

Carltons Fine Dining Catering Services

Thank you for your interest in Carltons Catering Services for your event! Carltons at The Ocean Club is a family owned and operated restaurant which strives to provide professional, personalized, food and service to each guest that graces our door. We also employ our philosophy of food and service outside of our restaurant with each event that we cater. The staff at Carlton's caters smaller private parties and large events including, conferences and conventions, vegetarian and vegan wellness retreats, wedding receptions, rehearsal dinners and special occasions. Each of our packages can be tailored to fit your event. We take pride in our fresh ingredients, delicious food and helpful, knowledgeable staff. Our mission is to provide personalized and exceptional service to all of your guests and to maintain our reputation as one of the top caterers in the southern outer banks.

Menu Information

There are many styles of reception and as many styles of menu to compliment your personal taste.

Our most traditional specialty is the plated meal. Guest RSVP's and entrée choices are required to be submitted to Carltons a week prior to these most formal events.

Another very popular style of meal is the buffet. In addition to our standard buffet, Carltons can tailor a meal based on your taste or theme such as a lobster clambake or a beach party buffet. Unique carving and chef attended stations can be added to create points of interest that will leave a lasting impression on all of your guests. Buffets are available for parties of any size.

One style of reception that is vastly popular is the cocktail style or "stations" reception. Chef attended action stations serve tapas style plates while uniformed servers pass the chef's miniature creations. Appetizer displays allow guests to mingle, eat and taste a variety of menu options. The cocktail party can be as casual or as elegant as you choose.

**Party size may dictate which style is best in specific venues.*

**A \$200 deposit is required to hold the date if not venue is other than Carltons at t The Ocean Club*

**Carltons provides Plate, Silver and Glassware for events up to 150 people*

**Linens and decorative touches must be provided by the event coordinator and will not be provided by Carltons*

**A Kids menu is available for children ages 4-14, all children in this age group are \$15 per child*

**Vegetarian and Vegan fare is available upon request and will not be considered an entrée unless required by more than 10% of your party.*

**All entrees are served with chef's suggestion of seasonal vegetable and starch as well as fresh bread. All packages include coffee, tea and iced tea*

**A complimentary tasting is available to any interested parties. We request that the tasting consist of the minimum number of guests required to make menu decisions. We will provide one tasting at no cost for up to 4 guests. After the first 4 guests or if an additional tasting is requested, \$50 per person will be charged to the event contract.*

**Event payments can be made by check or by credit card. A 50% deposit is due 30 prior to the event date. Full payment of the contracted total is due 7 days prior to the event date. A credit card is required for all bars based on consumption. The credit card will be charged for the amount of the consumption based bar the morning after the event. If you prefer to pay for the bar by check or in cash please make time to speak with the catering director before the bar closes that evening.*

Pricing information

Buffet Dinners

All buffet dinners come with Carlton's signature baked brie and fruit display. Pricing does not include taxes or gratuities.

Buffet Dinner #1 \$25.00 per person

Choose one (1) item from the hors d'oeuvre list

Choose one (1) item from the Cold Selection list

Choose one (1) item from the Hot Selection list

Buffet Dinner #2 \$35.00 per person

Choose one (1) item from the hors d'oeuvre list

Choose one (1) item from the Cold Selection list

Choose two (2) items from the Hot Selection list or one (1) item from the Hot Selection and one (1) item from the Carving Station (non-premium)

Buffet Dinner #3 \$45.00 per person

Choose two (2) items from the hors d'oeuvre list

Choose two (2) items from the Cold Selection list

Choose two (2) items from the Hot Selection list OR one (1) item from the Hot Selection and one (1) item from the Carving Station (non-premium)

Buffet Dinner #4 \$55.00 per person

Choose two (2) items from the hors d'oeuvre list

Choose two (2) items from the Cold Selection list

Choose two (2) items from the Hot Selection list AND one (1) item from the Carving Station (non-premium)

Premium Buffet Package \$65.00 per person

*Choose three (3) items from the hors d'oeuvre list
Choose two (2) items from the Cold Selection list
Choose two (2) items from the Hot Selection list AND one (1) item from the Carving Station
(including premium)*

Plated Dinners

All plated dinners come with Carlton's signature baked brie and fruit display. Pricing does not include taxes or gratuities.

