



Carver Event Center

Wedding Package

Catering Menus

2024 - 2025

CARVER EVENT CENTER

Wedding 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 wedding 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 re 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

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

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

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

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

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 one or two of 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

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

Asian Buffet

Sweet & Sour Orange Chicken

Tender pieces of baked chicken stir fried with pineapple and peppers in a sweet and sour orange sauce.

Sexy Beef

Thin slices of grilled spicy teriyaki beef

Asian Rice

Jasmine Rice with a hint of sweetness

Fruit Platter

A beautiful presentation of seasonally fresh fruits

Ginger Asian Salad

Shredded cabbage and carrots
with a ginger Asian dressing

Stir Fried Vegetables

A selection of refresh vegetables tossed
in our woks with unique Asian spices and sauces.

Condiments

Sweet Chili Orange Sauce Hot Mustard
Teriyaki Sauce Sweet & Sour Sauce

CARVER EVENT CENTER

South of the Border Buffet

Pollo Loco Loco

Grilled and roasted chicken marinated in Mexican spices and grilled

Carnitas

Slow Roasted and shredded pork

Tamales

Chicken, Pork and/or Cheese & Jalapeño tamales

Spanish Rice

Jasmine Rice with peppers and tomatoes

Refried Beans

Home style refried beans

Tropical Fruit Salad

A selection of seasonally fresh fruits

Tortillas

Warmed Flour & Corn Tortillas

Condiments y algunas otras cosas

Delicious additions to your meal including

Guacamole Shredded Cheddar Cheese

Peppers 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

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

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