



Welcome to Catering by Carl Lewis

We are a New Company Setting a New Standard in Off Premises Catering

We are committed to designing and executing flawless, memorable events by combining exquisite food with the highest level of customer service. Our professional, organized and creative staff will take your party ideas from the theoretical drawing board to the full realization and success of a spectacular event. Our services include menu planning, assist with event site location, rental equipment, event staffing, linens and seeing to every last detail of your decoration. We can also assist you in locating entertainment, ordering flowers and arranging for special decor. Catering by Carl Lewis will do our best in Coordinating and planning your event and managing all your catering needs

STAFF

At Catering by Carl Lewis we understand the importance of flawless execution of your event and prompt, professional service. We will take care of all the details during your event so that you don't have to worry about a thing. Please talk to your event designer regarding a desired staffing level for your special event.

Linen Service: <http://www.werentlinens.com>

Hors D'Oeuvre

SHELLFISH & SEAFOOD

\$295.00 per hundred

- ❖ *Grilled Gulf Coast Shrimp Onion Tomato Relish on Yellow Grits Cake*
- ❖ *Langoustine Lobster Tail Sliders – Add \$1.00 pp*
- ❖ *Bacon Horseradish Wrapped BBQ Shrimps*
- ❖ *Classic Clam Casino, Caramelized Leeks & Shallots*
- ❖ *Mini Crab Cake, Mango Pineapple Relish*
- ❖ *Classic Bacon Wrapped Scallops Horseradish Cream, BBQ Glaze*
- ❖ *Coconut Lime Grilled Shrimps on Garlic Tomato Crostini*
- ❖ *Cranberry Walnut Curry Chicken Salad in Phyllo Cup Mango Jam*
- ❖ *Coconut Crusted Lobster Squarer Plum Sauce*
- ❖ *Fried Atlantic Cod Spring Roll Sesame Ginger Soy Dip*
- ❖ *Jerked Roasted Jumbo Prawn on Tomato Crostini*
- ❖ *Avocado and Shrimp Tartar with Rocket On Fried Flat Bread*
- ❖ *Chilled Shrimp Dumplings Ginger Sesame Citrus Dipping*

MEAT & PULTRY

\$225.00 per hundred

- ❖ *Cumin Scented Baby Lamb Chops Sweet Chili Mustard Glaze – add \$.55 per piece*
- ❖ *Sweet and Crispy Pork Tenderloin Bites with Honey Glazed Pineapple*
- ❖ *Baby Portabella Stuffed with Fennel Sausage and Boursin Cheese*
- ❖ *Jamaican Jerked Chicken On Grilled Flat Bread Organic Greens*
- ❖ *Smoked BBQ Pulled Pork Slider Apple Cabbage Slaw on Corn Cake*
- ❖ *Parmesan Crusted Fried Meat Balls Roasted Tomato Basil Sauce*
- ❖ *Peanut Chicken in Mini Phyllo Cup*
- ❖ *Mini Turkey Sliders. Vegetable Slaw Potato Bun*
- ❖ *Chicken Satay Peanut Curry Dip*
- ❖ *Mini Philadelphia Cheese Steak Bites*

VEGETAIRIAN

\$200.00 per hundred

- ❖ *Creamy Mac and Cheese Bites Roasted Tomato Compote*
- ❖ *Mini Pesto and Goat Cheese Pizza Balsamic Glaze*
- ❖ *Roasted Garlic Pizzettas*
- ❖ *Spinach Artichoke and Burdon Cheese Stuffed Mushroom*
- ❖ *Date and Citrus Flatbread*
- ❖ *Baby Portobello Mushrooms Sweet Onions Jam*
- ❖ *Vegetable Quiche*
- ❖ *Spanakopita (Spinach in Phyllo)*
- ❖ *Roasted Vegetables Crostini with Parmigiano-Reggiano*
- ❖ *Vegetable Spring Roll with Sweet Chili Plum Sauce*
- ❖ *Grilled Polenta Cakes with Roasted Tomato Compote*

