

Carver Event Center

Catering & Event Menus

Carver Event Center

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Carver Event Center

Catering

Professional, delicious and affordable catering to delight you and your guests. Let us make your meeting, party or event one to be remembered.



Call us for a free consultation and proposal
503-310-9975
www.Carvereventcenter.com

Carver Event Center Catering

Catering Services:

All of us at Carver Catering wish to supply a complete catering package designed to be delicious and affordable while making your meeting, party or event special and memorable.

The following are some of our more popular menu items. We can custom create menus and themes to make your event unique.

We supply the following items at an additional charge:

- Disposable plates and flatware

- Napkins

- Use of our service equipment and utensils

Menu Prices:

Price listed is for the menu items, plates, flatware and the required service equipment. A 25% service charge is added to each catering order. Additional fees for service staff and/or delivery may be added. Please call us for a complete proposal.

Dietary Restrictions:

We can prepare most of our menu items using ingredients that are gluten free. Vegetarian and vegan items are available as well. Please let us know of any dietary restrictions and we will try to accommodate your requests.

See additional menus, photos and information at:

www.Carvereventcenter.com

Morning Delights

Morning Treats (\$12.50 per person)

Carver Catering presents a selection of fresh and delicious muffins, scones, pastries and seasonally fresh breakfast breads. Served with butters and Oregon preserves.

Continental Breakfast (\$17.50 per person)

A special morning buffet featuring fresh baked muffins, scones, pastries and breakfast breads offered Oregon Preserves. Chilled morning fruits & Berries, Granola offered with and a selection of yogurts.

Breakfast Quiche (\$9.50 per person)

Delicious quiche made fresh in flakey pie shells and filled with your choice of fillings including cheese, artichoke & broccoli, cheese and bacon or chicken with cheese and sundried tomatoes.

Breakfast Burritos (\$12.50 per person)

Tortillas wrapped with your choice of Potato & Egg; potato, Egg & Bacon; or Potato, Egg & Sausage. Offerd with guacamole, salsa and hot sauces.

Breakfast Burrito Bar (\$19.00 per person)

Our "Make-Your-Own Burrito Bar". Start with a warm tortilla add scrambled eggs, bacon and/or sausage then top off with sides of guacamole, sour cream, salsas and hot sauces

Traditional American Breakfast (\$24.00 per person)

Scrambled eggs offered with breakfast potatoes, applewood smoked bacon, chicken and vegetarian sausages and breakfast breads. Includes side of salsa, ketchup, sour cream and hot sauces.

Box Lunch

Includes your choice of sandwich with chips, fruit and cookies.

Can also be served on platters

Sandwiches

We proudly serve our sandwiches on Artisan breads. Sandwiches come with chips, fruit and a pickle. Dietary requests always accommodated.

Turkey Club (\$14.95)

Thin sliced turkey, crisp bacon, lettuce, fresh tomato, white cheddar and mayonnaise

Turkey, Swiss, Avocado & Bacon (\$14.95)

Simply delicious! Thin sliced turkey, crisp bacon, lettuce, fresh tomato, Swiss cheese, avocado and mayonnaise

Ham & Cheddar (\$14.95)

Shaved ham with cheddar, sliced tomatoes and mustard aioli

Pastrami & Provalone (\$14.95)

Shaved Pastrami provolone, lettuce sliced tomatoes and mustard aioli

Tuna Salad (\$12.95)

Tuna Salad with lettuce, tomato and avocado

Super Veggie (\$12.95)

Tomato, cucumber slices, lettuce, shredded carrots and hummus

PB & J (\$12.95)

Creamy peanut butter with raspberry jelly. Crust cut off upon request.

Salads

Salads

Salads are offered with sliced baguette and butter. Dietary requests always accommodated.

Oregon Green Salad (\$12.95)

Mixed field greens with Tillamook blue cheese, roasted hazelnuts, dried cranberries, herb roasted croutons and raspberry vinaigrette dressing

Caesar Salad (\$12.95)

Traditional Caesar Salad made with chopped romaine tossed in a creamy dressing with shaved parmesan and herb toasted croutons

Pear Arugula Salad (\$12.95)

Fresh Arugula topped with sliced pear, sugared pecans, blue cheese crumbles and balsamic vinaigrette

Heavenly Salad (\$12.95)

Your choice of Heavenly Bowl (see below) on a bed of Spring Mix lettuce.

Rice & Bean Bowls

Heavenly Rice & Bean Bowls

Brown rice and black beans topped with your choice of sauce, grated cheddar, diced avocado, diced tomatoes, sliced olives, sour cream, salsa and cilantro.

Add Chicken for \$3.00

Savory Bowl (\$10.95)

Made with our special Savory Sauce

Thai Bowl (\$10.95)

Made with our homemade Thai Peanut Sauce

Heavenly Salad (\$14.95)

Your choice of Heavenly Bowl on a bed of Spring Mix lettuce.

