

Carrie's Catering



2024 Catering Menu

Let us serve you.

Carrie's Catering is an exceptional catering service that uses only the freshest ingredients in their diverse range of food to make your special occasion more memorable. They cater to all events, including weddings, corporate meetings, graduation parties, baby showers, bereavement dinners, and more. Their menu is entirely customizable, ensuring you get the perfect blend of dishes that will cater to your guests' preferences. They offer a variety of setups, including classic buffet-style, plated and served food stations, or a food display that matches your vision. They deliver and serve at all venues in the greater Ohio Valley. Additionally, they manage the Genesis Events Center in Moundsville, WV; contact them for rental details.

Carrie's Catering strives to provide exceptional service with a smile.



Owners Carrie & Mike Dougherty

Dinner or Lunch Menu

One Entrée, Two Sides, Salad, & Rolls - \$12.50 per person
 Two Entrée's, Two Sides, Salad & Rolls - \$15.50 per person
 Three Entrée's, Two Sides, Salad & Rolls - \$20.50 per person

Entrées	Sides	Salads
<p style="text-align: center;"><u>Poultry</u></p> <p style="text-align: center;">Sliced Turkey w/Gravy Baked Chicken - <i>Signature Item</i> (Plain, Garlic, Italian, Lemmon Pepper, Cajun) Chicken Marsala Chicken Parmesan Smoked Chicken Thighs +\$2.00 Smoked Pulled Chicken</p> <p style="text-align: center;"><u>Beef & Pork</u></p> <p style="text-align: center;">Wagyu Beef (Market Price) Prime Rib (Market Price) Roast Beef +\$1.00 Baked Steak +\$2.00 - <i>Signature Item</i> Hand Cut & Thick! Mini Meat Loaves Smoked Brisket (Market Price) Cabbage Rolls Kielbasa & Kraut Smoked Pulled Pork- <i>Signature Item</i> BBQ Pulled Pork (non-smoked) Sliced Ham +\$1.50 Ham Loaves +\$1.50</p> <p style="text-align: center;"><u>Fish/Seafood</u></p> <p style="text-align: center;">Jumbo Crab Cakes - Market Price Baked Tilapia - Crab topping +\$1.75 pp Salmon - Market Price</p> <p style="text-align: center;"><u>Pasta</u></p> <p style="text-align: center;">Rigatoni - with or without Angus Ground Beef Spaghetti with Homemade Meatballs +1.00 Spaghetti with Angus Meat Sauce Chicken Alfredo</p>	<p style="text-align: center;"><u>Sides</u></p> <p style="text-align: center;">Scalloped Potatoes Red Parsley Potatoes Cheesy Hashbrown Casserole Homemade Chicken Noodles Mashed Potatoes (with Beef or Chicken Gravy) Mashed Sweet Potatoes Green Beans Baked Beans Seasoned Broccoli Brussel Sprouts Buttered Corn Glazed Carrots Macaroni and Cheese Macaroni Salad Potato Salad Coleslaw Stuffing Sweet Corn Casserole</p>	<p style="text-align: center;"><u>Side Salad</u></p> <p style="text-align: center;">(Spring mix/Iceberg Blend, Cucumber, Tomato, Onion, Dressing)</p> <p style="text-align: center;"><u>Deluxe Salad +\$1.50</u> (Spring mix/Iceberg Blend, Cucumber, Tomato, Onion, Cheese, Pepperoni, Olives, Pepperoncini, Croutons) (Cheese selection: Provolone Blend, White or Mild Cheddar, Dressing)</p> <p style="text-align: center;"><u>Ceasar Salad +\$1.00</u> (Romain Lettuce, Fresh Shredded Parmesan Cheese, Croutons with Ceasar Dressing)</p> <p style="text-align: center;"><u>Broccoli Salad +\$1.00</u> (Chopped Broccoli, Dried Cranberries, Pecans and Homemade Dressing)</p> <p style="text-align: center;"><u>Spinach Strawberry Pecan Salad with Raspberry Vinaigrette Dressing +\$1.25</u></p>