CANAPÉS

\$225.00 per hundred

- ❖ *Apple-wood Smoked Salmon Rosettes on Toasted Pumpernickel Triangles with Mango Relish*
- ❖ *English Cucumber & Boursin Cheese, with watercress on Gill Semolina Bread*
- ❖ *Grape and Goat Cheese Crostini*
- ❖ *Peach Bruschetta with Goat Cheese Spread*
- ❖ *Roll Grapes with Goat Cheese and Toasted Walnuts*
- ❖ *Mediterranean Nacho Bites*
- ❖ *Curry Chicken Salad Stuffed Cherry Tomato*
- ❖ *Chilled Roast Tenderloin of Beef with Horseradish Cream, Onion Jam*
- ❖ *Garlic and Artichoke Crisps with Boursin Cheese*
- ❖ *Curried Chicken Salad in Phyllo Cups Pineapple Mango Relish*
- ❖ *Chilled Chicken Dumplings Sweet Chili Ginger Dipping*
- ❖ *Prosciutto Wrapped Pear with Parmigiano-Reggiano*
- ❖ *Smoked Salmon Tartar Cucumber Pickle Ginger Relish*
- ❖ *Mango and Berries Skewers with Cinnamon Cream*

MINI SMOOTHIES & COOLERS:

\$2.25 each

- ❖ *Banana Mango with Fresh Mint*
- ❖ *Peach and Cream*
- ❖ *Very Berry Smoothies*
- ❖ *Virgin Pina Colada*
- ❖ *Minty Lime Soda Cooler*
- ❖ *Cranberry Cocktail Ginger Lemonade*
- ❖ *Peach Sangria, Fresh Mint*
- ❖ *Tropical Citrus Spritzer with Fruits & Berries*

FESTIVE: Non Alcoholic Beverages

\$2.50 each

- ❖ *Warm Cinnamon Cloves Apple Ciders*
- ❖ *Sparkling Pear Cider*
- ❖ *Sparkling Apple Cider*
- ❖ *Sparkling Grape Cider*
- ❖ *Perrier Water*
- ❖ *Hot Chocolate with Marshmallow*
- ❖ *Festive Eggnog*
- ❖ *Coffee Station*

FESTIVE SWEET TABLE

- ❖ *Assorted Mini French Pastries \$4.50 pp*
- ❖ *Display of Holiday Cookies \$3.50 pp*
- ❖ *Yuletide Log \$2.00 pp*
- ❖ *Assorted Italian Pastries \$4.50 pp*
- ❖ *Mini Sweet Dessert Bars \$4.00 pp*
- ❖ *Fresh Seasonal Fruits & Berries with Whipped Cream \$3.95 pp*



CHEESE, VEGETABLES and DIPS:

- ❖ *Classic Guacamole with Fresh Tortilla Chips \$2.50 pp*
- ❖ *Spicy Roasted Red Pepper Hummus with Baked Pita Chips \$2.50 pp*
- ❖ *Roasted Garlic Hummus with Cucumber & Celery \$2.50 pp*
- ❖ *Carrot and Roasted Shallot Hummus with Pita & Pepper Triangles 2.50 pp*
- ❖ *Artichoke and Olive Tapenade with Grilled Semolina Bread \$2.75 pp*
- ❖ *Basket of Seasonal Vegetables with Roasted Onion & Blue Cheese Dip \$2.95 pp*

- ❖ *Classic Cheese Board, Smoke Gouda, Aged Cheddar, Pepper Jack, & Grapes 4.95 pp*

- ❖ *Wheel of Imported French Brie with Roasted Dried Fruits & Slice French Bread \$6.95 p*

- ❖ *An Assortment of Domestic & Imported Cheese with Grape, Dried Fruits, & Pecans \$4.0*

- ❖ *Display of Seasonal & Tropical Fruits & Berries Montage w/Honey Citrus Mint Dip \$3.5*

- ❖ *Display of Baked Brie Cheese with Roasted Fruits & Nuts Compote, Sweet Bread \$6.95 p*