Heavenly Casserole (Feeds 10 -15 \$87.50)

Your choice of sauce served in a large self-serve casserole

Luncheon Buffets

Casual Buffet

Croissant Sandwiches

Fresh baked croissants stuffed with Turkey & Swiss, Ham & Cheddar or Vegetarian. Served with condiments

Oregon Salad

Spring Mix lettuce topped with sliced strawberries, sprinkled blue cheese and craisans offered with a variety of dressings and herb roasted croutons

Pasta Salad

Tangy Macaroni Salad

Potato Salad

Country Style Potato Salad

Fresh Seasonal Fruit

A selection of seasonally fresh fruits

Assorted Chips

Warmed tortillas hand formed and heated

Sweets & Treats

Assorted Cookies and Dessert Bars

\$22.95 per person

Salad Bar Buffet

Make-Your-Own Salad from our extensive list of fresh lettuces, vegetables, meats, dressings, breads and toppings

Spring Mix Lettuce Chopped Romaine

Diced Eggs Diced Chicken Diced Ham

Cherry Tomatoes Zucchini

Sliced Cucumbers

Chopped Bacon Chopped Avocado

Kernal Corn Peas

Sliced Mushrooms Sunflower Seeds

Shredded Carrots Broccoli Florets

Blue Cheese Crumbles

Grated Cheddar Cheese

Onion Crunchies Seasoned Croutons

Raspberry Vinaigrette Dressing

Ranch Dressing Balsamic Dressing

Cheesy Bread Sticks

Sweets & Treats

Assorted Cookies and Dessert Bars

\$26.95 per person

Theme Buffets

25 person minimum

South of the Border Buffet

Pollo Loco Loco

Grilled marinated Chicken breasts sliced and served with a mole' sauce

Carnitas

Slow roasted and shredded pork

Brazilian Rice

Jasmine rice with peppers and tomatoes

Tropical Fruit Salad

A selection of seasonally fresh fruits

Fresh Made Tortillas

Warmed tortillas hand formed and heated

Condiments y algunas otras cosas

Delicious additions to your meal including

Guacamole

Shredded Cheddar Cheese

Jalapeno Peppers

Diced Olives

Sour Cream

\$29.95 per person

Tropical Island Buffet

Hawaiian Kalua Pork

Marinated pork glazed with a kalua sauce and slow roasted

Ono Chicken

Traditional Hawaiian slow roasted chicken marinated in our special sauce

Mac

Island-style Mac salad

Island Rice

Jasmine rice with a hint of sweetness

Shredded Tropical Salad

A selection of shredded lettuces tossed with tropical fruits and nuts served with a selection of dressings

Hawaiian Rolls

Hawaiian rolls served with macadamia nut butter

Tropical Fruit Platter

A mixture of tropical fresh fruits

\$34.95 per person

Theme Buffets

25 person minimum

Texas BBQ

Slow Roasted Pork
Marinated pork glazed and
slow roasted on the grill

BBQ Chicken
Chicken thighs marinated in our special
Texas BBQ sauce and grilled

Southern Style Baked Beans

Cornbread
Served with honey butter

Watermelon
Watermelon quarters served chilled

Corn on the Cob
Served with salt & butter

Strawberry Shortcake
Fresh strawberries offered with
out homemade shortcakes and
topped with whipped cream

\$34.95 per person

Picnic Barbecue

Grilled Burgers
1/3 lb all-beef, turkey or veggie
burgers grilled and delivered
hot with pub buns, lettuce, tomato,
pickles and our secret "burger sauce"

Dogs & Brats
All-beef kosher dogs and/or chicken
sausage brats grilled and served with
buns, mustard and relish

Potato Salad
Old fashion picnic-style potato salad

Chips
A selection of potato chips

Ice Cream Bars
A selection of frozen treats including
ice cream sandwiches, cones and bars

\$29.95 per person

Theme Buffets

25 person minimum

Taco Bar Buffet

Southwest Salad

Fresh romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro and onion served with a chipotle dressing

Pollo Taco Loco

Mildly spicy chicken taco meat

Mexicali Rice

Jasmine Rice tossed with cilantro

Black Beans

Home style black seasoned beans

Tropical Fruit Salad

A selection of seasonally fresh fruits

Corn Salad

Hard Shell and Soft Tortillas

Condiments y algunas otras cosas

Salsa Rojo Guacamole Cheddar Cheese
Shredded lettuce Jalapeños diced onions
Peppers Limes Olives Sour Cream

\$26.95 per person

Italian Buffet

Traditional Caesar Salad

Chopped Romaine tossed in a traditional Caesar dressing with Parmesan and offered with herbed croutons

Italian Vegetables

Assorted vegetables steamed, brushed with a garlic butter and garnished with parsley

Rotelle

Rotelle Pasta tossed in garlic butter

Marinara

A delicious and light marinara sauce that can be added to the Rotelle Pasta

Tortellini Pesto with Chicken

Cheese Filled tortellini served with an addictive creamy pesto sauce and topped with sliced grilled chicken

Italian Bread Sticks

Brushed with a garlic butter

Pasta Sides

Pasta toppings include fresh grated Parmesan, red pepper flakes, black olives, chopped basil, Kalamata olives and diced tomatoes

\$28.95 per person

Sweet Options

Make-Your-Own Ice Cream Sundae Bar

Featuring a variety of delicious ice creams flavors which you top off with your choice of toppings and syrups including:

Chocolate Fudge Sauce

Melted Carmel

Strawberry Syrup

Nut topping

Rainbow Sprinkles

Crushed Butterfinger Bars

M&M's

Crushed Heath Bars

Toasted Coconut

Marshmallows

Whipped Cream

Cherries

Includes bowls, spoons, lots of napkins and an authentic Ice Cream Fountain clerk to assist

\$14.95 per person
plus Fountin Clerk at \$25 per hour

Assorted Treats

Cookies, Dessert Bars and Treats including a selction of Gourmet Cookies, Brownies, Pecan Bars and Lemon Bars

Add to any menu for \$4.95

Afternoon Break

Take an energizing break and treat your team to a selction of treats and healthy snacks

Assorted Treats

Cookies, Dessert Bars and Treats including a selction of Gourmet Cookies, Brownies, Pecan Bars and Lemon Bars

Cheese & Nut Platter

Assorted goumet cheese offered with a variety of nuts and dried fruits

Charcuturie Platter

Thin siced Italian meats offered with a variety of olives and marinated vegetables

\$15.95 per person