

CARNEGIE CATERING



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PLATED MEAL PACKAGES

Buffet meals are priced starting at \$62.95
ALL PLATED MEAL PACKAGES INCLUDE

Harvest Market Display
Choice of Entrée(s), Starch, Vegetable
And Plated Greens Salad
Coffee, Tea and Decaf, Rolls and Butter
Standard Linen Rental

Pending specific menu selections
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



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 a 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



ENTRÉES

Chicken Francaise

Egg-Battered Chicken Breast with Lemon Butter Sauce

Grilled Filet Mignon

With a Cognac Peppercorn Cream

Chicken Marsala

Sautéed Boneless Breast with Marsala Wine Sauce and
Fresh Sautéed Portobello Mushrooms

Parmesan Encrusted Herb Stuffed Chicken Breast

With Cream Cheese and Fresh Herbs in a Parmesan Cream Sauce

Carnegie Chicken Cordon Bleu

Stuffed with Prosciutto and Swiss, Mozzarella and Parmesan

Grilled Angels on Horseback

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

Cranberry Sage Stuffed Chicken Roulade

Tender Chicken Breast Wrapped Around Sweetened Cranberries
and Sage Bread Stuffing Topped with a Light Cream Sauce

Crab Stuffed Dover Sole

Finished with a Dill Cream

Fresh Boston Haddock

with Lemon Buttercrumb Topping

Chicken Marsala

Sautéed Boneless Breast with Marsala Wine and
Fresh Sautéed Portobello Mushrooms



Fire Grilled Salmon
With an Herb Butter Sauce

Prime Rib of Beef
With Rosemary Au Jus

Carved Flat Iron Steak
With Cracked Pepper Demi glace

Roasted Tenderloin of Beef Medallions
With a Wild Mushroom and Port Wine Ragout

Chilean Sea Bass with Braised Fennel
With a Hint of Ginger Butter

Peppercorn-Crusted New York Strip Steak
With a Merlot Wine Mustard Sauce

Hand Formed Maryland Lump Crab Cakes
Napped in Remoulade



VEGETABLES

Mélange of Fresh Seasonal Vegetables

In a Light Garlic Wine

Roasted Sugar Snap Peas

With Sweet Red Pepper, Julienne Carrots and Thyme Butter

Grilled Asparagus

With Lemon Butter

Fresh Green Beans with Roasted Cashews

Finished with a Chardonnay Butter

Fresh Hand Turned Vegetables

Baby Carrots Glazed with Honey

And Fresh Tarragon

Maple Ginger Root Vegetables

Patty Pan Squash

With Orange Cumin

Haricots Vert

With Candied Walnuts

POTATO AND RICE

Carnegie Potatoes

Our "Signature" Potato

Jasmine Rice

Scented with Lime

Herb Roasted Fingerling Potatoes

Roasted New Potatoes

Scented with Rosemary

Lemon Scented Wild Rice

Smashed Red Bliss Potatoes

With Roasted Garlic and Caramelized Onion

Sweet Mashed Potatoes

Flavored with Vanilla and Brown Sugar

Yukon Gold Mashed Potatoes

With White Cheddar and Chives

Rice Pilaf

With Dried Cranberries

Creamy Risotto

With Chicken, Wild Mushroom, Shaved Parmesan or Seafood



ADORNMENTS

Duets

Appetizers and Soups

Intermezzo

Pasta Course

Children's Meals

Vegetarian Options