

Comedy@ **THE** Carlson

Party Menu

(Minimum of 25 guests required for all catered events - NYS sales tax and delivery fee extra)

OPTION #1:

BREAKFAST OR LUNCH GATHERING - \$13 per person

- CHOICE OF 4 BREAKFAST OPTIONS OR 1 DELI PLATTER, 1 SALAD, FRESH BAKED COOKIES OR BROWNIES AND CHIPS

OPTION #2:

HORS D'OEUVRE RECEPTION - \$16 per person (stationary or hand passed)

- CHOICE OF FIVE COLD OR HOT HORS D'OEUVRES

(Add: \$2 per person for beef tenderloin crostini or imported cheese & salumi plate, \$3 per person for any seafood choices)

OPTION #3:

ECONOMY BUFFET - \$15 per person

- CHOICE OF ONE SALAD
- BAKED ZITI
- CHOICE OF ONE MAIN COURSE
- ARTISAN DINNER ROLLS AND WHIPPED BUTTER

(Add \$3 per person for seafood/\$5 per person for roasted prime rib)

OPTION #4:

TRADITIONAL BUFFET - \$18 per person

- CHOICE OF ONE SALAD
- BAKED ZITI
- CHOICE OF ONE GOURMET SIDE
- CHOICE OF ONE MAIN COURSE
- ARTISAN DINNER ROLLS & WHIPPED BUTTER

(Add \$3 per person for seafood/\$5 per person for roasted prime rib)

OPTION #5:

DELUXE BUFFET - \$21 per person

- CHOICE OF ONE SALAD
- CHOICE OF ONE PASTA DISH
- CHOICE OF ONE MAIN COURSE
- ARTISAN DINNER ROLLS & WHIPPED BUTTER

(Add \$3 per person for seafood/\$5 per person for roasted prime rib)

OPTION #6:

EXECUTIVE BUFFET - \$29 per person

- CHOICE OF ONE SALAD
- CHOICE OF ONE PASTA DISH
- CHOICE OF TWO MAIN COURSES
- CHOICE OF TWO GOURMET SIDES
- ARTISAN DINNER ROLLS & WHIPPED BUTTER

(Add \$3 per person for seafood/\$5 per person for roasted prime rib)

OPTION #7

GRAND RECEPTION - \$39 per person

- CHOICE OF 2 COLD OR HOT HORS D'OEUVRES (HAND PASSED OR STATIONARY)
(Add: \$2 per person for beef tenderloin crostini or imported cheese & salumi platter/\$3 per person for any seafood)
- CHOICE OF ONE SALAD
- CHOICE OF ONE PASTA DISH
- CHOICE OF TWO GOURMET SIDES
- CHEF MAINTAINED CARVING STATIONS - (SLICED TOP SIRLOIN, SMOKED HONEY GLAZED SPIRAL HAM OR PRIME RIB)
- ARTISAN DINNER ROLLS & WHIPPED BUTTER

(Add \$3 per person for seafood/\$5 per person for roasted prime rib)

Menu

(Customized chef constructed menu concepts or dietary restrictions available upon request)

BREAKFAST OPTIONS

ASSORTED MUFFINS OR DANISH

FRESH BAKED CINNAMON ROLLS WITH FROSTING

BREAKFAST SAUSAGE OR APPLE WOOD SMOKED BACON

SEASONED HOME FRIES

CHEDDAR & SCALLION SCRAMBLED EGGS

ASSORTED BAGELS

FRESH ASSORTED NEW YORK STYLE BAGELS SERVED ON A PLATTER WITH CREAM CHEESE, BUTTER AND JAM.

YOGURT PARFAIT

NON-FAT GREEK YOGURT, FRESH BERRIES, GRANOLA & HONEY SERVED IN INDIVIDUAL CUPS.