Plated Dinner #1 \$45.00 per person

*Choose two (2) items from the hors d'oeuvre list
Choose one (1) item from the First Course Selections list
Choose one (1) item from the Entrée's list (non-premium)*

Plated Dinner #2 \$55.00 per person

*Choose three (3) items from the hors d'oeuvre list
Choose one (1) item from the First Course Selections list
Choose two (2) items from the Entrée's list (non-premium; RSV/P required)*

Plated Dinner #3 \$65.00 per person

*Choose four (4) items from the hors d'oeuvre list
Choose two (2) items from the First Course Selections list
Choose two (2) items from the Entrée's list (non-premium; RSV/P required)*

Premium Package \$75.00 per person

*Choose four (4) items from the hors d'oeuvre list
Choose two (2) items from the First Course Selections list
Choose two (2) items from the Entrée's list (including premium, RSV/P required)*

****A second (plated dinner #1) or third (plated dinner #2-4) entrée choice can be added for anyone with dietary needs including vegetarian and vegan meals (less than 10% of the total guest count) without the price increasing.*

Cocktail Style Menu

Package #1 \$25 per Person

Choose 3 items from the Passed and Stationary Hor d'Oeuvres Menu

Package #2 \$35 per Person

Choose 3 items from the Passed and Stationary Hor d'Oeuvres Menu, and 1 item from the display stations menu

Package #3 \$45 per Person

Choose 4 items from the Passed and Stationary Hor d'Oeuvres Menu, and 1 item from the display stations menu

Package #4 \$55 per Person

Choose 5 items from the Passed and Stationary Hor d'Oeuvres Menu, and 2 items from the display stations menu

Hors d'oeuvres

*(p indicates passed hors d'oeuvres, s indicates stationary hors d'oeuvres)
Display stations can be added to any event at the price per person that is specified.*

Vegetable Crudities (s)

Bruschetta with Roasted Garlic, Kalamata Olive Tapenade and a Roasted Tomato Relish (p)

Jumbo Lump Crab Cakes with Remoulade on Crostini (p)

Clams Casino (p)

Oysters Rockefeller (p)

BBQ Shrimp wrapped in Prosciutto (p)

Shrimp Cocktail with Spicy Cocktail Sauce and Freshly Cut Lemons (s)

Curried Coconut Shrimp (p)

Warm Spinach and Crab Dip with Flatbreads and Crostini (s)

Thai style Chicken Satays with Peanut Sauce (p)

Pizza Three Ways; Shrimp and Basil Pesto, Margarita, Spinach and Prosciutto (p)

Grilled Lollipop Lamb Chops with Tomato Mint Chutney (p)

Display Stations

Carlton's Signature Baked Brie and Fruit Display; Orange and Honey Glazed Brie wrapped in Puff Pastry and served with Grapes, Strawberries, Kiwi, Pineapple and Water Crackers
\$5

Artisan Cheese Tray with an Assortment of Chutneys and Breads
\$8

Beef Carpaccio with Frisee Salad, Truffle Oil and Capers
\$9

Clam Chowder Bar with Pancetta, Leeks, Roasted Corn, Bacon, Scallions and Hot Sauces
\$6

Fish Taco Bar; Fresh Local Catch, Cheddar and Mexican Farmers Cheeses, Roma Tomatoes, Chipotle-Lime Sour Cream, Jalapenos, Chile and Onion Relish
\$13

Mediterranean Dips with Flatbreads; Olive Tapenade, Tomato Chutney, Hummus and Babaganoush
\$6

Petite Beef Wellington with Demi Glace Cream Sauce
\$12

Smoked Salmon with Cucumber Yogurt, Red Onions, Capers and Crostini
\$12

Chef Attended Stations

Choose these action stations to enhance your cocktail hour, as an addition to your buffet or choose several to be the focal point of your cocktail style event. Chef attended stations bring pizzazz to any gathering.

Minimum of 100 people required.

