

Welcome to Carmi Catering - Where Culinary Excellence Meets Unforgettable Moments

For over 15 years Carmi Catering, has been crafting extraordinary meals and unforgettable memories. Our commitment to excellence starts with the freshest ingredients, slow-cooked to perfection, ensuring each bite feels like a comforting embrace of home.

Our seasoned team of professionals can handle every detail, from meticulous preparation to seamless cleanup, making us your top choice for any event, whether it's a dreamy wedding, a chic cocktail party, or anything in between. Our passion for perfection shines through in every dish, leaving a lasting impression on your guests.



Where Culinary Excellence Meets Unforgettable Moments *Simply Savory Sampling*

Create a delightful and budget-friendly dining experience with our Simply Savory Delight menu. Served with warm Cornbread, choose 1 Main Course and 1 Side item

\$15.95

Choice of 1 Main Course:

Roasted Chicken

Meatballs

Meatloaf

Garlic Pepper Roasted Tilapia

Chicken & Vegetable Alfredo

Italian Sausage

Vegetable Rigatoni

Garlic Roasted Mushrooms & Onions with Tofu

Choice of 1 Sides:

Fresh Mashed Potatoes

Herb-Infused Rice Pilaf

Macaroni & Cheese

Pasta Salad

Candied Yams

Fettuccine Alfredo

Cornbread Stuffing

Southern Cabbage

Green Beans

Seasonal Vegetable Medley

Tossed Salad

Buttered Corn

Fettuccine Alfredo

Dirty Rice

Vegetarian Ziti

Served with Cornbread



The Savvy Selection

Perfect for any occasion, this Budget Savvy option is big on flavor

\$17.95

Served with warm Cornbread. Choose a delightful main course, a delicious side, and a vibrant

vegetable

Choice of 1 Main Course:

Roasted Chicken

Meatballs

Meatloaf

Garlic Pepper Roasted Tilapia

Chicken & Vegetable Alfredo

Vegetable Rigatoni

Garlic Roasted Mushrooms & Onions with Tofu

Choice of 1 Side:

Fresh Mashed Potatoes

Herb-Infused Rice Pilaf

Macaroni & Cheese

Pasta Salad

Candied Yams

Fettuccine Alfredo

Cornbread Stuffing

Dirty Rice

Vegetarian Ziti

Choice of 1 Vegetable:

Southern Cabbage

Green Beans

Seasonal Vegetable Medley

Tossed Salad

Served with cornbread



Where Culinary Excellence Meets Unforgettable Moments *The Flavorful Family Feast*

This flavorful feast hits the spot when only a few flavorful options are needed.

Served with warm cornbread choose 1 Main course, and 2 sides

Choice of 1 Main Course: Fried Chicken Sliced Turkey Glazed Ham Shrimp & Grits BBQ Chicken Chicken Marsala Beef Rigatoni Teriyaki Chicken Breast Filet Smoked Pork Ribs Chicken & Vegetable Alfredo Glazed Salmon (+\$2) Vegetable Rigatoni

Garlic Roasted Mushrooms & Onions with Tofu

Choice of 2 Sides:

Fresh Mashed Potatoes Herb-Infused Rice Pilaf Macaroni & Cheese Pasta Salad Candied Yams Southern Mixed Greens with Smoked Chicken Roasted Red Potatoes Cornbread Stuffing Baked Beans Tuna Macaroni Salad Seafood Salad Potato Salad Southern Cabbage Green Beans Seasonal Vegetable Medley Tossed Salad Buttered Corn Cheddar Grits Fettuccine Alfredo Dirty Rice Vegetarian Ziti

Served with corn bread



The Soulful Soiree

The plot thickens with this Soul filled flavor explosion. Served with warm cornbread choose two of our earth-shaking Main Dishes and two of our delectable sides

\$23.95

Choice of 2 Main Course:		
Fried Chicken	Smoked Pork Ribs	
Sliced Turkey	Chicken & Vegetable Alfredo	
Glazed Ham	Glazed Salmon (+\$2)	
Shrimp & Grits	Jambalaya	
BBQ Chicken	Vegetable Rigatoni	
Chicken Marsala	Garlic Roasted Mushrooms & Onions	
Beef Rigatoni	with Tofu	
Teriyaki Chicken Breast Filet		

Choice of 2 Sides:

