

## Corporate Catering

### BREAD SELECTIONS:

All Sandwiches served on a selection of (1 choice per 5 guests) Multi Grain, Whole Wheat, Kaiser Roll, White Bread, Jumbo Croissant Rolls or Tortilla Bread

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### CARLTON'S SANDWICH PLATTER

A Variety of Hand Crafted Sandwiches served on Assorted Artisan Breads and Wraps with Mixed Field Greens, Sliced Tomatoes. Assorted Artisan Breads or Wraps, and a Freshly Baked Cookie and Chips. Each sandwich includes mixed greens and tomato. Assorted Artisan breads or Wraps, and chips. Selections are Hickory Smoked Turkey & Smoked Gouda, Black Forest Ham & Cheddar, Roast Beef and Provolone, Carlton's Chicken Salad with Cran-Raisins, Apples and Pecans, Avocado Tuna Salad, and (Vegetarian - Black Eyed Pea Hummus, Balsamic Marinated Mushrooms and Roasted Red Pepper Strips. Individual packets of Mayonnaise and Mustards are included

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### CARLTON'S SANDWICH BOX LUNCHEONS

#### Served two ways: Individual Boxes or Platters

A Variety of Hand Crafted Sandwiches served on Assorted Artisan Breads and Wraps with Mixed Field Greens, Sliced Tomatoes and accompanied by Kosher Pickle Spear  
Assorted Artisan Breads or Wraps, and a Freshly Baked Cookie and Chips. Each sandwich includes mixed greens, tomato and kosher pickle spear. Assorted Artisan breads or Wraps, a freshly baked cookie and kettle chips. Selections are Hickory Smoked Turkey & Smoked Gouda, Black Forest Ham & Cheddar, Roast Beef and Provolone, Carlton's Chicken Salad with Cran-Raisins, Apples and Pecans, Avocado Tuna Salad, and (Vegetarian - Black Eyed Pea Hummus, Balsamic Marinated Mushrooms and Roasted Red Pepper Strips. Individual packets of Mayonnaise and Mustards are included

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#### Hickory Smoked Turkey & Smoked Gouda

Hickory Smoked Turkey & Smoked Gouda on a Focaccia Herb Bun or Wraps with Mixed Field Greens, Sliced Tomatoes and accompanied by a Kosher Pickle Spear and Fresh Baked Cookie and Chips

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#### Black Forest Ham & Cheddar with Whole Grain Honey Mustard

Black Forest Ham & Cheddar with served on an Onion Bun or Wraps with Mixed Field Greens, Sliced Tomatoes and accompanied by a Kosher Pickle Spear and Fresh Baked Cookie and Chips

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### Roast Beef & Provolone

Roast Beef and Provolone served on a French Weck Bun or Wraps with Mixed Field Greens, Sliced Tomatoes and accompanied by a Kosher Pickle Spear and Fresh Baked Cookie and Chips

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### [Carlton's Chicken Salad]

Grilled Chicken with Cran-Raisins, Red Apples, Celery and Pecans served on Pita Bread or Wraps with Mixed Field Greens, Sliced Tomatoes and accompanied by a Kosher Pickle Spear, Fresh Baked Cookie and Chips.

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### Avocado Tuna Salad

White albacore tuna with ripe avocado, celery, red onions, lemon zest and no mayo, served on Pita Bread or Wraps, with Mixed Field Greens, Sliced Tomatoes and accompanied by a Kosher Pickle Spear and Fresh Baked Cookie and Chips

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### Black Eyed Pea Hummus, Marinated Mushrooms and Roasted Red Peppers (Vegetarian)

Black Eyed Pea Hummus, Balsamic Marinated Sautéed Mushrooms and Roasted Red Pepper Strips served on and Organic Wheat Bun or Wraps with seed topping with Mixed Field Greens, Sliced Tomatoes and accompanied by a Kosher Pickle Spear and Fresh Baked Cookie and Chips

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## VIP MENU

To best accommodate you, we request orders 48 hours in advance

Pricing per person with a minimum order of 15 (5 of each selection minimum – same side per 15 guests) *Pricing includes biodegradable partitioned lunch boxes, or re-usable plastic platters/bowls, Plastic plates & eating utensils & napkins or plastic knife/fork kit with napkin, 3-ply tissue white table cloth*

Each sandwich includes mixed greens, tomato and kosher pickle spear

Assorted Artisan breads or Wraps, choice of one side salad

Choice of a freshly baked cookie or dessert bar and kettle chips

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### [Grilled Chicken Breast Wrap]

with Roasted Peppers, Pesto Mayo, Vine Ripe Tomatoes and Mixed Greens.

