

Special Events Menu



Carpentier's Catering

*By Carpentiers Wine and Dine
976 Houston Northcutt, Suite L
Mount Pleasant, SC 29464*

Carpentier's Catering has been serving Charleston and Mt. Pleasant as a full-service caterer for over 5 years. Carpentier's specializes in the preparation of cuisine suited for a variety of catered events, including weddings, social gatherings, corporate functions, daily meal service, and events in private homes and other venues.

We at Carpentier's take great pride in our food and service. Our menus are planned to suit your specific needs, from weddings to small gatherings. All dishes are prepared "to order" using only the finest and freshest ingredients. Our professional staff and artistic presentations will fulfill all of your special requests.

Our executive chef has many years of experience in fine dining restaurants, upscale country clubs, and private venues. We will be happy to assist you in planning a customized menu if our standard menu options do not fit your needs.

We look forward to adding you to our list of satisfied clients. Please contact us at 843-884-9386 or on the internet at WWW.Carpentierscatering.com. We look forward to helping you make your wedding or party a truly special event.

Our Menu

Hors D'oeuvres

Table Display Hors D'oeuvres

<i>Shrimp Cocktail</i>	<i>(market Price)</i>
<i>Poached Whole Salmon (serves 50)</i>	<i>(market Price)</i>
<i>Smoked Salmon Display (serves 30)</i>	<i>\$90.00</i>
<i>Whole Sliced Tenderloin w/ mushrooms, Onions, and bun (Serves 30)</i>	<i>\$225.00</i>
<i>French Cheese Brie w/ Raspberries and apples in phyllo (serves 30)</i>	<i>\$90.00</i>
<i>Assorted Cheese and Crackers Display</i>	<i>\$2.25 per/person</i>
<i>Assorted Fresh Fruit Display</i>	<i>\$2.25 per /person</i>
<i>Fresh Vegetable Crudités</i>	<i>\$1.75 per /person</i>
<i>Spinach and Artichoke Dip (hot or cold)</i>	<i>\$2.50per/person</i>
<i>Homemade Salsa & Chips</i>	<i>\$1.75 per /person</i>
<i>Mediterranean Hummus</i>	<i>\$2.00 per/person</i>

Fork Display Hors D'oeuvres-Cold (per/ dozen)

<i>Cucumber Rounds with Smoked Salmon Mousse</i>	<i>\$18</i>
<i>Melon Wrapped with Prosciutto Ham</i>	<i>\$18</i>
<i>Grilled Asparagus Wrapped with Smoked Salmon</i>	<i>\$18</i>
<i>Smoked Salmon on Pumpernickel with Lemon Dill Sauce & Capers</i>	<i>\$18</i>
<i>Cerviche of scallops and shrimp served on endive</i>	<i>\$18</i>
<i>Danish Lobster Tail Canapés</i>	<i>\$18</i>
<i>Assorted Canapés (Chicken, Tuna or Egg Salad, or Pimento Cheese Spread)</i>	<i>\$18</i>
<i>Gorgonzola Stuffed Celery</i>	<i>\$12</i>
<i>Stuffed Cherry Tomatoes with Cream Cheese and Blue Cheese</i>	<i>\$12</i>
<i>Cornets of Salami with Herb Cream Cheese</i>	<i>\$12</i>
<i>Bruschetta with Garlic Infused Olive Oil, Mozzarella & Tomatoes</i>	<i>\$12</i>
<i>Tarte de Provence with Pine nuts, Caramelized Onion & Goat cheese</i>	<i>\$12</i>
<i>Black Olive and Sun Dried Tomato Croustades</i>	<i>\$12</i>
<i>Italian Crostini with Fresh Roma Tomatoes and Basil</i>	<i>\$12</i>

Fork/Skewer Display Hors D'oeuvres-Hot (per/dozen)

<i>Famous Crab Cakes with Lobster Sauce</i>	\$36
<i>Oysters Rockefeller</i>	\$36
<i>Scallops Wrapped In Bacon</i>	\$24
<i>Lamb Riblets with Wild Mushrooms and Goat Cheese in Phyllo</i>	\$36
<i>Roasted Tender Beef on Lavash Bread with Ginger Sauce</i>	\$36
<i>Mushroom Caps Stuffed With Crabmeat</i>	\$24
<i>Mushroom Caps Florentine (Stuffed with Spinach)</i>	\$18
<i>Mushrooms Stuffed with Spicy Sausage</i>	\$18
<i>Mini Beef Wellingtons</i>	\$24
<i>Mini Chicken Wellingtons</i>	\$24
<i>Wild Mushroom Puffs</i>	\$24
<i>Moroccan Spicy Chicken in Puff Pastry</i>	\$18
<i>Curried Chicken Puffs</i>	\$18
<i>Phyllo Triangles Filled with Spinach and Feta Cheese</i>	\$18
<i>Assorted Mini Quiches</i>	\$18
<i>Homemade Meatballs (Marinara, Sweet & Sour, or Swedish w/ sauce)</i>	\$6
<i>Chicken Wings (Teriyaki or Hot)</i>	\$8
<i>Grilled Swordfish Kabobs</i>	\$36
<i>Beef Tenderloin Kabobs</i>	\$24
<i>Chicken Teriyaki Kabobs</i>	\$24
<i>Mini Texas Chili Rollovers with Salsa</i>	\$24