FRESH FRUIT SALAD

FRESH SLICED ASSORTED MELON, PINEAPPLE, GRAPES & STRAWBERRIES

BROCCOLI & CHEDDAR QUICHE

HOMEMADE QUICHE MADE BROCCOLI FLORETS, AGED SHARP CHEDDAR & FRESH SCALLIONS

BREAKFAST PIZZA

SICILIAN STYLE CRUST TOPPED WITH GARLIC & OIL, SCRAMBLED EGGS, BACON, ONIONS MOZZARELLA & CHEDDAR CHEESE

DELI PLATTERS

ASSORTED COLD CUT & CHEESE PLATTER

FRESH SLICED BLACK FOREST HONEY BAKED HAM, SMOKED TURKEY BREAST, ANGUS ROAST BEEF, GENOA SALAMI, PROVOLONE & SHARP CHEDDAR SERVED WITH FRESH BAKED ARTISAN SANDWICH ROLLS

SANDWICH FIXINGS PLATTER ~ (\$1.50 per person extra if added to cold cuts and cheese platter)

FRESH SLICED TOMATO, RED ONION, MIXED FIELD GREENS, HOT CHERRY PEPPERS, ROASTED RED PEPPERS, PICKLES, MAYO & HONEY DIJON

ASSORTED SANDWICHES & WRAPS PLATTER

BLACK FOREST HAM, SMOKED TURKEY BREAST, ITALIAN ASSORTED & HARVEST CHICKEN SALAD SANDWICHES MADE WITH ASSORTED CHEESES, ASSORTED ARTISAN BREADS & WRAPS, ROMAINE LETTUCE, TOMATO, MAYO & HONEY DIJON. (Gluten free and vegetable wraps available)

DESSERTS

FRESH BAKED COOKIES CHOCOLATE CHUNK, PEANUT BUTTER, OATMEAL RAISIN OR SUGAR COOKIE

FRESH BAKED BROWNIES CHOCOLATE FUDGE OR CHEESECAKE SWIRL

HOMEMADE MINI CANNOLI REGULAR, CHOCOLATE COVERED OR NUTELLA

COLD HORS D'OEUVRES

MEDITERRANEAN HUMMUS DIP

ROASTED RED PEPPER HUMMUS WITH DICED ARTICHOKE HEARTS, OLIVE TAPENADE & FETA CHEESE SERVED WITH ARTISAN PITA CHIPS OR FRESH NAAN BREAD.

DOMESTIC CHEESE & PEPPERONI PLATTER

CUBES OF SHARP CHEDDAR & PEPPER JACK CHEESES, SLICED PEPPERONI STICK, FRESH GRAPES & ASSORTED CRACKERS.

IMPORTED ARTISAN CHEESE & SALUMI PLATTER

SMOKED GOUDA, GORGONZOLA, TRIPLE CREAM BRIE, SHARP PROVOLONE, SLICED SOPRESSATA & PEPPERONI, FRESH GRAPES, NUTS, BERRIES & ASSORTED CRACKERS.

VEGETABLE CRUDITES PLATTER

FRESH CUT CELERY, BABY CARROTS, BROCCOLI, CAULIFLOWER & GRAPE TOMATOES, SERVED WITH BLEU CHEESE DIP.

CAPRESE SKEWERS

GRAPE TOMATOES & BOCCONCINI ON BAMBOO SKEWERS, DRIZZLED WITH EVOO & FIG BALSAMIC GLAZE AND TOPPED WITH CHIFFONADE FRESH BASIL

PROSCIUTTO & MELON SKEWERS

FRESH MELON BALLS & BOCCONCINI ON BAMBOO SKEWERS WRAPPED IN A THIN SLICE OF PROSCIUTTO DI PARMA, DRIZZLED WITH EVOO & FIG BALSAMIC GLAZE TOPPED WITH FRESH BASIL