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### Hickory Smoked Turkey Wrap with Cranberry Dijon

Hickory-Smoked Turkey, Swiss and Cranberry Dijon Mustard Sauce.

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### Roast Beef & Provolone Wrap with Horseradish Sauce

The typical Roast Beef Sandwich is elevated with our Horseradish Mayo and Provolone Cheese, topped with Mixed Greens and Vine Ripe Tomatoes.

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### Black Forest Ham & Gruyere Wrap with Whole Grain Molasses Mustard

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### Black Eyed Pea Hummus, Marinated Mushrooms and Roasted Red Pepper Wrap (Vegetarian)

Our house made black eye pea hummus, balsamic sauteed mushrooms, mixed greens and topped with roasted red pepper strips

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### Apple Cider Chicken Salad Wrap

The flavors of crisp Apples and Cran-Raisins make this chicken salad unique.

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### Bistro Club

Black Forest Ham, Hickory-Smoked Turkey, Crisp Bacon, Muenster Cheese, Mixed Greens, Tomato and Mayo with Spicy Mustard.

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### BLT Wrap with Tarragon Mayo

Hickory Smoked Bacon, Lettuce and Tomato Slices with a Tarragon Mayo on Flour Tortilla.

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### Grilled Chicken Caesar Wrap

with Mixed Greens, Romaine, Tomatoes and Parmesan Caesar Dressing

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### [Grilled Vegetarian Wrap]

with Vine Ripe Tomatoes, Feta cheese, Field Greens and Pesto Mayo

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## BOARD ROOM MENU

To best accommodate you, we request orders 48 hours in advance

Pricing per person with a minimum order of 15 (5 of each selection minimum – same side per 15 guests) *Pricing includes biodegradable partitioned lunch boxes, or re-usable plastic platters/bowls, Plastic plates & eating utensils & napkins or plastic knife/fork kit with napkin, 3-ply tissue white table cloth*

Each sandwich includes mixed greens, tomato and kosher pickle spear

Assorted Artisan breads or Wraps, choice of one side salad

Choice of a freshly baked cookie or dessert bar and kettle chips

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Beef Brisket Sandwich  
Slow Cooked Beef Brisket with Horseradish Mayo.

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[Marinated Grilled Chicken Breasts with Pesto Mayo]  
topped with mixed greens, vine ripe Tomatoes and Muenster Cheese

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Grilled Chicken with Peach Bourbon BBQ Sauce  
Our fresh seasoned grilled chicken served with Mixed Greens, vine ripe Tomatoes and drizzled with our famous Peach Bourbon bbq sauce,

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[Carlton's Pesto Salmon]  
Pesto Baked Salmon, Mixed Greens and topped with a Basil Pesto Mayo

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Turkey & Avocado Sandwich  
Hickory Smoked Turkey, Creamy Avocado slices and a kick of salsa.

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Smoked Salmon Sandwich with Lemon Dill Dressing  
Smoked Salmon slices, hot house Cucumber, Tomatoes, Spinach and Lemon Dill Sour Cream Dressing

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Herb Marinated Beef Tenderloin  
with Mixed Greens, Grain Mustard and Horseradish Mayo

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## BREAKFAST SELECTIONS

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Carlton's Continental  
Fresh Brewed Coffee, Assorted Juices, Bagels, Muffins, Pastries and Fruit Potpourri (A Creative Display of Hand Cut Seasonal Fruits and Berries, Cream Cheese and Jellies )

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## SPA MENU

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Fruit Potpourri  
A creative display of hand cut seasonal fruits and berries)

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Whole Fruit  
Orange, Apple Banana

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Cranberry Almond Granola Parfait  
Whole grain Oats, Vanilla Yogurt and Berries

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Steel Cut Oatmeal with Maple Syrup, Cran-Raisins and Nuts

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Bagels and Lox Platter  
Smoked Salmon and Assorted Bagels; presented with Sliced Tomato, Onion, Cucumber, Capers and Cream Cheese

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GRAB & GO

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Egg White and Zucchini Muffins  
This creative breakfast muffin is made with egg whites, zucchini, scallions, red peppers, carrots and fresh herbs

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Bacon, Sausage, Cheese & Egg Muffins  
A delicious savory muffin filled with bacon, sausage, onions, cheese and eggs. Uhmm uhmm good

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Sausage, Egg and Cheese Biscuits  
Juicy sausage, eggs and cheese atop a golden flakey biscuit

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HOT BREAKFAST CORPORATE

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Rosemary Smoked Hickory Bacon  
Smoked Hickory Bacon, rendered in Rosemary Olive Oil

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Country Pork Sausage Patties (2pp)  
Savory Sausage Patties, 2.5 oz.