Dinner Buffets

Carpentier's Buffet

Salads- (select one):

Fresh Garden Salad with Dried Cranberries, (2) Dressings
Caesar Salad with Dressing on the side
Marinated Pasta and Vegetable Salad
Tomato, Cucumber, and Mozzarella Salad

Sides (select one vegetable and one starch)

Vegetables

Green Beans Almandine
California Mix
Corn Au Gratin
Fresh Broccoli

Starches

Rice Pilaf
Wild rice w/dried Cranberries
Roasted Rosemary and Garlic Potatoes
Potatoes Au Gratin
Roasted Garlic Mashed Potatoes

**Entrees- Select one for \$23.00/person; Select two for \$29.00/person,
Select three for \$34/person)**

Chicken Entrees

Grilled Chicken breast With Dijon Mustard Sauce.
*Chicken Marsala Sautéed with Mushrooms and served
With a Marsala reduction sauce*
Chicken breast Florentine baked on a bed of sautéed spinach & Mozzarella cheese
Chicken breast Parmesan crisply baked and topped with Marinara sauce & cheeses
Chicken Cordon Bleu lightly breaded, wrapped w/sliced ham & Swiss cheese
Chicken breast Picatta prepared with Lemon and Caper in White Wine
*Chicken breast Saltimbocca Layered with fresh Mozzarella,
Ham and Sun Dried tomatoes*

Beef Entrees

London Broil served with mushrooms, onions, and brandy peppercorn sauce
Beef Bourguignon served with noodles
Beef Stroganoff served with noodles

Other Entrees

Herb roasted pork loin served with an apple cream sauce
Baked tilapia
Grilled salmon with pineapple salsa
Penne pasta primavera tossed in a pesto cream sauce

Low Country Buffet- \$15.50 per person (minimum 24 people)

Low country shrimp and grits
Pulled pork w/ mild sauce
Rice and red beans
Corn bread and pepper jelly

Fajita Bar- \$15.50 per person (minimum 24 people)

Seven layer salad w/corn chips
Mixed baby green salad with salsa vinaigrette
Marinated grilled chicken and beef
Grilled peppers & onions, shredded cheddar, guacamole, sour cream, salsa, shredded lettuce, Tomatoes, black olives, and soft flour tortillas

American Classic Buffet- \$15.50 per person (minimum 24 people)

A whole roasted boned turkey with fresh mashed potatoes, sweet potatoes, and Vegetables
Cranberry relish, fresh biscuits, rolls and butter

Taste of Italy Buffet- \$15.50 per person (minimum 24 people)

Caesar salad bowl *Garlic bread sticks*
Salad Caprese with fresh mozzarella, tomatoes, fresh basil and fresh garlic vinaigrette
Whole green beans with Asiago cheese
Seared Breast of Chicken with sundried tomatoes, sautéed onions,
Mushrooms and peppers in a Marsala wine sauce
Penne pasta with sweet sausage-tomato Vodka sauce

From the Far East

Cucumber, radish, fresh ginger salad
Spicy Chinese noodle salad with carrot
Shaved onion and snow pea salad with black sesame vinaigrette
Fried rice
Soy marinated grilled chicken with pineapple
Beef, shrimp and vegetable stir fry with sweet and sour sauce

Carving Stations

Any carving station can be added to a dinner or buffet for the listed additional price

A \$75.00 carver service fee is also required for each carving station

Pepper Crusted Tenderloin of Beef- \$9.95/person--(25 person minimum)

Cracker peppercorn crusted beef tenderloin served with a wild mushroom sauce

And horseradish silver dollar rolls

Roast Top Round of Beef- \$8.95/person--(25 person minimum)

Choice top round beef served with caramelized onions, Dijon Mustard, Mayonnaise

And horseradish silver dollar rolls

Crusted Pork Loin- \$8.95/person—(25 person minimum)

Herb crusted pork loin served with cranberries, apple chutney,

And Dijon mustard silver dollar rolls

Whole Roasted Turkey- \$7.95/person—(25 Person minimum)

Slow roasted turkey breast served with dill mayonnaise,

Cranberry relish and silver dollar rolls

Bourbon Glazed Virginia Ham- \$7.95/person—(25 person minimum)

Bourbon and brown sugar glazed ham served fruit and raisin sauce

And Silver Dollar Rolls

Carpentiers also offers Bar Service for Wine and Beer

Please call the shop (843-884-9386) for details