourmet Cupcake Assortment	2.95
Tiramisu	2.95



~ Beverages ~

Coffee Service and Accoutrements	2.25
Iced Tea	.95
Seasonal Berry Lemonade	1.25
Non-Alcoholic Citrus Sangria	1.55
Assorted Sodas	1.00



For more ideas and suggestions, see our other menus online at:

carteblanchecaterers.com