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Smoked Gouda Grits  
Smoked Gouda adds a whole new element to these delicious Grits

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Breakfast Potatoes  
Oven Roasted Southern Style Diced Potatoes

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Scrambled Eggs  
Fluffy Soft Scrambled eggs

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### Shrimp Hash

Our creative version of hash made with fresh shrimp, potatoes and onions

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### Breakfast Strata with Bacon, Sausage, Mushroom and Cheddar (Serves 12)

A breakfast casserole layered and bound with custard, almost like a savory bread pudding

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### Breakfast Strata with Spinach, Zucchini, Onions and Cheddar (Serves 12)

A breakfast casserole layered and bound with custard, almost like a savory bread pudding

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## PASTRIES AND BAGELS

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### SEE SALADS FOR SIDE SALAD SELECTIONS

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#### [Balsamic Kale Salad with Dried Cranberries and Walnuts]

Flavorful salad of marinated Kale in a white balsamic vinegar and olive oil, then topped with fruity dried cranberries and walnuts.

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#### Mixed Green Salad with Vinaigrette or Dressing

Mixed Green Salad Mix with Chopped Pecans, Cherry Tomatoes and choice of Raspberry Vinaigrette, Balsamic Vinaigrette and Ranch Dressing.

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#### Caesar Salad

Crisp Romaine with Fresh Shaved Asiago Parmesan Cheese, Croutons and Creamy Caesar Dressing.

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#### Bacon & Horseradish Potato Salad

"Tater" salad made with bacon, horseradish, Red Potatoes, Sour Cream, Boiled Eggs and Scallions  
But this version is a nice alternative to your basic Potato Salad.

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#### Southern Macaroni Style Pasta Salad

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#### [Kale and Quinoa Salad]

What a combination with kale and quinoa, this delicious salad made with Quinoa, Kale, Pecans, Cran-Raisins and Crumbled Feta Cheese make an absolutely a stand out salad

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SIDE SALAD SMALL BOWL  
Small Bowl (serves up to 12 guests)

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SIDE SALAD MEDIUM BOWL  
Medium Bowl (serves up to 20 guests)

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## CORPORATE SALAD ENTREE SELECTIONS

To best accommodate you, we request orders 48 hours in advance  
Pricing per person with a minimum order of 15 (*5 of each selection minimum*)  
*Pricing includes biodegradable partitioned lunch boxes, 3-ply tissue white table cloth,  
Plastic knife/fork kit with napkin*

Includes Fruit Salad, French Baguette, butter and choice of freshly baked cookie or dessert bar  
*Please note that any dishes with [ ] indicate dishes prepared with nuts*

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Spinach Gorgonzola  
Fresh Spinach, Gorgonzola, Walnuts, Bacon and Raspberry Vinaigrette

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Spinach & Strawberry Salad  
Fresh Baby Spinach, Red Onions, Sliced juicy Strawberries and Feta Cheese tossed with a Sweet & Sour Poppy Seed Dressing.

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Herb Grilled Vegetable Salad  
Grilled Herb Marinated Vegetables served atop mixed Field Greens with Cherry Tomatoes and Italian Dressing

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Kale Caesar with Grilled Chicken Salad  
Kale, Romaine, Asiago Parmesan Cheese, Grilled Chicken Breast Strips and Parmesan Caesar Dressing

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[Carlton's Chicken, Pecan, Apple Salad]  
This flavorful Chicken Salad has Chopped Pecans, Granny Smith Apples, and Cran-Raisins.

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[Pesto Salmon Salad]  
Herb Baked Salmon Filet with Basil Pesto served atop Mixed Field Greens, Asiago Parmesan Cheese and Italian Dressing.

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[Wild Rice, Cranberry & Walnut Salad]  
A refreshing rice salad made with wild rice, dried cranberries, celery, chopped walnuts and red wine vinegar

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### Grilled Shrimp Salad with Sweet Tea Vinaigrette

This delicious summer salad made with grilled jumbo shrimp, pecans, grilled peaches and blue cheese, then topped with our home made Sweet Tea Vinaigrette.

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### SEE ENTREES FOR HOT LUNCHEON OPTIONS

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### Sweet Tea Brined Chicken Breasts

A hint of tea, brown sugar, and rosemary is used for our delicious marinade on this grilled chicken served with one side item, Yeast Rolls and freshly baked cookies

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### Chicken with Roasted Peppers

Boneless Skinless Chicken Breasts cooked to a golden brown, and topped with a delicious sauce of roasted red peppers, garlic, Artichoke hearts and white wine served with one side item, Yeast Rolls and freshly baked cookies.