New Zealand Lamb Chops

Port Wine Demi Glace and Gorgonzola Risotto

\$11

Roasted Pork Tenderloin

Chimichurri and Asparagus Salad

\$8

Pan Seared Scallops

Spiced Rum Beurre Blanc and Coconut Risotto

\$9

Vietnamese Shrimp

Cucumber noodles, Reduced Orange Juice, Caramelized Red Onions, Fish Sauce, Ginger, Bean Sprouts and Mint

\$9

Lamb Ragu

Silky lamb stew tossed with Pappardelle Noodles, Orange Zest, Grated Parmesan and Fresh Parsley

\$10

Pan Seared Grouper

Chipotle-Lime Beurre Blanc and Grilled Leeks

\$12

Shrimp and Grits

Bacon, Cremini Mushrooms, Garlic, Lemon Juice, Scallions finished with Butter

\$9

Chef Attended Raw Bar

Premium Assortment of West and East Coast Oysters

\$8

Steamed Chilled Clams and Mussels tossed in a Tomato-Balsamic Vinaigrette

\$4

Local Oysters and Clams on the Half Shell

\$5

Fresh Ahi Tuna served Sashimi Style with Wasabi, Pickled Ginger and Seaweed Salad

\$8

Fresh Tasmanian Salmon served Sashimi Style with Wasabi, Pickled Ginger and Seaweed Salad

\$8

Oyster Shooters; Local Oysters served in Shot Glasses with a Spicy Tomato Sauce

\$4

Buffet Cold Selections

*Field Greens with Balsamic Vinaigrette, Grape Tomatoes and Gorgonzola Cheese
Fresh Fruit with Yogurt Sauce*

*Spinach Salad with toasted Pecans, julienne Red Onions, Cherve and Raspberry
Vinaigrette*

*Farfalle Pasta Salad with BBQ Chicken, Red Onions, Buffalo Mozzarella Cheese
and Basil*

*Frisse and Endive Salad with Toasted Walnuts, Bleu Cheese and Herb Vinaigrette
Red Bliss Potato Salad with Sour Cream and Chives*

*Farfalle Pasta Salad with Roasted Bell Peppers, Olives, Capers and Tomatoes,
Italian Vinaigrette*

*Caprese Salad; Beefsteak Tomatoes, Buffalo Mozzarella, Fresh Basil with
Balsamic Glaze and Olive Oil*

Buffet Hot Selections

Grilled Chicken Breast over Basmati Rice with a Lemon Butter Sauce

Chicken and Andouille Sausage Paella with Mussels and Clams

Whole Roasted Chicken with Tarragon Cream Sauce

Whole Roasted Chicken with a Pancetta Jus and Cremini Mushrooms

Fresh Local Fish with a Tropical Fruit Salsa

Wild Pacific Salmon Blackened with a Bleu Cheese and Red Onion Relish

Fresh Flounder Filet stuffed with Crab and Parmesan, Sage Butter Sauce

Grilled Chicken Breast with a Sun dried Tomato and Artichoke Heart Butter

Cheese Tortellini in a Light Tomato and Herb Cream Sauce

Eggplant Parmesan with Mozzarella and a Tomato Sauce

Penne Pasta with Grilled Vegetables and Light Tomato Sauce

Buffet ~ Carving Stations

Roasted Pork Tenderloin with Apple-Thyme Chutney

Slow Roasted Turkey Breast with Gravy and Mustard Aioli

Pineapple and Brown Sugar Glazed Ham

Roasted Leg of Lamb with Rosemary and Garlic, Red Wine Sauce

Rack of Pork with an Apple Cider Demi Glace

(Premium) Rack of Lamb with Port Wine Demi Glace

(Premium) Roasted Beef Tenderloin with Béarnaise

(Premium) Prime Rib with Beef Au Jus and Caramelized Onions

Plated Dinner First Course Selections

Carlton's Salad; Field Greens, Tomato-Balsamic Vinaigrette, Grape Tomatoes and Gorgonzola Cheese

Classic Caesar with Fresh Baked Ciabatta Croutons

Spinach Salad with Toasted Pecans, Julienne Red Onions, Cherve and Raspberry Vinaigrette

Frisse Salad with Endive Lettuce, Toasted Walnuts, Gorgonzola Cheese and Herb Vinaigrette

Caprese Salad; Beefsteak Tomatoes, Buffalo Mozzarella, Fresh Basil and Balsamic Glaze and Olive Oil

