

## **The Burlap and Lace Banquet**

### **Buffet Style w/servers:**

#### **Appetizer Table**

Spicy Bourbon Chicken Bites  
Hot 4 Cheese Dip with Crostini  
Pineapple, Grapes and Strawberries Platter

#### **Main Course Entrees (choose 2)**

Chef Carved Slow Roasted Beef Brisket  
BBQ Roasted Chicken Quarters  
Pulled Pork with Finger Rolls  
Adobo Pork Roast with Gravy  
St. Louis Style Ribs with BBQ Sauces  
Shrimp, Chicken and Andouille Sausage Gumbo

#### **Sides (Choose 3)**

Homestyle Mashed Potatoes  
Brown Sugar Sweet Potatoes  
Creamy Coleslaw  
Our Own Slow Cooked Baked Beans  
Greasy Beans with Ham Hocks  
Slow-cooked Collard Greens with Ham  
Buttered Corn on the Coblets  
Homestyle Potato Salad  
Tossed Mixed Greens Garden Salad

Traditional and Spicy Cornbread

Water, Southern Sweet Tea, and Coffee Service

Apple Crisp with Whipped Cream  
or Wedding Cake Cutting and Service

**Price: \$27.95 per person ++**

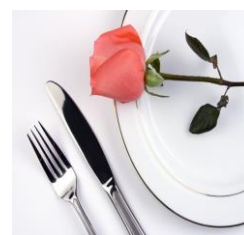
**Notes:**

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# Carefree Catering 2016 Wedding & Banquet Menus



Your wedding is a special day and too important to leave anything to chance. Let Carefree Catering's award winning team help you plan a banquet you'll remember forever.

Every Carefree presentation includes table and buffet linens, and decorations coordinated with your colors. Fine china, glassware, flatware and linen napkins are used throughout. Our friendly and attentive Staff are always professionally dressed to provide an elegant atmosphere for you and your guests.

Carefree offers several levels of bar and beverage service with professional bartenders on staff to attend to your entire needs.

The following are just a few of our menu suggestions to complete your special day.

Call Carefree Catering today to select one of the following banquets or let us work with you to create your own perfect menu tailored to your taste and budget.

**Tel: (386) 871-5547**

Website: [www.CarefreeCater.com](http://www.CarefreeCater.com)

Email: [info@CarefreeCater.com](mailto:info@CarefreeCater.com)

Proud member of the Wedding Professionals  
of Volusia County and FLOWER

## **The Have it Your Way Wedding Banquet**

### **Buffet Style w/servers:**

#### **Appetizer Table**

Savory Orange Ginger Cocktail Meatballs  
Assorted Imported Cheese, Crackers and Fruit Platter  
Mini Chicken Eggrolls with Dipping Sauce  
Crab, Sausage or Vegetable Stuffed Mushrooms  
Spicy Bourbon Chicken Bites  
Honey Gorgonzola Bruschetta  
Assorted Vegetable Crudités with Spinach Dip  
Beef and Mushroom Purses

#### **Salad Course**

Tossed Mixed Greens Garden Salad with Vinaigrette Dressing  
Caesar Salad with Parmesan Cheese  
Spinach Salad with Warm Vidalia Onion Dressing

Warm Rolls and Butter

#### **Main Course Entrees**

Steamship Round of Beef Carving Station  
Chef Carved Prime Rib (\$2.00 extra per person)  
Slow Roasted Burgundy Beef Tips  
Slow Roasted Beef Brisket  
Garlic and Herb Roasted Pork  
Apricot Glazed Pork Tenderloin  
Baked Ham with Raisin Sauce  
Homestyle Chicken Marsala with Wild Mushrooms  
Chicken Piccata with Lemon Caper Sauce  
Chicken Fresco with Sunset Peppers and Sautéed Mushrooms  
Chicken Milanese with Sundried Tomatoes and Mushrooms  
Mozzarella Topped Chicken Parmesan  
Baked Salmon with Lemon Dill Crème  
Bounty of Vegetables Pasta Primavera (Vegetarian)  
Lemon Herb Baked Tilapia

#### **Sides**

Homestyle Mashed Potatoes  
Brown Sugar Sweet Potatoes  
Herb & Butter Red Roasted Potatoes  
Wild Mushroom Rice Pilaf or Saffron Yellow Rice  
Dilled Baby Carrots  
Blue Lake Green Beans with Slivered Almonds  
Succotash (Buttered Corn and Baby Lima Beans)  
Medley of Broccoli, Carrots and Cauliflower  
Peas and Pearl Onions

