

# Carver Event Center Wedding Package Catering Menus 2024 - 2025

# 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.

# Wedding Package Menus

Sweetheart Wedding

#### Taco Bar Buffet

#### Southwest Salad

Fresh romaine, com & 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

#### Fresh Seasonal Fruit & Berries

Fresh fruits and berries of the season beautifully arranged

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

#### 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

#### Italian Buffet

#### Traditional Caesar Salad

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

#### Fresh Seasonal Fruits

Fresh fruits and berries beautifully arranged

#### Italian Vegetables

Assorted Italian vegetables sautéed in extra-virgin olive oil and garnished with fresh chopped parsley

#### Italian Breadsticks

Fresh baked bread sticks brushed with garlic butter

#### Rotelle Marinara

Buttered rotelle offered with a tangy marinara sauce

#### Tortellini Alfredo with Chicken

Cheese Filled tortellini served with an addictive creamy alfredo sauce topped with roasted diced chicken

#### Pasta Sides

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

# Wedding Package Menus

# Romantic Wedding

(Includes any of the menus in the Sweetheart Wedding packages)

#### Sicilian Buffet

#### Deluxe Caesar Salad

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

#### Italian Vegetables

Zucchini, carrots, broccoli and artichoke hearts sautéed in extra-virgin olive oil, accented with a hint of Garlic and garnished with fresh chopped basil

#### Deluxe Fruit Display

Fresh fruits and berries with kiwi and oranges

#### Fresh Focaccia Breads

Fresh focaccia breads served with a pesto butter and garlic butter

#### Rotelle Marinara

Rotelle Pasta tossed in a light marinara sauce

#### Tortellini Pesto with Rotisserie Chicken

Deluxe Cheese filled tortellini served with an addictive creamy pesto sauce and topped with sliced Rotisserie Chicken

#### Pasta Sides

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

#### Mediterranean Reception

#### Chicken Kabobs

Chicken marinated in olive oil, lemon juice and spices Sautéed with red and green bell peppers, sliced onions and mushrooms in imported extra virgin olive oil

#### Mediterranean Vegetables

A mixture of select Mediterranean vegetables sautéed in olive oil with garlic And gamished with chopped basil

#### Basmati Rice Pilaf

Basmati Rice Pilaf prepared with Mediterranean spices

#### Spinach & Feta Salad

Spinach tossed with Feta, chopped mint, diced tomatoes, and diced red onions, garnished with sliced cucumbers and offered with a balsamic dressing

#### Flat Bread

Pita breads brushed with olive oil and sea salt

#### Sauces & Toppings

Add your preferred flavors with the following

Red Papper Flakes, Chopped Parsley Crumbled Feta

Tzatziki Sauce Diced Tomatoes Chopped basil

#### Hawaiian Island Buffet

#### Kalua Pork

Tender shredded pork, marinated with a Homemade kalua sauce and slow roasted

#### Huli Huli Chicken

Chicken thighs marinated in our special Hawaiian sauce and grilled

#### Mac

Creamy 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

#### Tropical Salad

Assorted lettuces tossed with pineapple and strawberries served with a sesame dressing and topped with crunchy noodles

#### Hawaiian Rolls

Hawaiian Rolls served with Macadamia butter

# Wedding Package Menus

# Elegant Wedding

(Includes any of the menus in the Sweetheart and Romantic Wedding packages)

#### 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 Shedded 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 Slider Buns

Perfect for stuffing with Chicken or Pork

#### Corn Cobbettes

Fresh steamed and offered with butter & salt

#### Northwest Reception Buffet

#### Herb Roasted Chicken

Tender breasts of chicken baked, topped With a lemon beurre blanc sauce and accented with herbs

#### Slow Baked Brisket

Slow roasted beef served with a demi glace sauce

#### 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

#### Wedding Reception Buffet

#### Fresh Grilled Baked Salmon

Locally sourced salmon grilled and topped with a lemon beurre blanc and garnished with Oregon berries

#### Petite Filet Mignon Medallions

Medallions of filet marinated and grilled.

Topped with a mushroom demi glace

And offered with cream horseradish

#### Northwest Salad

Baby lettuces topped with dried cranberries, Tillamook blue cheese, toasted hazelnuts and herb crusted fresh baked croutons, offered with a raspberry vinaigrette dressing

#### Artisan Breads

A selection of rolls offered with hazelnut butter

#### Garlic Whipped Potatoes

Potatoes whipped with garlic, cream cheese and sour cream

#### Steamed Vegetables

Fresh steamed vegetable salted with Pacific ocean sea salt

#### Ravioli & Spinach Salad

Cheese filled Raviolis layered with fresh spinach, sun-dried tomatoes and shaved Parmesan