BANQUETS MENUS "1







CONTINENTAL BREAKFAST

[SERVED 7AM - 11AM]

BREAKFAST INCLUDES:

ASSORTMENT OF FRESHLY BAKED
CROISSANTS, MUFFINS & DANISHES
SLICED FRESH FRUIT PLATTER
YOGURT AND BERRY GRANOLA PARFAITS

BEVERAGES:

FRESHLY BREWED COFFEE. SELECT TEAS & CHILLED FRUIT JUICES

\$19

CVI BREAKS

ASSORTED CANNED SODA \$3

BOTTLE WATER (20 OZ) \$3

RED BULL \$5

PACKAGED PEANUTS \$2

CANDY BARS \$3

FRESHLY BAKED BREAKFAST PASTRIES \$4

DONUTS \$3

LARGE ASSORTED COOKIES \$3

FUDGE BROWNIES \$4

SLICED FRESH FRUIT PLATTER FOR 25 GUESTS \$62

GRANOLA BARS \$3

ASSORTED BAGS OF CHIPS \$2

CUBED CHEESE WITH CRACKERS (SERVES 25 GUESTS) \$75

COFFEE STATION (PRICED BY THE GALLON) \$40

INFUSED WATER (CITRUS, CUCUMBER OR BERRY)

BY THE GALLON \$25

PRETZELS BY THE POUND \$6

MIXED NUTS BY THE POUND \$23

CARSONVALLEYINN.COM
"PRICES DO NOT INCLUDE TAX (71%) AND SERVICE CHARGE (20%) "





BREAKFAST BUFFET

[SERVED 7AM - 11AM]

BREAKFAST INCLUDES:

SLICED FRESH FRUIT PLATTER

SCRAMBLED EGGS

HICKORY SMOKED BACON

LINK SAUSAGE

BREAKFAST POTATOES

ASSORTMENT OF FRESHLY BAKED CROISSANTS, MUFFINS,

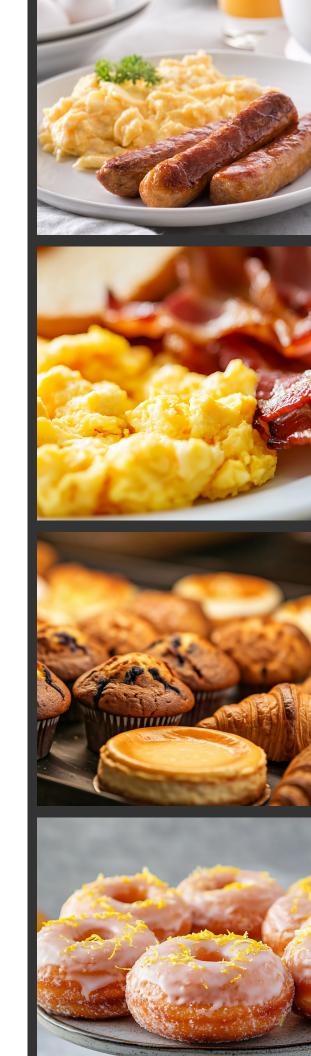
DANISHES

- ** ADD EGGS BENEDICT \$7 PER PERSON **
- ** ADD FRENCH TOAST WITH SYRUP \$5 PER PERSON **
- ** ADD YOGURT BERRY PARFAITS \$4 PER PERSON **

BEVERAGES:

FRESHLY BREWED COFFEE. SELECT TEAS & CHILLED FRUIT JUICES

\$25 PER PERSON





DELI LUNCH BUFFET

[SERVED 11:30AM - 3PM]

INCLUDES:

SLICED LUNCHEON MEATS: ROASTED TURKEY, BAKED HAM &

LEAN ROAST BEEF

CHEESE: SWISS, CHEDDAR & PEPPER JACK

BREAD: AN ASSORTMENT OF SANDWICH BREADS WHITE, WHEAT,

SOURDOUGH AND RYE

CONDIMENTS: LETTUCE, TOMATOES, PICKLES, ONIONS,

MAYONNAISE & DIJON MUSTARD

SIDES:

COUNTRY STYLE POTATO SALAD

POTATO CHIPS

** ADD SOUP DU JOUR FOR \$4 PER PERSON **

BEVERAGES:

FRESHLY BREWED COFFEE. SELECT TEAS & ICED TEA

DESSERT:

STRAWBERRY FILLED VANILLA CAKE WITH WHIPPED CREAM FROSTING

\$27 PER PERSON





COBB SALAD BUFFET

[SERVED 11:30AM - 3PM]