Carlton's Signature New England Clam Chowder

Shrimp Bisque

Oyster Stew

Tomato Bread Soup with Toasted Ciabatta Croutons and Basil Pesto

Carrot-Ginger Soup

Gazpacho

Maryland She-Crab Soup

Plated Dinner Entrées

Grilled Delmonico Steak with a Leek and Mushroom Ragu

Roasted Pork Tenderloin with an Apple-Thyme Chutney

Petite Grilled Sirloin with Grilled Jumbo Shrimp and Roasted Onion Marsala Sauce

Blackened Salmon with Tropical Fruit Salsa

Whole Roasted Chicken with Tarragon Cream Sauce

Whole Roasted Chicken with a Pancetta Jus and Cremini Mushrooms

Pan Roasted Grouper with a Chipotle-Lime Beurre Blanc

Grouper with Horseradish Bread Crumbs, Thyme Butter and Roasted Roma Tomatoes and a Red Onion Jam

Bone in Pork Chop Grilled with a Maple-Chipotle Glaze

(Premium) Roasted Beef Tenderloin, Blackened, Gorgonzola Cream Sauce

(Premium) Prime Rib with Caramelized Onions and Carrot-Beef Au Jus

(Premium) Domestic Lamb Chop with a Port Wine Demi Glace

(Premium) Ahi Tuna over Butter Green Salad of Red Onions, Cherve and Orange Mint Vinaigrette with a Pineapple Corn Salsa

Lunch Pricing

(Based on Plated Lunch)

Catch of the Day

Lunch portion

\$15 per person

Roasted Chicken Quarters

Smaller portion of the dinner entrée

\$15 per person

Pho Bo (Beef Noodle Soup)

Thinly sliced strip steak, Vietnamese noodle soup, herbs, sprouts and exotic mushrooms

\$15 per person

Pad Thai

Choice of chicken, shrimp, scallop or tofu served in the very traditional dish of Thailand.

Tamarind spiced pad Thai noodles with vegetables, sprouts, egg and peanuts

\$15 per person

Fish Tacos

Fresh catch spiced with cumin and sautéed with jalapeno, garlic and onions served in a soft tortilla shell with an avocado salsa

\$15 per person

Beef Wellington

Tender morsels of beef tenderloin wrapped in puff pastry and topped with mushroom Duxelles and a demi-glace cream sauce

\$18 per person

Shrimp and Grits

Sautéed shrimp, mushrooms, bacon, garlic over stone ground grits

\$15 per person

Sandwiches

Lobster Roll \$18 per person

Crab Salad \$18 per person

Shrimp Club \$15 per person

Roast Beef and Boursin \$15 per person

Chicken Bleu \$12 per person

Egg Salad \$12 per person

Chicken Salad \$12 per person

*Combine **two** entrees and or sandwiches for a \$10 discount on the combined total.*

*Combine **three** entrees and sandwiches for a \$15 discount on the combined total.*

*Sandwiches only: combine **two or three** sandwiches and pay the highest price for half or third portions.*

Lunch Buffet Pricing

Combination discounts for Buffet Service:

Combine two entrees and or sandwiches for a \$10 discount on the combined total.

Combine three entrees and sandwiches for a \$15 discount on the combined total.

Sandwiches only: combine two or three sandwiches and pay the highest price for half or third portions.

Breakfast Buffet Pricing

Continental

Pastries, cereal, muffins, bagels, Orange Juice, Milk, Coffee, Hot Tea and fresh fruit
\$10 per person

Cape Lookout

Scrambled eggs, French toast, maple syrup, bacon or sausage, pastries, fresh fruit, orange Juice, Milk, Coffee, Hot Tea
\$15 per person

Fort Macon

Scrambled Eggs, French toast, maple syrup, waffles with berry compotes, bacon or sausage, pastries, fresh fruit, orange Juice, Milk, Coffee, Hot Tea
\$17 per person

Omelets

Add a chef attended omelet station with a variety of meats, vegetables and cheeses
\$8 per person (additional)

Brunch Buffet pricing

(Combine a breakfast buffet with a selection from the lunch menu.)

Combine 1 selection from the lunch menu for a \$5 discount on the combined total.
Combine 2 selections from the lunch menu for a \$7 discount on the combined total.