



THE CARLTON HOTEL

Catering Menu

\$35 per person for a banquet buffet, \$50 per person plated

Buffet price includes one appetizer, one salad, two sides and two entrees.

Plated price includes one appetizer, one salad and two main course options (each with one side and one entree); your guests will choose one.

PASSED APPETIZERS

Add additional appetizers for \$3.50 per person

Bruschetta

Herirloom Tomato, Basil, Vinaigrette

Coconut Shrimp

Orange Marmalade

Ahi Wonton

Mango Salsa

Steak Crostini

Herb Roasted Garlic, Bleu Cheese, Caramelized Onions

Chicken Satay Skewers

Thai Peanut Sauce

Sweet & Spicy Meatball

Pineapple & Jalapeno

Caprese Skewer

Cherry Tomato

SALADS

Add additional salad for \$5 per person

House Salad

Spring mix greens, cucumber, tomato, onion and carrots topped with croutons and served with ranch dressing

Caesar Salad

Romaine, Parmesan and freshly made dressing with Spanish anchovies

Spinach & Pear +\$2

Gorgonzola, candied walnuts and strawberry vinaigrette

Stone Fruit Salad +\$2

Arugula, peaches, plums, apricots, roasted almonds and lemon vinaigrette with honey ricotta

Beet Salad +\$2

Roasted beets, spring mix, orange segments, goat cheese, walnuts and balsamic vinaigrette

SIDE DISHES

Add additional sides for \$5 per person

Garlic Mashed Potatoes

Roasted Red Potatoes

Scalloped Potatoes

Wild Rice Pilaf

Risotto

Wild Mushroom

Brocolini

Sauteed, lemon zest, garlic, red chili flakes

Asparagus

Grilled

Seared Brussels Sprouts

Salt & Pepper

Green Bean Almondine

Almond Butter Sauce

Roasted Vegetables

Seasonal

Panzenella

Chopped and dressed bread with seasonal vegetables

ENTREES

Add additional entrees for \$10 per person

Butternut Squash Ravioli

Sage cream sauce, pine nuts and spinach

Pasta Primavera

Marinara, Mushroom, Brussels Sprouts, Broccolini, Asparagus, Green Beans, Capers, Cavatappi, Parmesan

Roasted Portobello Mushroom

Goat cheese and roasted red peppers

Herb Roasted Chicken

Served skin on, with lemon basil garlic cream sauce

Cowboy Roast Chicken

Served skin on, with black bean corn salsa

Seared Duck Breast

served with Raspberry gastrique

Seared Mahi Mahi

Mango Salsa

Salmon Piccata

Lemon caper butter sauce

Roasted Lamb

Verde sauce

Bone-In Pork Chop

Apple cider glaze or Dijon cream sauce

Braised Short Ribs

Sherry glaze +\$3

Prime Rib +\$3

Au jus and horseradish cream
Carving Station \$75

Prime New York Strip +\$3

Red wine demi glace

Top Sirloin +\$3

Chimichurri

DESSERTS

Each dessert is \$5 per person

Strawberry Shortcake

New York Cheesecake

Chocolate Cake

Bread Pudding

EXTRAS

Warm rolls and butter

\$2.5 per person

Cheese Station

\$5 Per Person

Charcuterie Station

\$5 per person

Slider Station

Prime Rib, Lamb or pulled pork, Black n' Bleu Burger
Single Slider \$4pp Slider Duo \$5.5pp Slider Trio \$7pp
Slider Quartet \$8.5pp

Oysters on The Half Shell

\$17 Per Half Dozen

Ceviche Station

\$6 per person

Fresh Fruit Station

\$5 per person

Hummus & Crudités Station

\$6 per person

Coffee & Tea

\$2.5 per person