20 Person Minimum - Shortfall fee of \$5 per guest. - Other entrées available upon request.

Lunch Menu

Sandwich Only - \$6.00 per person
 Sandwich & Salad - \$8.75 per person
 Sandwich & Soup - \$8.75 per person
 Sandwich, Soup & Salad - \$12.50 per person

Sandwiches	Soups	Salads
<p style="text-align: center;">Chicken Salad on Croissant Rolls (2 per person)</p> <p style="text-align: center;">Ham Salad on Croissant Rolls (2 per person)</p> <p style="text-align: center;">Tuna Salad on Croissant Rolls (2 per person)</p> <p style="text-align: center;">Ham and Cheese Sandwich on Hawaiian Bun</p> <p style="text-align: center;">Turkey and Cheese Sandwich on Hawaiian Bun</p> <p style="text-align: center;">Italian Sub Sandwich w/Ham, Pepperoni, Salomi, Mozzarella or Provolone Cheese, Banana Peppers, Red Onion & Lettuce.</p> <p style="text-align: center;">Hot Sliders (2 per person)</p> <ul style="list-style-type: none"> ▪ Ham & Cheese w/Honey Mustard or Mayonnaise ▪ Turkey & Cheese w/Honey Mustard or Mayonnaise ▪ Italian w/Ham, Salomi, Pepperoni, Mozzarella Cheese & Italian Dressing ▪ Roast Beef & Cheese w/Horseradish Sauce 	<p style="text-align: center;"><i>All of Carrie's soups are made in-house from scratch.</i></p> <p style="text-align: center;">Chicken Noodle Chili</p> <p style="text-align: center;">Creamy Potato Cheesy Potato with Bacon Tomato Basil Broccoli Cheese Clam Chowder</p>	<p style="text-align: center;">Side Salad (Spring mix/Iceberg Blend, Cucumber, Tomato, Onion, Dressing)</p> <p style="text-align: center;">Deluxe Salad +\$1.50 (Spring mix/Iceberg Blend, Cucumber, Tomato, Onion, Cheese, Pepperoni, Olives, Pepperoncini, Croutons) (Cheese selection: Provolone Blend, White or Mild Cheddar, Dressing)</p> <p style="text-align: center;">Ceasar Salad +\$1.00 (Romain Lettuce, Fresh Shredded Parmesan Cheese, Croutons with Ceasar Dressing)</p> <p style="text-align: center;">Broccoli Salad +\$1.00 (Chopped Broccoli, Dried Cranberries, Pecans and Homemade Dressing)</p> <p style="text-align: center;">Spinach Strawberry Pecan Salad with Raspberry Vinaigrette Dressing +\$1.25</p> <p style="text-align: center;">Macaroni Salad</p> <p style="text-align: center;">Potato Salad</p> <p style="text-align: center;">Pasta Salad</p>

15 Person Minimum

Dinner Sides can be substituted for soup, and any of our dinner menu items can also be served for lunch.

Picnic Menu

One Entrée and two sides- \$12.50
Two Entrees and two Sides - \$15.50

Entrées	Sides
Hamburgers Hotdogs Grilled Chicken Fried Chicken Smoked Pulled Pork Sloppy Jo Brats w/onions & grilled peppers Kielbasa	Baked Beans Macaroni and Cheese Macaroni Salad Potato Salad Broccoli Salad Pasta Salad +\$1.75 Coleslaw

15 Person Minimum – Other entrées and sides available upon request.

Breakfast Menu

Entrées Pick any five items for \$12.75 pp Additional items can be added for \$2.50 pp	Pancake or Waffle Bar Pick any five items for \$12.75 pp	Crepe Bar Pick any five items for \$13.75 pp
Scrambled Eggs Hashbrowns Home Fries Bacon Ham Sausage Patties Sausage Gravy and Homemade Biscuits Hashbrown Casserole Egg Casserole French Toast Casserole Pancakes with butter and Syrup Muffins (Chocolate Chip, Banana Nut, Blueberry, Chocolate, Lemon) Cinnamon Rolls Fresh Seasonal Fruit Bagels with Cream Cheese Toast English Muffins	Maple Syrup Butter Nutella Whipped Cream Chocolate Chips Strawberries Blueberries Pecans Candied Pecans+1.00	Maple Syrup Butter Nutella Cream Cheese Filling Ham Whipped Cream Chocolate Chips Strawberries Pineapple Blueberries Pecans Candied Pecans+1.00 Soy Sauce