INCLUDES:

FRESH GREENS, DICED GRILLED CHICKEN, BACON, BLUE CHEESE CRUMBLES, TOMATOES, CUCUMBERS, HARD BOILED EGGS, CROUTONS, RANCH DRESSING & ITALIAN DRESSING

SIDES:

GARLIC BREAD

** ADD SOUP DU JOUR FOR \$4 PER PERSON **

BEVERAGES:

FRESHLY BREWED COFFEE, SELECT TEAS & ICED TEA

DESSERT:

CHOCOLATE MOUSSE CAKE

\$25 PER PERSON





[SERVED 11:30AM - 3PM]

INCLUDES:

MIXED GARDEN GREENS
CHERRY TOMATOES, SLICED CUCUMBERS, SHREDDED CARROTS,
HERBED CROUTONS, RANCH DRESSING & ITALIAN DRESSING

SIDES:

COUNTRY STYLE POTATO SALAD
MACARONI & CHEESE
CHARRO BEANS
WARM ROLLS & BUTTER

ENTRÉES:

SOUTHERN FRIED CHICKEN OR BBQ CHICKEN **(CHOOSE ONE)** SANTA MARIA SIRLOIN OF BEEF WITH SOUTHWESTERN AU JUS

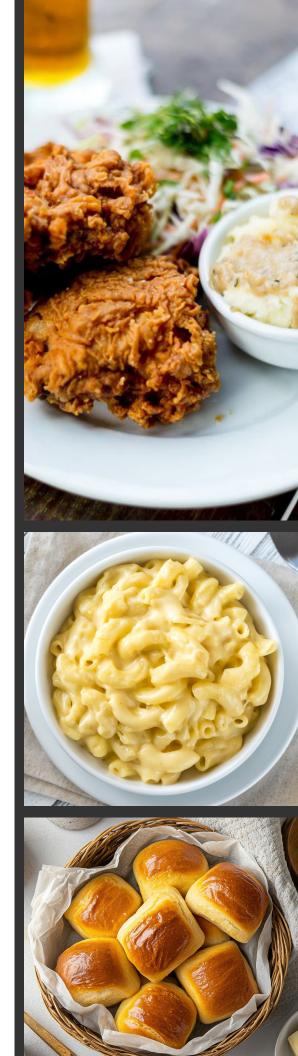
DESSERTS:

CARROT CAKE WITH CREAM CHEESE FROSTING

BEVERAGES:

FRESHLY BREWED COFFEE, SELECT TEAS & ICED TEA

\$28 PER PERSON





PASTA LUNCH BUFFET

[SERVED 11:30AM - 3PM]

INCLUDES:

MIXED GARDEN GREENS
CHERRY TOMATOES, SLICED CUCUMBERS, SHREDDED CARROTS,
HERBED CROUTONS, RANCH DRESSING & ITALIAN DRESSING

SIDES:

GARLIC BREAD STICKS

CHOICE OF TWO PASTA DISHES:

PENNE PRIMAVERA WITH GARLIC ALFREDO OR MARINARA SAUCE CHEESE TORTELLINI WITH BOLOGNESE SAUCE

CLASSIC FETTUCCINE ALFREDO

TRADITIONAL RIGATONI AL FORNO

- ** ADD GRILLED CHICKEN BREAST TO ANY DISH \$5 PER PERSON **
- ** ADD GARLIC SHRIMP TO ANY DISH \$11 PER PERSON **

BEVERAGES:

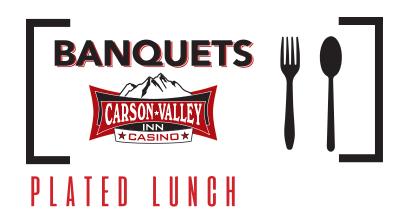
FRESHLY BREWED COFFEE. SELECT TEAS & ICED TEA

DESSERT:

LIMONCELLO CAKE

\$26 PER PERSON





CHEFS SOUP DU JOUR OR SALAD (MIXED GARDEN GREENS OR TRADITIONAL CAESAR) WARM ROLLS & BUTTER

WHIPPED POTATOES AND SAUTÉED SEASONAL VEGETABLE \$27

JASMINE RICE WITH STIR FRIED VEGETABLES \$27

SAUTÉED ATLANTIC SALMON WITH TARRAGON BEARNAISE. HERB ROASTED RED POTATOES AND HARVEST VEGETABLES \$30

GRILLED SALMON WITH BRANDY LOBSTER CREAM SAUCE.

