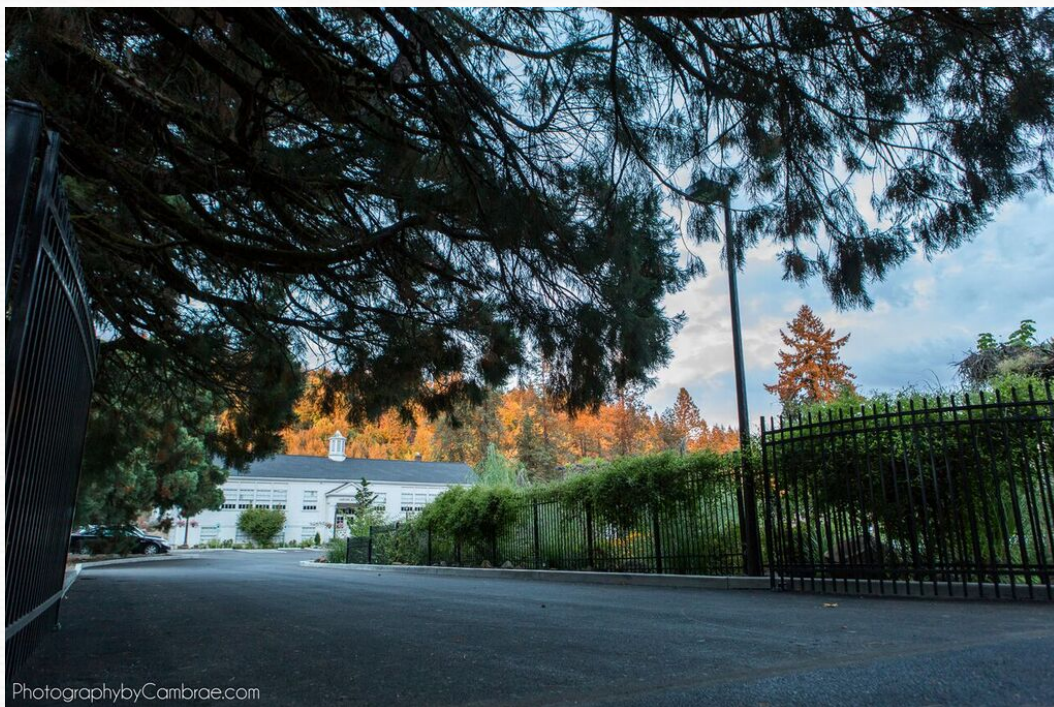




Carver Event Center

Catering Menus

2026

CARVER EVENT CENTER

Catering

Catering Services:

All of us at the Carver Event Center wish to supply a complete catering package designed to be delicious while making your event special and memorable.

The following are some of our more popular menus. Items can be combined to create the perfect menu for your event. We can accommodate a variety of your guest's dietary needs with vegetarian, vegan and gluten-free menu items.

We supply the following items at no additional charge:

- Menu planning and consultation
- All serving equipment
- Punch, coffee, tea and water included with all menus

Gratuity:

A gratuity is is not included however it is appreciated by the staff.

Please keep our staff in mind and, if you are satisfied with their service, please consider providing a gratuity at the conclusion of the reception.

Dietary Restrictions:

The Carver Event Center 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.

CARVER EVENT CENTER

Morning Buffet

French Pastries

A variety of French pastries including
Croissants, Danish, Muffins and Scones

Yogurt & Granola

A selection of fruit yogurts offered with
A trio of fresh assorted granolas

Fresh Fruit Platter

Fresh fruits, bananas and berries
beautifully displayed

Morning Charcuterie Platter

Thin-sliced Italian Meats
presented with nuts and savories

Coffee Service

Fresh Brewed Coffee service
offered with sweetness and creamer

Tea Service

A selection of favorite teas

CARVER EVENT CENTER

Traditional American Breakfast

Scrambled Eggs

Farm fresh eggs scrambled and fluffy

Breakfast Potatoes

Roasted red new potatoes
Sautéed and lightly seasoned

Applewood Smoked Bacon

Baked fresh, not too crispy, just right!

Sausages

A selection of turkey and plant-based sausages

Breakfast Breads

An assortment of muffins, scones and delicious
breakfast breads offered with butters, jellies and jams
Includes gluten-free options

Coffee Service

Fresh Brewed Coffee service
offered with sweetness and creamer

Tea Service

A selection of favorite teas

CARVER EVENT CENTER

Breakfast Burritos

Breakfast Burritos

Tortillas wrapped with your choice of:

Potato & Egg

Potato & Egg & Bacon

Potato & Egg & Sausage

(gluten free available upon request)

Breakfast Burrito Bar

Our burritos can also be offered as a

"Make-Your-Own Burrito Bar"

and offered with sides of guacamole, sour cream, salsas and hot sauces. Includes gluten-free options.