BRUSCHETTA

FRESH ARTISAN CROSTINI TOPPED WITH BOURSIN CHEESE, DICED TOMATOES, ONIONS, ROASTED RED PEPPERS, FRESH BASIL & GARLIC (TOSSED IN EVOO & BALSAMIC VINEGAR), SHAVED ASIAGO & FIG BALSAMIC DRIZZLE

BEEF TENDERLOIN CROSTINI

FRESH ARTISAN CROSTINI TOPPED WITH BOURSIN CHEESE & SLICED, SEARED MEDIUM RARE BEEF TENDERLOIN, DRIZZLED WITH BLACK TRUFFLE OIL, FIG BALSAMIC GLAZE & FRESH CHIVES

JUMBO SHRIMP COCKTAIL PLATTER

SERVED WITH FRESH LEMON WEDGES & HOMEMADE COCKTAIL SAUCE

HOT HORS D'OEUVRES

ARTICHOKE FRANCAISE

ARTICHOKE HEARTS EGG BATTERED THEN SAUTEED IN A RICH LEMON, BUTTER & SHERRY WINE SAUCE

STUFFED MUSHROOM CAPS

JUMBO MUSHROOM CAPS STUFFED THEN BAKED WITH CHOICE OF: HOUSE CRAB MEAT STUFFING, SAUSAGE STUFFING OR CASINO STYLE STUFFING, TOPPED WITH MELTED ASIAGO & MOZZARELLA

GREENS & BEANS

ESCAROLE & CANNELINI BEANS SAUTEED IN A GARLIC & BUTTER CHICKEN BROTH WITH PECORINO

(ADD: ITALIAN SAUSAGE, HOMEMADE GNOCCHI -OR- "STUFFED" STYLE WITH KALAMATA OLIVES, BREAD CRUMBS & ANCHOVIES - \$1.50PP EACH)

BUFFALO CHICKEN WING DIP

SHREDDED CHICKEN BREAST TOSSED THEN BAKED WITH A SWEET BUFFALO WING SAUCE, CREAM CHEESE, CHUNKY BLUE CHEESE DRESSING, FRESH SCALLIONS & MELTED SHARP CHEDDAR & MOZZARELLA

TUSCAN SPINACH & ARTICHOKE DIP

FRESH SPINACH, ARTICHOKE HEARTS, DICED TOMATOES & ONIONS TOSSED WITH BUTTER, GARLIC & CREAM CHEESE, THEN OVEN BAKED WITH SHARP CHEDDAR, ASIAGO & TOASTED BREADCRUMBS. SERVED WITH CHOICE OF FRESH CROSTINI OR ARTISAN TORTILLA CHIPS FOR DIPPING.

HOMEMADE COCKTAIL MEATBALLS

BAKED THEN SLOW SIMMERED IN HOMEMADE SAUCE & TOPPED WITH PECORINO ROMANO.

BACON WRAPPED SCALLOPS

OVEN BAKED SEA SCALLOPS WRAPPED WITH APPLEWOOD SMOKED BACON, THEN TOPPED WITH A BLACK PEPPERCORN & NEW YORK MAPLE DRIZZLE

MINI BEEF EMPANADAS

JAMAICAN STYLE BEEF EMPANADAS WITH CHIPOTLE SOUR CREAM & PINEAPPLE HABANERO CHUTNEY.

SALADS

HOUSE PASTA SALAD

FARFALLE PASTA TOSSED IN A CREAMY ITALIAN VINAIGRETTE WITH BLACK OLIVES, RED ONION, ARTICHOKE HEARTS, ROASTED RED PEPPERS, PROVOLONE CHEESE & GENOA SALAMI.

COLD ASIAN NOODLE SALAD

ASIAN STYLE NOODLES TOSSED IN A SWEET THAI RED CURRY SAUCE MADE WITH FRESH GINGER, ASIAN STYLE SLAW, SESAME SEEDS & FRESH SCALLIONS.

MACARONI SALAD

(TRADITIONAL STYLE) MACARONI TOSSED IN MAYO WITH DICED CARROTS, CELERY & ONION.