Fresh Mashed Potatoes Herb-Infused Rice Pilaf Macaroni & Cheese Pasta Salad Candied Yams Southern Mixed Greens with Smoked Chicken Roasted Red Potatoes Cornbread Stuffing Baked Beans Tuna Macaroni Salad Seafood Salad Potato Salad Southern Cabbage Green Beans Seasonal Vegetable Medley Tossed Salad Buttered Corn Fettuccine Alfredo Cheddar Grits Vegetarian Ziti Dirty Rice

Served with corn bread



The Crowd Pleaser

Savor the richness of our Soul Food Menu, thoughtfully curated and served with warm Cornbread. Choose two delightful main courses, and three scrumptious sides

\$25.95

Choice of 2 Ma	ain Course:	
Fried Chicken	Smoked Pork Ribs	
Sliced Turkey	Chicken & Vegetable Alfredo	
Glazed Ham	Glazed Salmon (+\$2)	
Shrimp & Grits	Jambalaya Vegetable Rigatoni	
BBQ Chicken		
Chicken Marsala	Garlic Roasted Mushrooms & Onior	
Beef Rigatoni	with Tofu	
Teriyaki Chicken Breast Filet	with ford	
Fresh Mashed Potatoes	Seatood Salad	
Fresh Mashed Potatoes	Seafood Salad	
	Searood Salad	
Herb-Infused Rice Pilaf	Potato Salad	
Macaroni & Cheese		
Macaroni & Cheese Pasta Salad	Potato Salad	
Macaroni & Cheese Pasta Salad Candied Yams	Potato Salad Southern Cabbage	
Macaroni & Cheese Pasta Salad Candied Yams Southern Mixed Greens with Smoked	Potato Salad Southern Cabbage Green Beans	
Macaroni & Cheese Pasta Salad Candied Yams Southern Mixed Greens with Smoked Chicken	Potato Salad Southern Cabbage Green Beans Seasonal Vegetable Medley	
Macaroni & Cheese Pasta Salad Candied Yams Southern Mixed Greens with Smoked Chicken Roasted Red Potatoes	Potato Salad Southern Cabbage Green Beans Seasonal Vegetable Medley Tossed Salad	
Macaroni & Cheese Pasta Salad Candied Yams Southern Mixed Greens with Smoked Chicken Roasted Red Potatoes Cornbread Stuffing	Potato Salad Southern Cabbage Green Beans Seasonal Vegetable Medley Tossed Salad Buttered Corn	
Macaroni & Cheese Pasta Salad Candied Yams Southern Mixed Greens with Smoked Chicken Roasted Red Potatoes	Potato Salad Southern Cabbage Green Beans Seasonal Vegetable Medley Tossed Salad Buttered Corn Fettuccine Alfredo	

Served with corn bread



The Showstopper

A Full-Blown Food Experience served with warm Cornbread. Choose a whopping 3 delightful main courses, and three sumptuous sides that will have your guest talking for years

\$28.95

Choice of 3 Ma	ain Course:	
Fried Chicken	Smoked Pork Ribs	
Sliced Turkey	Chicken & Vegetable Alfredo Glazed Salmon (+\$2)	
Glazed Ham		
Shrimp & Grits	Jambalaya	
BBQ Chicken	Vegetable Rigatoni Garlic Roasted Mushrooms & Onion	
Chicken Marsala		
Beef Rigatoni	with Tofu	
Teriyaki Chicken Breast Filet		
Choice of 3	3 Sides:	
Fresh Mashed Potatoes	Potato Salad	
Herb-Infused Rice Pilaf	Southern Cabbage	
Macaroni & Cheese	Green Beans	
Pasta Salad	Seasonal Vegetable Medley	
Candied Yams	Tossed Salad	
Southern Mixed Greens with Smoked	Buttered Corn	
Chicken	Fettuccine Alfredo	
Roasted Red Potatoes	Cheddar Grits	
Cornbread Stuffing	Vegetarian Ziti	
Baked Beans	Dirty Rice	
Tuna Macaroni Salad		
Seafood Salad		

Served with corn bread



The Brunch Munch

Breakfast/Lunch and much more gives brunch all the fun

\$21.95

Choice of 3 Ma	in Course:	
Bacon (pork or turkey) half portion allowed	Garlic Roasted Tilapia w/ yellow rice	
Sausage (pork or turkey) half portion allowed	Fried Chicken (+\$1)	
Roasted Chicken	Shrimp & Grits (+\$2)	
Oven Fried Fish	Glazed Salmon (+\$2)	
Choice of 3	Sides	
Scrambled Eggs	Roasted Red Potatoes	
Cheddar Grits	Seafood Salad	
Mashed Browns	Potato Salad	
Waffles	Southern Cabbage	
Baked French Toast w/ Pecan Praline	Green Beans	
French Toast Casserole	Seasonal Vegetable Medley	
Cheddar Tater Tot Casserole	Tossed Salad	
Frittata	Fruit Salad	
Macaroni & Cheese	Assorted Pastries	
Pasta Salad		
Candied Yams		

