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Beer and Soda

½ Keg Bud, Coors Light, Killians Beer - \$180.00

All Other Domestic And Import Priced per Brand

Soda Pitcher - \$8.00

Domestic Beer Pitcher - \$9.00

Wine Pricing

Wine Toast - \$3.25 per person

Champagne Toast - \$3.25 per person

House Wine with Dinner - \$30.00 per bottle

Bottle Wine priced per brand

Bottle Champagne priced per brand

Open Bar

One Hour of Premium Liquor Brand, Draft Beer Wine and Soda - \$9.95 per person

Each Additional Hour - \$4.95 per person

One Hour of Domestic Draft Beer, Wine and Soda - \$6.95 per person

2nd Additional Hour - \$4.95 per person

Each Additional Hour - \$3.95 per person

Standard Cocktail Package

(One hour)

A choice of cheese and cracker display, vegetable crudite, or fresh fruit platter.

Choose any four hot or cold hors d' oeuvres from our menu

- \$12.95 per person -

Deluxe Cocktail Package

(One hour)

A display table with a cheese and cracker platter, vegetable crudite, and fresh fruit platter.

Choose any five hot or cold butlered hors d' oeuvres

The Chef attended pasta station, where various pasta creations will be expertly assembled and served to you by our chef.

- \$18.95 per person -

Premium Cocktail Package

A display table with cheese and cracker display, vegetable crudite, and fresh fruit platter.

Choose any five hot or cold butlered hors d' oeuvres

- First Hour -

The Chef attended pasta station, where various pasta creations will be expertly assembled and served to you by our chef.

Chef attended carving station with your choice of Roast Turkey, Smoked Ham, Garlic Roast Beef, or Roast Pork Loin, and appropriate sauces and condiments.

- Second Hour -

\$23.95 per person - two hours
Each additional hour - 1/2 price

Montage Display Platters

Assorted fruit platter

Fresh cantaloupe and honey dew melon, with pineapple, watermelon, red and green grapes, strawberries, raspberries, and blue berries, all arranged on a display platter, with fruit yogurt, or optional flowing chocolate fountain.

\$2.50 per person

International Cheese and Bread Platter

An assortment of cheddar, Swiss, and pepper jack cheeses, with assorted crackers and fresh baked breads, with an optional horseradish ranch or spinach and artichoke dip.

\$2.50 per person

Fresh Vegetable Crudités

Fresh celery and carrot sticks, with broccoli and cauliflower florets, half moons of zucchini and summer squash, and Julianne red and green bell peppers, with zesty ranch or blue cheese dip.

\$2.50 per person

Premium Montage Display

Assorted fruit platter, International cheese and bread platter, and fresh vegetable crudités.

\$3.50 per person

Fisherman's Raw Bar

A delicate array of cooked chilled and raw seafood, consisting of shrimp cocktail, raw clams in a half shell, raw oysters in a half shell, California sushi rolls, spicy tuna sushi rolls, with cocktail sauce, tartar sauce, fresh lemon, wasabi sour cream, and soy sauce, with an optional smoked or poached salmon display.

Market Price

Hot Hors D'Oeuvres

Assorted Mini Quiche

An assortment of quiche lorraine, sun dried tomato quiche, wild mushroom quiche and seafood quiche baked in a mini pastry shell

Pigs in a blanket

Mini all beef franks wrapped in a French puff pastry, served with mustard.

Rosemary Asiago Cheese Straws

Puff pastry twists with asiago and parmesan cheese and accented with a pinch of fresh rosemary.

Mini Beef Wellington

Puff pastry dough wrapped around seasoned filet mignon with traditional mushroom duxelle and garnished with a floral design.

Breaded Cheese Ravioli

Premium light and tender ravioli, filled with tangy cheese, then coated with Italian style bread crumbs.

Sesame Chicken Medallion

Chicken breast medallion brushed with sesame oil and a touch of teriyaki sauce, lightly textured with sesame seeds and Japanese bread crumbs.

Smoked Chicken Quesadilla

A combination of smoked chicken, jack cheddar cheese, jalapeno, tomato, onion, peppers, cilantro and garlic, all wrapped in a flour tortilla.

Chicken Pineapple Brochette

Tender marinated chicken breast, with fresh chunks of pineapple grilled on a skewer

Coconut Encrusted Shrimp

Fresh butterfly shrimp dipped in coconut milk batter and encrusted with coconut flakes and bread crumbs

Scallops and Bacon

Tender sea scallops dusted with bread crumbs and wrapped in smoked bacon

Artichoke Parmesan

Tender artichoke heart stuffed with cream cheese, garlic and parmesan cheese, then coated with seasoned bread crumbs

Phyllo Wrapped Asparagus

Delicate phyllo dough wrapped around crisp asparagus, with asiago and fontina cheese

Seafood Stuffed Mushrooms

Whole mushroom caps, stuffed with a zesty seafood stuffing, and dusted with a hint of paprika and seasoned bread crumb.

Spanakopita

Layers of phyllo dough filled with spinach, onions, garlic, cream cheese and feta cheese.

Potato Chive Puff

Potatoes accented with chives in a flakey puff pastry crust. Served with sour cream.

Golden Fried Mushrooms

Whole button mushrooms, batter dipped and fried golden brown, served with ranch dip.

Mini Crab Cakes

Fresh snow crab meat, with peppers, onions and jack cheddar cheese, breaded and fried, served with horseradish remoulade.

Shrimp and Bacon

Jumbo shrimp on a skewer, wrapped in smoked bacon, served with a side of cocktail sauce.

Clams Casino

Large littleneck clams in a half shell, stuffed with onions, peppers, bacon and garlic butter, served with fresh lemon.

Cold Hors D'Oeuvres

Antipasto Skewers

Skewers of fresh mozzarella cheese, sun dried tomatoes, artichoke hearts and kalamata olives, marinated in Italian dressing.

Chicken Croquettes

Tender chunks of cooked chilled chicken breast, brushed with garlic oil, and wrapped in prosciutto.

Grilled Filet Mignon Canape

A garlic crostini, topped with tomato, dill cream cheese and grilled medium rare filet mignon.

Smoked Salmon Canape

Toasted crostini, topped with wasabi cream cheese, diced peppers, and sliced smoked salmon.

Tomato and Mozzarella Skewers

Fresh mozzarella cheese and cherry tomatoes marinated in garlic oil and vinegar, with fresh chopped basil.

Cantaloupe Wrapped in Prosciutto

Fresh chunks of cantaloupe, sprinkled with salt, pepper and sugar, then wrapped in thinly sliced prosciutto.

Carmela's Banquet House

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Visit us on our website: carmelasbanquethouse.com or Facebook

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