POTATO & BROCCOLI SALAD

RED POTATOES AND BROCCOLI FLORETS TOSSED IN A CREAMY BACON * GORGONZOLA CHEESE VINAIGRETTE WITH FRESH SCALLIONS & ROASTED RED PEPPERS.

FRESH TOMATO & CUCUMBER SALAD

WEDGED VINE RIPENED ROMA TOMATOES & FRESH CUCUMBER TOSSED IN EVOO & BALSAMIC VINEGAR WITH FRESH BASIL, RED ONION, GARLIC & CRUMBLED GORGONZOLA

TORTELLINI PESTO CAPRESE SALAD

CHEESE TORTELLINI, GRAPE TOMATOES, BOCCONCINI, FRESH BASIL & ROASTED RED PEPPERS TOSSED IN A CREAM BASIL PESTO DRESSING TOPPED WITH SHAVED ASIAGO & FIG BALSAMIC DRIZZLE.

CAESAR SALAD

FRESH ROMAINE LETTUCE TOSSED WITH GARLIC HERB CROUTONS, SHAVED ASIAGO CHEESE & CREAMY CAESAR DRESSING.,

MIXED FIELD GREENS SALAD

FRESH SPRING MIX & ROMAINE LETTUCE WITH RED ONION, GRAPE TOMATOES, CUCUMBER, GARLIC HERB CROUTONS SERVED WITH BALSAMIC VINAIGRETTE AND/OR BUTTERMILK RANCH DRESSING.

STRAWBERRY & GORGONZOLA SALAD

MIXED FIELD GREENS TOPPED WITH SLICED STRAWBERRY, CRUMBLED GORGONZOLA, WALNUTS & RED ONION SERVED WITH A CREAMY BALSAMIC VINAIGRETTE.

PASTA

GNOCCHI

HAND-ROLLED POTATO & RICOTTA CHEESE DUMPLING TOSSED IN CHOICE OF MARINARA, PESTO ASIAGO CREAM OR BLUSH SAUCE TOPPED WITH PECORINO ROMANO.

RAVIOLI

FRESH PASTA FILLED WITH CHOICE OF RICOTTA OR PORCINI MUSHROOM. TOPPED WITH CHOICE OF MARINARA, PESTO ASIAGO CREAM OR BLUSH SAUCE AND PECORINO ROMANO.

LASAGNA

BAKED FRESH PASTA SHEETS LAYERED WITH SEASONED GROUND BEEF, RICOTTA, MOZZARELLA & ASIAGO CHEESES & MARINARA

VEGETABLE LASAGNA

BAKED FRESH PASTA SHEETS LAYERED WITH SPINACH, BROCCOLI, ROASTED PEPPERS, ARTICHOKE HEARTS, SCALLIONS, RICOTTA, MOZZARELLA & ASIAGO CHEESES, THEN OVEN BAKED IN A TOMATO BASIL CREAM SAUCE.

BAKED ZITI

AL DENTE PASTA TOSSED WITH MARINARA, PECORINO ROMANO, RICOTTA & MOZZARELLA CHEESES, THEN OVEN BAKED.

PENNE ALL

AL DENTE PASTA TOSSED IN A RICH TOMATO VODKA CREAM SAUCE WITH SAUTEED APPLE WOOD SMOKED BACON, ONIONS, FRESH BASIL & GARLIC TOPPED WITH SHREDDED ASIAGO CHEESE.

FARFALLE ALLA PESTO

AL DENTE BOWTIE PASTA TOSSED IN A LIGHT BASIL PESTO CREAM SAUCE WITH PINE NUTS, PEAS, PROSCIUTTO, ROASTED RED PEPPERS & ASIAGO CHEESE.

MAIN COURSES

STUFFED CHICKEN BREAST WITH PROVOLONE, PROSCIUTTO, FRESH BASIL, PIMIENTOS & PESTO CREAM.

