

By Carlton & Co.



SEATED DINNER MENU SUGGESTIONS

PRICES BASED ON MINIMUM OF
50 GUEST AND ARE SUBJECT TO
CHANGE WITHOUT NOTICE

#1

Seated Dinner

Butlered Hors d'oeuvres
Artichoke hearts stuffed
with Parmesan Reggiano
Cajun chicken filets
with honey mustard sauce
Jumbo shrimp with cocktail sauce
Petite spring roll with mustard sauce

Seated Dinner

1st Course Served

Fresh European greens w/hearts of palm
topped with crumbled bleu cheese and
fresh raspberries, with glazed pecans
drizzled with raspberry vinaigrette

Main Course Served

Split Entree
Jumbo lump MD crab cake
with tartar sauce
Sliced tenderloin of beef
with bearnaise sauce
Roasted sugar snap peas
Roasted garlic new red potatoes
Crusted French roll

Dessert Served

Homemade brownie sundaes with
French vanilla ice cream,
homemade chocolate sauce
and fresh raspberries or blackberries
Gourmet cheese cake
Jumbo Chocolate dipped strawberries
with dark and white chocolate

Food cost @ 48.25 per person

#2

Seated Dinner

Butlered Hors d'oeuvres
Jumbo shrimp with cocktail sauce
Fresh lobster medallions
on mini skewers in drawn butter
Petite Maryland soft shell crabs with
fresh homemade tartar sauce
Petite jumbo lump Maryland crab cakes
with fresh homemade tartar sauce
Pear & brie in phyllo
served w/raspberry sauce
Belgian endive with smoked salmon
and Boursin cheese

Seated Dinner Served

1st Course Served

Fresh Arugula greens, hearts of palm,
fresh raspberries, glazed pecans, and
Roquefort cheese with
chervil balsamic dressing

Main Course Served

Petite pecan crusted grilled lamb chops
with fresh mint au jus
Petite Maryland style broiled tomatoes
Roasted new red potatoes w/chives
Bread offered: Whole grain rolls, Sliced
french baguettes w/garlic butter, petite
homemade southern style rolls

Dessert Served

Chocolate socher torte w/warm
chocolate ginache sauce and fresh sliced
strawberries, fresh mint garni

Food cost @ 48.75 per person

#3

Seated Dinner

Butlered Hors d'oeuvres
Fresh lobster medallions
dipped in drawn butter on mini skewers
Mini chicken Wellington
with horseradish and orange marmalade
sauce
Hot Parmesan & scallion cheese puffs
Petite roasted lamb chops with fresh
mint au jus

Seated Dinner Served

1st Course Served

Maryland jumbo lump crab soup
w/toasted pita points

Main Course Served

Roasted turkey with turkey dressing
Homemade southern style sweet potatoes
Jumbo lump Maryland crab cake
served with fresh tartar sauce
Carlton's homemade southern
style corn pudding
Cranberry relish
Homemade rolls w/butter,
cranberry bread and pumpkin bread

Dessert Served

Homemade Pumpkin Pie,
Chocolate cake
Christmas cookies, homemade apple pie
Chocolate truffles

Food cost @ 48.28 per person