## **Some Optional Services we offer**

### **CHAMPAGNE TOAST SERVICE:**

Glass flutes for you and your guests  
**Korbel Champagne for Adults Sprite for minors**  
**Price: \$3.25 per person + tax**  
(includes corking and serving Champagne)

### **WINE and BAR GLASS RENTAL:**

Standard glass – Price: \$ .50 / each + tax

### **PUNCH FOUNTAIN RENTAL**

(includes Non-Alcoholic Punch):  
flat rate \$75.00 (under 100 guests), \$100.00 (over 100 guests)

### **ICE CREAM SUNDAE BAR:**

**Price: \$4.00 per person ++**  
Vanilla & Neapolitan Ice Cream  
Chocolate, Butterscotch, Strawberry Syrups  
Mini M & M's, Rainbow Sprinkles  
Chopped Walnuts, Maraschino Cherries  
Whipped Cream, Bowls, Spoons, Napkins  
Staff attended

### **CHOCOLATE FOUNTAIN:**

**Price: \$4.00 per person ++**  
Fountain  
White & Pink Marshmallows, Cookies  
Strawberries (in season), Bananas, Pretzel Rods  
Chocolate, Plates, Skewers, Napkins  
Staff attended

### **Venetian Dessert Table**

**Price: \$5.00 per person ++**  
Exquisitely displayed with a wide assortment of  
pastries, cookies and Petit Fours

**Cake Cutting and Service are always included**

## **The Have it your Way Tiered Pricing**

One Salad, Rolls and Butter, One Main Course Entrée, Two Sides

**Price: \$19.95 per person ++**

One Salad, Rolls and Butter, Two Main Course Entrées,  
Two Sides

**Price: \$24.95 per person ++**

Three Appetizers, One Salad, Rolls and Butter,  
One Main Course Entrée, Two Sides

**Price: \$24.95 per person ++**

Three Appetizers, One Salad, Rolls and Butter, Two Main Course Entrées,  
Two Sides

**Price: \$29.95 per person ++**

**All selections include Iced Tea, Water and Coffee Service  
as well as Cake Cutting and Service**

(Plated meals with pre-selected entree available at no additional cost)

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## **The Taste of Italy Wedding Banquet**

### **Action Stations w/servers:**

Caesar Salad with Parmesan Cheese

### **Cooked to Order Pasta Bar**

#### **Pastas:**

Penne, Linguine, and Fettuccini

#### **Sauces / Toppings:**

Scampi Sauce with Butter and Olive Oil

Fra Diavolo Spicy Marinara, Tomato Marinara

Creamy Alfredo Sauce

#### **Meats:**

Homemade Meatballs, Diced Grilled Chicken,

Jumbo Gulf Shrimp, Sautéed Mussels

Grated Cheese, Crushed Red Pepper Flakes

Baskets of warm Garlic Bread

**Water, Iced Tea and Coffee Station**

**Price: \$24.95 per person ++**

## **Festival of Hors D'oeuvres**

### **Buffet Style with Servers:**

Assorted Cheese and Cracker Trays  
Mini Chicken Eggrolls with Dipping Sauce

Seasonal Fresh Fruit Trays

Orange Ginger Cocktail Meatballs

Jumbo Gulf Shrimp with Cocktail Sauce

Beef & Ham Carving Station  
with Horseradish Sauce, Mayonnaise

and Stone Ground Mustard

Warm Rolls for finger sandwiches

Italian Style Antipasto Kabobs

Assorted Vegetable Trays

with Ranch Dipping Sauce

Teriyaki Salmon Spread with Crackers

Water, Iced Tea and Coffee

**Price: \$26.95 per person ++**

## **Wedding Brunch Buffet**

### **Buffet Style Breakfast w/servers:**

Oversized Fresh Fruit Tray

Sausage Gravy and Biscuits

Mixed Berry Buckle Coffee Cake

Mini Bagels with Assorted Spreads

Mini Cini Buns

Carved Ham Station

Omelet and Scrambled Eggs Station

Thick Cut Smoked Bacon and Sausage Links

(Turkey Sausage available upon request)

Homestyle Harvest Potatoes

Orange Juice, Cranberry Juice

Hot Chocolate and Coffee Station

**Price: \$24.95 per person ++**