GARLIC PARMESAN HERB ROASTED CHICKEN

CHICKEN ON THE BONE, RUBBED WITH GARLIC, FRESH HERBS & EVOO THEN OVEN ROASTED TO PERFECTION.

CHICKEN CUTLET

SEASONED PANKO BREADED AND FRIED CHICKEN BREAST TOPPED WITH SHAVED ASIAGO & SERVED WITH LEMON WEDGES.

CHICKEN FRANCAISE

CHICKEN BREAST EGG BATTERED THEN SAUTEED IN A RICH LEMON, BUTTER & SHERRY WINE SAUCE.

CHICKEN MADEIRA

CHICKEN BREAST SAUTEED IN A RICH MADEIRA WINE SAUCE WITH MUSHROOMS & MELTED ASIAGO.

CHICKEN OR EGGPLANT PARMIGIANA

LIGHTLY BREADED & FRIED CHICKEN CUTLET OR FRESH SLICED EGGPLANT TOPPED WITH MARINARA, PARMIGIANO & REGGIANO & MELTED MOZZARELLA CHEESES THEN BAKED.

ITALIAN SAUSAGE WITH PEPPERS & ONIONS

SWEET ITALIAN SAUSAGE OVEN ROASTED WITH BELL PEPPERS, ONIONS & GARLIC.

SMOKED HONEY GLAZED SPIRAL HAM

DRIZZLED WITH HONEY, BROWN SUGAR & SPICES THEN OVEN ROASTED.

SLICED TOP SIRLOIN MARSALA

SLOW OVEN ROASTED TO PERFECTION, SLICED, THEN TOPPED WITH A RICH, CREAM MARSALA WINE SAUCE WITH SAUTEED MUSHROOMS AND ONIONS.

BRAISED BEEF SHORT RIBS

PAN SEARED WITH MIREPOIX THEN SLOW ROASTED IN A SWEET VEAL DEMI & SHERRY WINE BRAISING LIQUID WITH FRESH HERBS & GARLIC.

CRAB STUFFED HADDOCK

SEASONED HADDOCK STUFFED THEN BAKED WITH OUR HOUSE CRABMEAT STUFFING AND TOPPED WITH A LEMON BUTTER & SHERRY WINE SAUCE.

ROASTED PRIME RIB

SLOW OVEN ROASTED TO PERFECTION, SLICED, THEN TOPPED WITH A VEAL DEMI PAN JUS, SERVED WITH HORSERADISH ON THE SIDE.

GOURMET SIDE DISHES

ROASTED ASPARAGUS WITH BUTTER & PECORINO ROMANO

GARLIC PARMESAN HERB ROASTED POTATOES

YUKON GOLD MASHED POTATOES

MASHED WITH BUTTER, SOUR CREAM, GARLIC, ASIAGO & FRESH CHIVES.

BAKED POTATO

CHOICE OF JUMBO IDAHO OR SWEET POTATO SERVED WITH BUTTER, SOUR CREAM & FRESH CHIVES.

CURRY RICE PILAF

MADE WITH BROWN RICE, FRESH CHIVES, MINCED ONION, GARLIC & SPICES.

POLENTA

CREAMY CORN POLENTA MADE WITH BUTTER, PARSLEY, GARLIC, PECORINO ROMANO & ASIAGO CHEESES.

TRUFFLE MASCARPONE MAC & CHEESE

BAKED ROTINI PASTA TOSSED IN A RICH MASCARPONE CREAM SAUCE TOPPED WITH BLACK TRUFFLE OIL, MELTED ASIAGO & MOZZARELLA CHEESE, TOASTED PECORINO BREADCRUMBS & FRESH CHIVES.

SAUTEED ZUCCHINI

FRESH ZUCCHINI & YELLOW SQUASH LIGHTLY SAUTEED IN EVOO & BUTTER WITH DICED TOMATOES, ONIONS, GARLIC, FRESH BASIL & PECORINO ROMANO.