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### Baked Chicken Breasts with Vidalia Onion Sauce

Sweet onions are markedly more mellow and sugary than typical cooking onions. Here, Georgia's Vidalia onions are roasted to intensify their natural sugars and then combined with sherry, which contributes a distinctive nuttiness to the sauce served with one side item, Yeast Rolls and freshly baked cookies.

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### Carlton's Roast Beef with Red Wine Gravy

Fork Tender slow cooked roast beef served with a red wine gravy served with one side item, Yeast Rolls and freshly baked cookies

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### Skirt Steak with Mushrooms and Shallots

Our steak is pan seared, then topped with a delicious creamy sauce made with Cremini mushrooms, shallots, thyme and white wine served with one side item, Yeast Rolls and freshly baked cookies.

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### [Pesto Pasta with Chicken]

A refreshing chicken pasta dish with our housemade pesto sauce and grilled chicken served with one side item, Yeast Rolls and freshly baked cookies

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### Lasagna

Whipped Ricotta cheese layered with pasta sheets, crumbled meatballs, Italian sausage and marinara sauce, topped with Provolone cheese and our savory meat sauce served with one side item, Yeast Rolls and freshly baked cookies.

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### Spinach Alfredo Linguine (Vegetarian)

This creamy pasta dish is made with a rich sauce of fresh spinach and white beans making for a delicious great one dish Vegetarian meal served with one side item, Yeast Rolls and freshly baked cookies

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### Black Bean and Sweet Potato Chili

This is a creative, yet delicious play on chili, made with black beans, sweet potato, chipotle chilis, roasted tomatoes, herbs and seasonings served with one side item, Yeast Rolls and freshly baked cookies

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### Stuffed Green Peppers

Stuffed Peppers with Black Beans, Rice, Cheese and Tomato Sauce served with one side item, Yeast Rolls and freshly baked cookies

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### [Baked Salmon with Basil Pesto]

Baked Salmon Filets smothered with Fresh made basil pesto served with one side item, Yeast Rolls and freshly baked cookies

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### Blackened Baked Salmon Filet

Salmon fillets seasoned with a spicy blackened marinade and baked till fork tender served with one side item, Yeast Rolls and freshly baked cookies

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### SIDE SELECTIONS FOR HOT ENTREES

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### Roasted Sweet Potatoes

Oven roasted sweet potatoes tossed in olive oil and kissed with a sprinkle of sea salt. Uhhh Uhhh Good.

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### Rosemary & Garlic Smashed Potatoes

Lightly smashed russet potatoes, with garlic and butter.

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### Long Grain and Wild Rice Blend

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### Mac & Cheese with Collards or Kale

Dark leafy collards or Kale add bold flavors to this skillet mac & cheese

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### Marinated Dill Green Beans

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## Coca Cola Baked Beans

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Seasoned Vegetable Medley

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### Broccoli with Pimiento Cheese Sauce

A delicious alternative to your basic broccoli and cheese sauce. We prepare ours with pimentos and other special spices.

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Oven Baked Squash

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### Carrot Souffle

This creamy delicious souffle is made with carrots, sugar and butter

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## SWEET TEMPTATIONS

Indulge in platters of individual desserts

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### Freshly Baked Homemade Cookie Platter (serves 12)

An assortment of Chocolate Crackle, Oatmeal Cinnamon Cran-Raisin and Potato Chip Cookies

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### New York Style Cheesecake (serves 12) (Minimum order of 10)

New York Style Cheesecake served with Chocolate syrup or Strawberry Sauce

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### Chocolate Chip Brownie or Blondie Platter

Decadent Brownies stuffed with delicious chocolate chips and Blondie Brownies

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### Assorted Cookie/Brownie Platter

A delicious combination of our home made cookies and chocolate chip and blondie brownies

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### Bread Pudding

Select from our Peach, Chocolate Cherry, Chocolate Chip Coconut, Bread Pudding with Whisky Sauce (Small pan - Serves 15)

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### Pound/Bundt Cake Selections *(serves 16) (Minimum order 12)*

Indulge in our house made selections: Olive Oil & Rosemary Bundt Cake, Bourbon Pound Cake, *Chocolate Red Wine Pound Cake with Chocolate Red Wine Glaze*  
*Bourbon Pound Cake and Cream Cheese Pound Cake*

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ASSORTED SANDWICH RATIO

Formula (specs) for Assorted Sandwiches

Turkey	(25%)
Ham	(20%)
Chicken Salad	(20%)
Tuna Salad	(15%)
Roast Beef	(10%)
Vegetarian	(10%)

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