8 OZ NEW YORK STRIP GRILLED WITH HEARTY HUNTER SAUCE. GARLIC MASHED POTATOES AND VEGETABLES \$29

HERB ROASTED POTATOES AND HARVEST VEGETABLES \$29

OR TIRAMISU

ENTRÉE OPTIONS: SAUTÉED BREAST OF CHICKEN WITH A ROSEMARY BEURRE BLANC. GRILLED CHICKEN BREAST WITH THAI SWEET CHILI SAUCE ON SIGNATURE RICE PILAF AND SAUTÉED SEASONAL VEGETABLE \$30 8 OZ NEW YORK STRIP WITH A BOURBON PEPPERCORN SAUCE, **BEVERAGES**: FRESHLY BREWED COFFEE, SELECT TEAS & ICED TEA DESSERT (CHOOSE ONE FOR THE GROUP): CHEESE CAKE, RED VELVET CAKE WITH CREAM CHEESE FROSTING CARSONVALLEYINN.COM

** PRICES DO NOT INCLUDE TAX (7.1%) AND SERVICE CHARGE (20%) **



HORS D'OEUVRES

[25 PIECES PER ORDER]

VEGETARIAN:

SPANAKOPITA \$75

DEVILED EGGS \$35

FRESH TOMATO BRUSCHETTA \$30

HERB CREAM STUFFED CHERRY TOMATOES \$35

SPRING ROLL WITH A SWEET THAI DIPPING SAUCE \$56

ASSORTED MINI QUICHES \$75

CHICKEN:

CHICKEN SATAY SERVED WITH A SPICY PEANUT DIPPING SAUCE \$79
CHICKEN EMPANADA AL PASTOR WITH SALSA \$70
CHICKEN STUFFED PASTRY WITH HERBED CREAM CHEESE \$35

BEEF:

BEEF SATAY SERVED WITH A SPICY PEANUT DIPPING SAUCE \$115
EMPANADA CARNE ASADA WITH SALSA \$75
MINI BEEF WELLINGTON \$95
BEEF CROSTINI WITH GARLIC SPREAD ARUGULA
AND BALSAMIC GLAZE \$75

SEAFOOD:

BACON WRAPPED SCALLOPS \$95

COCONUT SHRIMP SERVED WITH A JALAPENO MARMALADE \$115

CRAB RANGOON WITH A SWEET THAI DIPPING SAUCE \$80

SHRIMP MOUSSE IN A WONTON CUP \$59





MIXED GARDEN GREENS
CHERRY TOMATOES, SLICED CUCUMBERS, SHREDDED CARROTS,
HERBED CROUTONS, RANCH DRESSING & ITALIAN DRESSING

SIDES:

COUNTRY STYLE POTATO SALAD
FRESH FRUIT SALAD
MACARONI AND CHEESE
WARM ROLLS AND BUTTER
CHARRO BEANS

ENTRÉES:

SOUTHERN FRIED CHICKEN OR BBQ CHICKEN **(CHOOSE ONE)**GRILLED SAUSAGES WITH CARAMELIZED ONIONS
SANTA MARIA SIRLOIN OF BEEF WITH SOUTHWESTERN AU JUS

BEVERAGES:

FRESHLY BREWED COFFEE, SELECT TEAS & ICED TEA

DESSERT:

CARROT CAKE WITH CREAM CHEESE FROSTING

\$35 PER PERSON





DINNER BUFFET TWO ENTRÉES \$40 THREE ENTRÉES \$42

INCLUDES:

FRESH FRUIT AND VEGETABLE DISPLAY MIXED GARDEN GREENS CHERRY TOMATOES, SLICED CUCUMBERS, SHREDDED CARROTS. HERBED CROUTONS, RANCH DRESSING & ITALIAN DRESSING

SIDES:

SEASONAL VEGETABLES CHOICE OF ROASTED GARLIC MASHED POTATOES OR RICE PILAF WARM ROLLS AND BUTTER

ENTRÉES:

- BROILED FILLET OF SALMON WITH POMEGRANATE BUTTER SAUCE
- SAUTÉED CHICKEN BREAST WITH WITH A RAGU OF MUSHROOMS. SUN-DRIED TOMATOES AND ARTICHOKE
- GNOCCHI WITH PEAS. MUSHROOMS AND TOMATOES WITH A LEMON BEURRE BLANC
- GRILLED PORK CHOPS WITH DICED APPLES AND JULIENNED ONION WITH A MAPLE BOURBON DEMI GLACE
- PAN FRIED FILLET OF SOLE WITH A BROWN BUTTER ALMOND SAUCE
- GRILLED BREAST OF CHICKEN WITH A HONEY GARLIC GLAZE
- IN-HOUSE SMOKED NEW YORK STRIP LOIN WITH CHIMICHURRI
- ROASTED PRIME RIB OF BEEF WITH CREAMED HORSERADISH AND AU JUS ** ADD \$11 PER PERSON **
 - ** ADD \$65 IF CARVER REQUESTED **

