



## Contact Information

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## **DINNER BUFFET PACKAGE**

**Buffet meals are priced starting at \$55.95**

**ALL DINNER BUFFETS INCLUDE**

**Harvest Market Display**

**Coffee, Tea and Decaf, Rolls and Butter**

**Standard Linen Rental**

**Pricing for your event pending menu choice,  
number of guests and length of event**

**All food and beverage are to be  
consumed on premises where applicable**

**Pricing does not include tax and or 20% Management Fee**

**Prices are subject to change without notice**

**All pricing is per person based on 100 guests**

**Smaller groups can be accommodated**

**--- Upgraded Packages Available ---**

## **ENTRÉES**

### **Chicken Francaise**

Egg-Battered Chicken Breast with Lemon Butter Sauce

### **Cranberry Sage Stuffed Chicken Roulade**

with Champagne Cream Sauce

### **Chicken Marsala**

Sautéed Boneless Breast with Marsala Wine and  
Fresh Sautéed Portobello Mushrooms

### **Herb Stuffed Chicken Breast**

With Cream Cheese and Fresh Herbs in a Parmesan Cream Sauce

### **Chicken Cordon Bleu**

Stuffed with Proscuitto and Swiss, Mozzarella and Parmesan

### **Grilled Angels on Horseback**

Jumbo Stuffed Shrimp, Stuffed with Horseradish  
Wrapped with Bacon and Topped with Honey Dijon

### **Crab Stuffed Sole**

Finished with a Dill Cream

### **Fresh Haddock**

with Lemon Butter Crumb Topping

### **Chicken Marsala**

Sautéed Boneless Breast with Marsala Wine and  
Fresh Sautéed Portobello Mushrooms

### **Broiled Salmon**

With an Herb Butter Sauce



## **CHEF CARVED TO ORDER**

### **Top Sirloin of Beef**

With Cracked Pepper Demi-Glace

### **Prime Rib of Beef**

With Rosemary Au Jus

### **Flat Iron Steak**

With Cracked Pepper Demi-Glace

### **Herb Encrusted Tenderloin of Beef**

with a Shallot Merlot Reduction

### **Louisiana Roast Pork**

With Mango Pine Nut Sauce

### **Vermont Maple Glazed Ham**

With Country Dijon glaze

### **Oven Roast Turkey Breast**

With Cranberry-Orange Chutney



## **GREEN SALADS**

### **Signature Salad**

Italian Greens, Cherry Tomatoes, Black Olives and Cucumbers  
with Honey Balsamic Vinaigrette

### **Traditional Caesar Salad**

With Fresh Parmesan, Homemade Croutons and Caesar Dressing

### **Mandarin Orange and Walnut Salad**

Italian Greens, Mandarin Oranges, Caramelized Walnuts, Cherry Tomatoes,  
Black Olives and Cucumbers with a Raspberry Vinaigrette

### **Spring Greens Salad**

Mixed Field Greens with Vine Ripe Tomato, Cucumbers,  
Dried Cranberries, and Goat Cheese with Fig Balsamic Vinaigrette

### **Baby Spinach Salad**

Pine Nuts, Mushroom, Shaved Asiago Cheese, Red Onion, and Golden Raisins  
with Sherry Honey Vinaigrette

### **Mediterranean Salad**

Spinach, Romaine, Oven Roasted Tomatoes, Roasted Peppers, Grilled Red  
Onions, Cucumbers,  
Feta Cheese, and Greek Olives with Charred Lemon Vinaigrette

### **Berry Bliss Salad**

Romaine, Frisee, and Radicchio with Sugared Almonds, Fresh Berries  
and Crumbled Bleu Cheese with Passion Fruit Vinaigrette

### **Heart Salad**

Hearts of Palm and Romaine Lettuce, Fanned Pear Slices, Goat Cheese  
Crumbles with a Champagne Vinaigrette

## **VEGETABLES**

### **Mélange of Fresh Seasonal Vegetables**

In a Light Garlic Wine

### **Grilled Fresh Seasonal Vegetable Platter**

### **Mozzarella with Sliced Beefsteak Tomato**

Drizzled with Extra Virgin Olive Oil and Fresh Basil

### **Roasted Sugar Snap Peas**

With Sweet Red Pepper and Julienne Carrots

### **French Green Beans with Roasted Cashews**

Finished with a Chardonnay Butter

### **Baby Carrots Glazed with Honey**

And Fresh Tarragon

### **Steamed Fresh Broccoli**

With Olive Oil and Parmesan Curls

### **Grilled Asparagus**

With Lemon Butter

### **Patty Pan Squash**



# **POTATO, RICE AND PASTA**

## **Carnegie Potatoes**

Our "Signature" Potato

## **Bourbon Street Rigatoni**

With Basillio Sausage and Vodka Cream Sauce

## **Jasmine Rice**

Scented with Lime

## **Penne with Sautéed Greens**

In a Garlic Wine Sauce

## **Herb-Roasted Fingerling Potatoes**

## **Wild Mushroom Ravioli**

In a Pesto Aglio Olio

## **Roasted New Potatoes**

Scented with Rosemary

## **Lemon Scented Wild Rice**

## **Roasted Vegetable Lasagna**

Classic Lasagna with Layers of Grilled Seasonal Vegetables, Ricotta, and Mozzarella Cheeses

## **Smashed Red Bliss Potatoes**

With Roasted Garlic and Caramelized Onion

## **Sweet Mashed Potatoes**

Flavored with Vanilla and Brown Sugar

## **Roasted Pepper Angolotti**

In a Parmesan Cream Sauce

## **Yukon Gold Mashed Potatoes**

With White Cheddar and Chives

**Baked Penne**

With Homemade Marinara

**Wild Rice**

With Dried Cranberries

**Tri-Colored Tortellini**

With Basil Cream Sauce

**Lobster Ravioli with Shiitake Mushrooms**

In a Shallot Cream Sauce

**Creamy Risotto**

With Chicken, Wild Mushroom, Shaved Parmesan or Seafood