15 Person Minimum for all Breakfast Orders

Appetizers and Hors D'oeuvres

Appetizers / Hors D'oeuvres	Price
Spinach and Artichoke Dip and Tortilla Chips - <i>Signature Item</i> (Homemade Pita Chips +\$1.50) Stuffed Mushrooms Handmade Meatballs and Sauce- <i>Signature Item</i>	\$3.50 PP (price per item)
Mini Crab Cakes	Market Price
Jumbo Shrimp with Cocktail Sauce	Market Price
Mussels Plain, Garlic Sauce, Wine Sauce	Market Price
Sliced Stromboli	\$4.50 PP
Bite Size Egg Rolls	
Pin Wheels Ham & Cheese Turkey & Cheese Italian	\$2.75 PP (price per item)
Buffalo Chicken Dip	\$2.75 PP
Crab Dip	Market Price
Various Cheeseballs	Starting at \$2.25 PP
Chicken Bites BBQ, Honey BBQ, Buffalo, Ranchero	\$2.50 PP
Poached salmon with toast points or crackers	Market Price
Caprese Skewers with Balsamic Reduction Drizzle	\$2.75 PP
Deviled Eggs (Different flavors available)	Starting at: \$2.50 PP
Salami, Herb Cream Cheese & Onion Wraps	\$2.50 PP
Pickle Wraps - Dill Pickle, Cream Cheese & Salami	\$2.50 PP
Bruschetta	\$2.75 PP
Grilled Chicken Skewers Teriyaki, Peanut or BBQ Sauce	\$2.50 PP
Crostini Beef & Blue Cheese, Avocado, Sweet Potato, Pulled Pork (Other options are available)	\$4.50 PP
Sliced beef tenderloin with horseradish sauce and rolls	Market Price

Appetizers and Hors D'oeuvres -Continued

Appetizers / Hors D'oeuvres	Price
Wagyu Beef Meatballs Skewers	Market Price
Carrots, Celery & Ranch Can be put into individual cups; add \$1.50 pp	\$2.00
Crab Rangoon Bites	Market Price
Spinach Artichoke Puffs	\$4.00
Mini Corn Muffins	\$2.00

Other Appetizers and Hors D'oeuvres available upon request

Bars

Basic Taco Bar \$12.75 pp	Deluxe Taco Bar \$16.50 pp	Baked Potato Bar \$7.25 pp
Basic Taco Bar includes ALL the following items: Seasoned Beef or Chicken Lettuce Tomato Shredded Mexican Blend Cheese Sour Cream Chips Salsa Taco Sauce Soft Shells Hard Shells	Deluxe Taco Bar includes ALL the following items: Seasoned Ground Taco Meat Seasoned Shredded Chicken Jalapenos Lettuce Diced Tomatoes Grilled Onion Grilled Peppers Sour Cream Shredded Mexican Blend Cheese Mexican Roasted Corn Salsa Refried Beans Fresh Guacamole Mexican Rice Soft Shells Hard Shells Tortilla Chips Lime Wedges Cilantro Jalapeños Taco Sauce <u>Additions: +\$3.00 Each</u> Carnita Shrimp Carne Asada	Baked Potato Bar includes ALL the following items: Large Baked Potato Butter Sour Cream Salsa Bacon Scallions Broccoli Tomato Jalapeños Nacho Cheese Shredded Cheese Blend Salt & Pepper Add Fresh Avocado for \$1.25pp

Custom Bars are available upon request.

Charcuterie Boards and Trays

Each tray serves 30-35 people.

