

# 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 - \$14 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 - \$18 per person (stationary or hand passed)**

CHOICE OF FOUR COLD OR HOT HORS D'OEUVRES

(Add: \$3 per person for beef tenderloin crostini or imported cheese & salumi plate, \$4 per person for any seafood choices)

### **OPTION #3:**

#### **ECONOMY BUFFET - \$16 per person**

CHOICE OF ONE SALAD

BAKED ZITI

CHOICE OF ONE MAIN COURSE

ARTISAN DINNER ROLLS AND WHIPPED BUTTER

(Add \$4 per person for seafood/\$6 per person for roasted prime rib)

### **OPTION #4:**

#### **TRADITIONAL BUFFET - \$19 per person**

CHOICE OF ONE SALAD

BAKED ZITI

CHOICE OF ONE GOURMET SIDE

CHOICE OF ONE MAIN COURSE

ARTISAN DINNER ROLLS & WHIPPED BUTTER

(Add \$4 per person for seafood/\$6 per person for roasted prime rib)

### **OPTION #5:**

#### **DELUXE BUFFET - \$22 per person**

CHOICE OF ONE SALAD

CHOICE OF ONE PASTA DISH

CHOICE OF ONE MAIN COURSE

ARTISAN DINNER ROLLS & WHIPPED BUTTER

(Add \$4 per person for seafood/\$6 per person for roasted prime rib)

### **OPTION #6:**

#### **EXECUTIVE BUFFET - \$30 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 \$4 per person for seafood/\$6 per person for roasted prime rib)

### **OPTION #7**

#### **GRAND RECEPTION - \$40 per person**

CHOICE OF 2 COLD OR HOT HORS D'OEUVRES (HAND PASSED OR STATIONARY)

(Add: \$3 per person for beef tenderloin crostini or imported cheese & salumi platter/\$4 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 \$4 per person for seafood/\$6 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.