

Carole Parks Catering

∞ Weddings ∞

With over 30 years of experience, we ensure that your wedding reception will be an affair that you & your guests will always remember.

Carole Parks Catering presents the following Cocktail Menus for the bride that is looking for a Heavy Hors D'oeuvres Reception. These Menus include China or Glass Cocktail Plates, and a Silver Fork and Knife Pre-wrapped in a Cloth Napkin. They also include Decorative Buffet Linens, Silver Chafing Dishes & Serving Pieces.

***Carole Parks Catering
Plated Lunch Option***

Pre-set Salad

***Mixed Greens with Fresh Peaches, Goat Cheese & Sunflower
Seeds***

Fig-Balsamic Vinaigrette

Yeast Rolls with Butter Roses

Entrée

***Pesto Crusted Chicken Breast & Grilled Shrimp
On Lemon scented Couscous***

Grilled Asparagus & Tomatoes

Pre-set Dessert

***Lady Finger Chocolate Mousse Trifle
Served in a Cosmos Glass***

***Luncheon Menu prices start at \$18.00 per person++
(Includes Full China Place Setting, Cloth Napkin, Water Glass)***

Sample Menu Cocktail Buffet

To Pass:

Shrimp Tostados

Black Bean Puree & Goat Cheese Crumbles

Blackened Tuna Tostados

Pico de gallo & Guacamole Cream

Main Buffet:

Char Grilled Tenderloin of Beef

On a bed of Caramelized Onions with Horseradish Cream

Home Baked Yeast Rolls

Southwestern Smoked Breast of Turkey

Fresh Peach Chutney, Honey Dijon, & Cheddar Biscuits

Blackened Tilapia Served on a Flat Top Grill

Make-your-own "Taco" with palm-sized fried Flour Tortillas Topped

With White Ancho Remoulade and Fruit Salsa

Pyramid of Assorted Cheese Balls

Rondelet in Fresh Herbs, Horseradish Cream in Dried Beef,

Smoked Salmon in Chopped Pecan, Blue Cheese Covered in Toasted Almonds

Herb Roasted Root Vegetables with Poblano-Lime Cream

Creamy Corn Soufflé

With Toppings of Jack Cheese, Applewood Smoked Bacon Bits,

Chipotle Peppers, Smoked Tomatoes & Chives

Wedding cocktail buffet menus start at \$24.00 per person++

Sample Dinner Buffet Menu

Appetizer Table

Seasonal Vegetable Tray

Creamy Spinach Dip

Dirty Martini with Olives, Chives & Herb Bread Sticks

Served in a Giant Martini Glass

Olive Garnish and Herb Bread Sticks

Main Dinner Buffet

Mixed Contemporary Greens, Grilled Pineapple, Goat Cheese,

Caramelized Pecans

White Balsamic Vinaigrette

Roast Tenderloin of Beef Stuffed with Spinach

Served with a Wild Mushroom Sauce

Grilled Tilapia

Fruit Salsa

Roasted New Potatoes

Seasonal Fruit Salad

Char Grilled Asparagus

Yeast Rolls & Butter

Dinner Menu Prices start at \$25.00 Per Person++

Carole Parks Catering also has an in-house pastry chef that prepares wedding cakes to order starting at \$3.50 per person

*Seated & Served Dinner
Menu 1*

Salad

*Romaine Lettuce with Cracked Black Pepper, Crumbled Blue
Cheese*

*Shredded Parmigiano-Reggiano Cheese & a Red Wine
Vinaigrette*

Entrée

Asian Marinated Salmon wrapped in Rice Paper

Wasabi Mashed Potatoes

Sesame Asparagus

Assorted Fresh Baked Rolls with Butter Roses

Dessert

*Passion Fruit Mousse in an Almond Cookie Basket with Fresh
Berries*

Seated Dinner prices start at \$25.00 Per Person++