CARVER EVENT CENTER

Casual & Elegant Reception

Gourmet Selection of Craft Cheese

A beautifully displayed selection of imported and domestic cheeses presented on wooden boards with nuts and dried fruits served with garlic toasted crostinis

Fresh Seasonal Fruit & Berries

Fresh fruits and berries of the season beautifully arranged

Vegetable Crudités

Broccoli, cauliflower, cherry tomatoes and carrots presented with a selection of marinated vegetables including asparagus, olives and artichoke hearts.

BBQ Meatballs

Chicken or Beef meatballs baked in a sweet and tangy raspberry bbq sauce

Arugula & Pear Salad

Wild Arugula tossed with sugared pecans, crumbled blue cheese and sliced pears served with a light balsamic vinaigrette

Petite Sandwiches

Rustic rolls and focaccia stuffed with ham and cheddar, turkey and Swiss or vegetarian served with a variety of mustards, mayonnaise and aioli's

CARVER EVENT CENTER

Springtime Reception

Caprese Salad

Thin sliced locally grown tomatoes layered with organic basil and Oregon Mozzarella cheese. Sprinkled with an aged Balsamic Vinegar

Gourmet Selection of Craft Cheese

A beautifully displayed selection of fine cheeses including Smoked Gouda, Irish Dubliner, Camembert, White Cheddar and French Brie displayed on wood boards with dried fruits and honeyed hazelnuts

Italian Cheese Torta

Cream cheese infused with garlic and parmesan layered with sun dried tomatoes and Italian pesto served with toasted pita wedges

Focaccia Sandwiches

Herb crusted focaccia breads filled with Turkey & Swiss, Ham & Cheddar or Caprese (tomatoes, basil and mozzarella) served with a selection of mustards, mayonnaise and chutneys

Condiment Tray

A selection of pickles, black olives, Kalamata olives, along with pickled asparagus, cauliflower, mushrooms and artichoke hearts

Fresh Seasonal Fruit

Fresh fruits of the season beautifully displayed and offered with a sweet cream dipping sauce

CARVER EVENT CENTER

Salad Bar Buffet

Make-Your-Own Salad from our extensive list of
Fresh salads, vegetables, meats, Breads and toppings

Spring Mix Lettuce Chopped Romaine

Diced Eggs Diced Chicken Diced Ham

Cherry Tomatoes Zucchini

Sliced Cucumbers

Chopped Bacon Chopped Avocado

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

Brownies, Cookies & Sweet Treats

CARVER EVENT CENTER

Hawaiian Island Buffet

Kalua Pork

tender pork, marinated with a kalua sauce, wrapped in banana leaves and slow roasted

Ono Chicken

Traditional Hawaiian chicken marinated and grilled

Mac

Island Style Mac Salad

Island Rice

Coconut rice with a hint of sweetness

Tropical Fruit Platter

A mixture of seasonally fresh fruits presented in a stunning display

Shredded Tropical Salad

Shredded cabbage tossed with pineapple and nuts served with a sesame dressing and topped with crunchy noodles

Hawaiian Rolls

Hawaiian Rolls served with Macadamia butter

CARVER EVENT CENTER

Taco Bar Buffet

Southwest Salad

Fresh romaine, corn & black bean salsa, avocado,
tortilla strips, cheddar cheese, tomato, jalapeño,
cilantro, onion, 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

CARVER EVENT CENTER

Grazing Table Menu

A bountiful display of salads, meats, cheeses, fruits, vegetables and delicious sandwiches

Oregon Salad

Spring Mix lettuce topped with sliced strawberries, blue cheese and Craisans. Offered with a variety of dressings and herb roasted croutons

Gourmet Cheese & Nut Platter

A Selection of gourmet cheeses and nuts with crackers, gluten free crackers and cocktail breads

Charcuterie Platter

Thin sliced meats presented with gourmet olives

Trio of Hummus

Three styles of hummus offered with pita crisps

Vegetable Crudités

Served with ranch dressing

Fresh Fruit Platter

Fresh fruits and berries beautifully displayed

BBQ Meatballs

Fresh baked meatballs in a tangy Bourbon BBQ Sauce

Petite Croissant Sandwiches

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

CARVER EVENT CENTER

Italian Buffet

Traditional Caesar Salad

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

Italian Vegetables

Zucchini, carrots, broccoli and artichoke hearts steamed, brushed with a garlic butter and garnished with fresh chopped parsley

Fresh Focaccia Breads

Fresh focaccia breads served with a Pesto Butter

Rotelle Marinara

Rotelle Pasta tossed in a light marinara sauce

Tortellini Pesto with Chicken

Cheese Filled tortellini served with an addictive creamy pesto sauce

Pasta Sides

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

CARVER EVENT CENTER

Mediterranean Reception

Chicken Kabobs

Chicken marinated in olive oil, lemon juice and spices

Sexy Beef Kabobs

Beef marinated in Mediterranean spices

Mediterranean Vegetables

A mixture of vegetables garnished with chopped basil

Rice Pilaf

Jasmine Rice prepared with a hint of sweetness

Mediterranean Salad

Spinach with Feta, mint, diced tomatoes, diced red onions, cucumbers and blackberries offered with a balsamic dressing