Served with Biscuits or Cornbread



Break Fast-Fast

A quick bite in the morning will keep your team focused and ready to go

M	enu 1: \$12.95
Bagels w/cream cheese	Fresh Fruit
Yogurt	Bottled Water
Granola Bars	
Bagels w/ cream cheese	Trail Mix
-	Fruit Snacks
Yogurt Granola Bars	Fruit Snacks Bottled Water
Yogurt	

Add coffee and tea service for \$7.95 per person



APPETIZING CHOICES

Here are just a few of our delightful appetizer options to tempt your taste buds. But wait, there's more! We have an array of additional delicious bites, all priced per piece at market rate. Give us a call today.

Wings
Meatballs
Charcuterie Cups
Nacho Bar
Vegetable Tray
Charcuterie Table
Vegetable Display
Bacon Wrapped Scallops
Blackened Shrimp Skewers
Mini Crab Cakes
Salmon Croquette
Sliders
Fruit Skewers
Buffalo Chicken Dip
Walking Tacos
Hot Salmon & Spinach Dip
Chicken & Waffle Bites
Shrimp & Grit Shooters
Cat Fish Nuggets
Pimento Cheese Sandwiches
Deviled Eggs
Hot Sausage Dip
Mac n Cheese Bites
Bruschetta
Black Eye Pea Salad



Grab & Go from Carmi Express

Grab n Go		
The Mains	Soul Food	
FRIED CHICKEN PCS FRIED WINGS ROASTED CHICKEN BEEF RIGATONI PAN OF PORK RIBS PAN OF TURKEY RIBS	48 pcs \$75 96 pcs \$ 135 50 pcs \$85 100 pcs \$175 48 pcs \$65 96 pcs \$125 FULL PAN \$120 3 SLABS \$100 30 FINGERS \$120 120 oz 348 oz	
Sides		
MACARONI & CHEESE CANDIED YAMS CORNBREAD STUFFIN MASHED POTATOES POTATO SALAD TOSSED SALAD PASTA SALAD SEAFOOD SALAD BAKED BEANS WITH GREENS GREEN BEANS CABBAGE	\$50 \$110 NG \$50 \$110 \$50 \$110 \$50 \$110 \$20 \$50 \$50 \$110 \$50 \$110 \$60 \$125	
Add CORNBREAD	Add GRAVY Add DRESSING	
\$30	\$10 \$10	



Personal Chef Service Description

Our Personal Chef Service offers a unique and luxurious dining experience in the comfort of your own home. Here's what our professional chefs will do to ensure your event is exceptional:

Pre-Event Preparation

Menu Consultation: Before the event, our chefs will work with you to finalize a customized menu that suits your preferences and dietary requirements.

Ingredient Selection: We source the freshest and highest-quality ingredients to create your chosen dishes.

On the Day of the Event

Arrival and Setup

Travel: Our chefs will arrive at your home approximately one hour before the event to ensure everything is set up on time.

Kitchen Setup: They will bring all necessary tools and equipment, ensuring your kitchen is ready for a seamless cooking experience.

Preparation

Ingredient Preparation: The chefs will begin preparing the ingredients, chopping, marinating, and getting everything ready to cook.

Cooking: Using their culinary skills, the chefs will start cooking the dishes, paying close attention to detail to create delicious and visually appealing plates.

Service

Plating: Each dish will be carefully plated to restaurant standards, ensuring an elegant presentation.

Serving: The chefs will serve each course to your guests, explaining the components of the dishes and answering any questions they may have.

Attentive Service: Throughout the meal, the chefs will ensure that all guests are well taken care of, addressing any special requests or dietary needs.

Clean-Up

Post-Meal Cleanup: After the meal, the chefs will clean the kitchen, leaving it spotless. They will take care of all dishes, utensils, and equipment used during the service.

Final Check: Before leaving, the chefs will ensure that everything is in order and that you are completely satisfied with the service.

Additional Benefits

Professionalism: Our chefs are experienced professionals with a passion for culinary excellence. They are committed to providing a high-quality service.

Convenience: Enjoy a restaurant-quality meal without leaving your home, allowing you to relax and enjoy your event without the hassle of cooking and cleaning.

Our Personal Chef Service is designed to provide you and your guests with an unforgettable dining experience. We look forward to making your event special and memorable.