BEVERAGES:

FRESHLY BREWED COFFEE. SELECT TEAS & ICED TEA

DESSERT:

ASSORTED CHEF'S CAKES, PIES AND PASTRIES

CARSONVALLEYINN.COM ** PRICES DO NOT INCLUDE TAX (7.1%) AND SERVICE CHARGE (20%) **





CHEFS SOUP DU JOUR OR SALAD

(MIXED GARDEN GREENS OR TRADITIONAL CAESAR)

WARM ROLLS AND BUTTER

ENTRÉE OPTIONS:

HERB & PEPPER CRUSTED ROAST PRIME RIB OF BEEF WITH AU JUS & CREAMED HORSERADISH WITH WHIPPED POTATOES AND SAUTÉED SEASONAL VEGETABLES \$44

ATLANTIC FILLET OF SALMON WITH CITRUS BEURRE BLANC SERVED WITH SIGNATURE RICE PILAF AND SEASONAL VEGETABLES \$44

PAN SEARED CHICKEN BREAST WITH TOASTED PARMESAN CHEESE SAUCE, MUSHROOMS & JULIENNE SUNDRIED TOMATOES WITH HERB ROASTED RED POTATOES & SAUTÉED SEASONAL VEGETABLES **\$44**

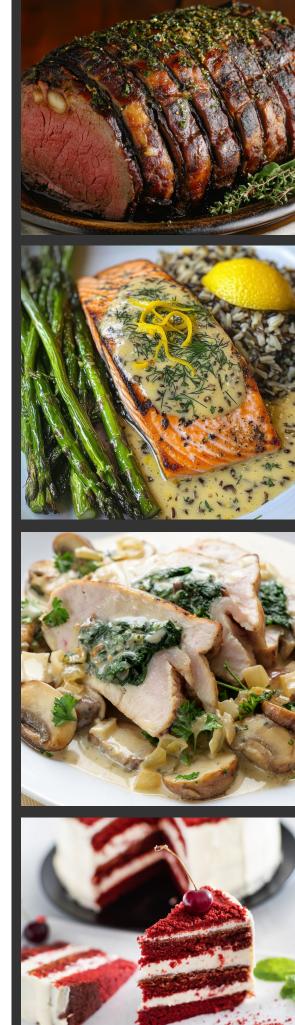
FILET MIGNON WITH GREEN PEPPERCORN DEMI-GLACE WITH CRISPY PARMESAN NEW POTATOES AND SAUTÉED SEASONAL VEGETABLES \$55

BEVERAGES:

FRESHLY BREWED COFFEE, SELECT TEAS & ICED TEA

DESSERT (CHOOSE ONE FOR THE GROUP):

CHEESE CAKE, RED VELVET CAKE WITH CREAM CHEESE FROSTING OR TIRAMISU





CHEFS SOUP DU JOUR OR SALAD

(MIXED GARDEN GREENS OR TRADITIONAL CAESAR)

WARM ROLLS & BUTTER

ENTRÉE OPTIONS:

NEW YORK STEAK AND SHRIMP SCAMPI
3 OZ BROILED NEW YORK STEAK WITH MÂITRE D' BUTTER AND 4
SHRIMP SAUTÉED IN A CHARDONNAY GARLIC CREAM SAUCE WITH
SIGNATURE RICE PILAF WITH SAUTÉED SEASONAL VEGETABLES

\$47

\$47

ATLANTIC SALMON WITH PAN SEARED CHICKEN BREAST
3 OZ OF BROILED SALMON, 3 OZ OF PAN SEARED CHICKEN BREAST
TOPPED WITH CRAB AND TARRAGON BEARNAISE SAUCE SERVED
WITH DUCHESS POTATOES AND FRESH HARVEST VEGETABLES

BEVERAGES:

FRESHLY BREWED COFFEE. SELECT TEAS & ICED TEA

DESSERT (CHOOSE ONE FOR THE GROUP):

CHEESE CAKE, RED VELVET CAKE WITH CREAM CHEESE FROSTING OR TIRAMISU