Flat Bread

Brushed with olive oil and sea salt

Sauces & Toppings

Add your preferred flavors with the following

Tahini Sauce Chopped Parsley Crumbled Feta

Tzatziki Sauce Diced Tomatoes Chopped basil

CARVER EVENT CENTER

Southern Style BBQ

Louisiana Salad

Spring Mix lettuces tossed with avocado,
Corn, cheddar cheese and tomatoes offered
With a variety of dressings

Picnic Fruits

Watermelon, Strawberries & Pineapple
Sliced and chilled

Cole Slaw

Crunchy, tasty and creamy Coleslaw

BBQ Shredded Chicken

Chicken slow cooked in a Bourbon BBQ sauce

Pulled Pork

Slow cooked, shredded and tossed with a
Maple and Hickory BBQ sauce

Fresh Baked Solder Buns

Perfect for stuffing with Chicken or Pork

Corn Salad

Corn tossed with green peppers and grated cheddar
In a creamy dressing and topped with Fritos

CARVER EVENT CENTER

Reception Buffet

Oregon Salad

Baby greens mixed with strawberries, roasted hazelnuts and
Tillamook blue cheese served with a strawberry balsamic vinaigrette

Ravioli & Spinach Salad

Four-cheese filled raviolis sprinkled with a balsamic vinaigrette and topped
with thin slices of sun dried tomatoes and baby spinach

Candied Orange Carrots

Carrots baked with brown sugar, butter and orange zest

Old Fashion Mashed Potatoes

Whipped with butter & cream cheese

Fresh Seasonal Fruit Display

Fresh fruits of the season beautifully arranged

Artisan Breads

A selection of petite rolls served with butter

(Choose from the following)

Herb Roasted Chicken

Tender breasts of chicken, locally sourced, baked and accented with herbs

- and / or -

Slow Baked Brisket

Slow roasted beef served with a mushrooms demi glace sauce

- and / or -

Pacific Grilled Salmon

Served with a lemon bur blanc sauce

CARVER EVENT CENTER

Portlandia Buffet

Heavenly Casserole

Jasmine Rice with organic black beans layered with our special "Heavenly Sauce" and topped with grated Tillamook Cheddar cheese, diced avocado, chopped olives, diced tomatoes, red salsa, sour cream and chopped cilantro

Ginger Asian Cole Slaw

Cole Slaw made with our unique
Ginger Asian Slaw Dressing

BBQ Tofu

Organic tofu marinated in a teriyaki & sesame sauce tossed in a coating of nutritional yeast and spices then brushed with a tangy organic BBQ sauce and baked until fluffy and golden

Tempeh Nuggets

Organic tofu marinated in a teriyaki sauce cut into nuggets and baked

Cascade of Fruits

A unique presentation of organically grown fruits of the season

Can be made gluten free if desired

CARVER EVENT CENTER

Hors d'oeuvre Buffet

Gourmet Selection of Craft Cheese

A beautifully displayed selection of imported and domestic cheese including Smoked Gouda, Cheddar, Irish Dubliner and White Cheddar

Cheese Torta

Garlic and parmesan infused cream cheese layered with walnut pesto and sun-dried tomatoes
Served with garlic brushed crostinis

Baked Brie

French brie topped with marmalade and wrapped in flaky pastry, baked until brown and delicious

Bruschetta

Crisp crostinis topped with a blend of diced tomatoes, basil and garlic. Drizzled with aged balsamic

Apple, Walnut and Cranberry Salad

a delicious and popular salad

BBQ Meatballs

Chicken meatballs baked in a blackberry bbq sauce

Teriyaki Chicken Skewers

Marinated chicken served on a skewer with a spicy orange sauce

CARVER EVENT CENTER

Hors d'oeuvre Reception

Gourmet Selection of Craft Cheese

A beautifully displayed selection of imported and domestic cheese including Smoked Gouda, Cheddar, Irish Dubliner and White Cheddar

Pesto & Sun-dried Tomato Torta

Garlic and parmesan infused cream cheese layered with walnut pesto and sun-dried tomatoes, served with crostinis

Tortilla Wrap Pinwheels

Turkey or ham tortilla roll-ups with basil and lettuce brushed with a sun-dried tomato aioli and cut into pinwheels

Vegetable Crudite Display

A beautiful display of fresh and pickled vegetables offered with nuts and a selection of Greek olives

Artichoke Dip

A delicious hot artichoke dip offered with baked garlic baguette slices

Mini Quiche Tartlets

Miniature flaky tarts filled with cheddar quiche