



**CARL
HOUSE
Catering**



Holiday Offsite Catering Menu

Let us Bring the Party to You!

Salads

Apple, Walnut and Spinach Salad
Wedge Salad with Cucumber, Red Onion, Cherry Tomatoes, Bacon, and Chopped Egg served with Russian Dressing

Entrée

Roasted and Dressing Stuffed Chicken Quarters with Herbed Jack Daniels Gravy
Raspberry, Chipotle Glazed Pork Loin
Red Wine Braised Beef Sirloin

Sides

Green Bean Casserole with Crispy Onions
Fondant Sweet Potatoes with Thyme Essence
Parsnip Mashed Potatoes
Skillet Roasted Vegetable Medley



Dessert

Chocolate Truffle Cake
Apple Pie
Vanilla Salted Carmel Mousse Cake
Red Velvet Cake

Fresh Brewed Tea and Coffee

Culinary

\$25/person. Select: One salad, two entrées, two sides and one dessert
\$30/person. Select: One salad, two entrées, three sides and two desserts
Additional menu items available upon request.

Place Setting, Equipment and Buffet Décor

Includes: Choice of disposable or china - dinner plate, salad plate, dessert plate, flatware set, paper/linen napkin (white or ivory) silver buffet chaffing dishes, buffet linen and décor. Additional décor and rental items available upon request.
\$3.50 to \$5.50/person depending on disposable or china selection

Service Team

- Event Manager

One site visit, three week phone meeting for finalization of details, and phone conference one week before event.
Event Manager oversees staff and ensures client and guest satisfaction

- Member Service Team*

Includes: Set-up, event staffing and breakdown.

\$225

30 Guest Count Minimum

*To appropriately serve your guests, service team fees will increase for guest counts of over 30