Item		Price
Vegetable Tray w/homemade dip	Broccoli, Cauliflower, Carrots, Cucumber, Snow Peas	\$65.00
Relish Tray	Pickled Vegetables, Olives, Pickles	Small: \$50 / Large: \$90.00
Fresh Fruit Tray w/homemade dip	Grapes, Melons, Berries & Pineapple	\$75.00
Meat & Cheese Tray	Salami, Pepperoni, Ham, Cheddar, Mozzarella, Colby or Pepperjack	\$85.00
Charcuterie Boards <i>Signature Item</i>	Premium Meats, Premium Cheese, Nuts, Fresh Fruit, Vegetables, Jams, Jellies, or Dip with assorted Gourmet Crackers or Bread. All charcuterie boards are set up and displayed to wow your guests. Substitutions can be made, and customization is available. Call for details at 304-639-8340.	Small - Serves 10-15 \$75 Medium - Serves 15-20 \$115 Large - Serves 25-30 \$200 Custom - Call for pricing

Substitutions are possible due to fluctuating market conditions.



Dessert Menu

Dessert	Price
Gourmet Caramel Apples <i>Signature Item</i> Minimum order of 10	\$12.00 Each
Cupcakes	Plain: \$1.25 Filled: \$2.25
Decorated Sheet Cake	Starting at \$2.25
Mini-Cheesecakes (Cupcake Size)	\$3.00 PP
Cheesecake Various Flavors - Serves 8-10	Starting at \$
Apple Crisp	\$2.50 PP
Texas Sheet Cake Chocolate or Peanut Butter	\$2.50
Chocolate Covered Strawberries	\$20.00 a dozen
Cheesecake Covered Strawberries	\$20.00 a dozen
Wedding Cakes	Priced individually

Other desserts are available upon request.



Beverages

Includes Cups & Ice

Item		Price
Soda	Pepsi or Coke Products	\$1.50
Sweet Iced Tea		\$1.25
Unsweetened Iced Tea		\$1.25
Lemonade		\$1.25
Water		\$1.00
Coffee	Includes: Cups, Stir straws, Sugar & creamer	\$1.50
Orange Juice		\$1.25
Apple Juice		\$1.25

Service and Delivery Choices

Choice #1: Pick-Up

Your order will be ready for pickup by you at our kitchen, free of charge.

Choice #2: Delivery and Drop Off

Your items will be prepared and delivered to your venue of choice; upon arrival, our staff will set up your meal for you to serve.

Chafing Racks, Pans, and Fuel Available for an additional charge

Starting at \$25.00

Choice #3: Delivery and Full Service

We will prepare your order and deliver it to the venue of your choice. Our team will be responsible for setting up and serving your meal to you and your guests, providing chafing dishes and serving ware. Any leftover items will be packaged and sealed for you to take home.

Starting at \$100.00

Choice #4: Delivery with Plated Service

We will prepare your order and deliver it to the venue of your choice. Our team will then individually plate your meal and serve it to your guests. Any leftover items will be packaged and sealed for you to take home.

Starting at \$275.00

Choice #5: Delivery, Full Service, with Stations and/or Display

Your items will be prepared and delivered to your chosen venue. Our team will set up and serve your meal to you and your guests at food stations and/or from a display of your specifications. Any leftover items will be packaged and sealed for you to take home.

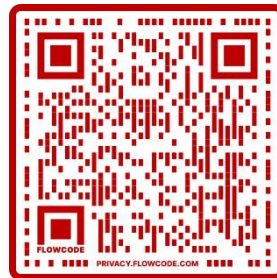
Starting at \$300.00

This menu is to be used as a guide for what Carrie's Catering offers; if there is a food item you want for your event that is not listed, please contact us, and we will quote it for you.

If you have a specific budget in mind, please contact us, and we will create a menu that fits your needs.

POLICIES

- Applicable taxes are not included in the food price.
- Estimates are valid for 14 days.
- A 20% deposit is required to secure your date. The deposit amount is based on an estimated number of guests and a tentative menu/service price.
- Deposits are non-refundable.
- Delivery & Set-up Charges vary with each event.
- Final counts are due 15 days before the date of your event.
- Payment in full payment is due on or before your event date.
- A 5% fee will be added each day past the event day that payment is not received in full.
- Prices reflected on our menu are subject to change due to fluctuating market conditions.



Carries-Catering.Com