Display Action Station and Carving Station

CARVING STATIONS

- ❖ *STUFFED ROAST TENDERLOIN OF BEEF: \$240.00 (Serves 15 to 25 guest
With Spinach and Feta Cheese, Balsamic Demi-Glace and Miniature Rolls*
- ❖ *WHOLE PEPPERED TENDERLOIN: \$225.00 (Serves 15-25 Guests)
With Onion Marmalade and Béarnaise Sauce and Miniature Rolls*
- ❖ *SEARED, AGED SIRLOIN OF BEEF: \$225.00 Each (Served 25 to 30 Guests)
With Port Wine Reduction, Sweet Onion Relish and Miniature Rolls*
- ❖ *WHOLE ROAST TURKEY BREAST: \$200.00 Each (Serves 20 to 25 Guests)
With Herb Mayonnaise, Dried Cranberry Relish, and Miniature Rolls*
- ❖ *SEARED LOIN OF HERB CRUSTED AHI TUNA: \$5.00 per person
With A Ginger Mustard Citrus Sauce and Pineapple Mango Relish*
- ❖ *CAULIBIAC OF SALMON \$6.50 per person
Wrap in Puff Pastry, Filled with Spinach, Crabmeat, Rice Cumin Mousse, & Dill
Mustard sauce*
- ❖ *BAKED SUGAR-CURED HAM: \$325.00 Each (Serves 30 to 40 Guest
With Whole Grain Mustard, Mayonnaise, Pineapple Relish & Miniature Rolls*
- ❖ *PEPPER CRUSTED LOIN OF PORK \$175.00 (Serves 20 to 25)
With Dried Fruit Compote and Apple Madeira Sauce*
- ❖ *ROAST TOP ROUND OF BEEF \$350.00 Each (Serve 25 to 30)
Served with Au Jus, Horse Radish, Onion Jam, Semolina Baguette and Miniature Rolls*

Pasta, Pasta, Pasta...

- ❖ *Lobster Ravioli with a Lemon Cream Sauce*
- ❖ *3- Cheese Ravioli Pumpkin Sage Cream Sauce*
- ❖ *Penne Pasta with Tomatoes, Garlic, Basil, Kalamata Olives & Shallots*
- ❖ *Smoked Mozzarella & Mushroom Ravioli with Roasted Pepper Sauce*
- ❖ *Crabmeat with Smoked Goat Cheese, Basil Cream Sauce
Parmesan Reggiano \$8.95 per Selection, Reception Only*

Dinner Entrées

Chef's Suggestions

Grilled Filet of Beef & Crab Stuffed Shrimp, Smoked Tomato Herb Sauce

Roasted Polenta, Seasonal Medley of Fresh Vegetables \$52.00 per Person

Pan Seared Red Snapper Creole Mustard Sauce

Braised Napa Cabbage, Roasted Pepper, Pecan Pumpkin Risotto \$46.50 Per Person

Grilled Swordfish Steak Lime Mango Relish

Honey Ginger Carrots, Garlic Bok-Choy Jasmine Rice \$42.95 Per Person

Seared Atlantic Salmon With Pineapple Cucumber Salsa

Grilled Asparagus, Roasted Carrots Rasted Fingerling Potato \$42.95 Per Person

Roasted Stripe Bass With Lobster Tomato broth

Sautéed Spinach & Fennel, Roasted Yukon Gold Potatoes \$46.50 Per Person

Pan Seared Halibut With Tomato, Mango, Ginger Chutney

Steam Baby Vegetables, Seven Grainns Organic Rice Medley \$48.50 per Person

Cranberry Bread Stuffed Breast of Chicken With Lemon Grass and Thyme Jus

Caramelized Carrots, Baby Green Beans With Wild Rice \$36.95 Per Person

Chicken Romano Topped with Aged Ricotta Prosciutto, Roasted Roma Tomato Sauce

Seasonal Vegetables & Grilled Polenta \$35.95 Per Person

Grilled Veal Chop Zinfandel Sauce with Roasted Mushrooms

Seasonal Baby Vegetables Garlic Parmesan Potatoes \$53.95 Per Person

Grilled Center Cut Filet Mignon Merlot Truffle Reduction,

Seasonal Baby Vegetables Cabernet Bleu Cheese Mashed Potatoes \$56.50 Per Person

Grilled Double Rib Lamb Chops with Minth Infused Jus

Seasonal Baby and Roasted Root Vegetables, Sweet Potatoes Cake \$39.95 per Person

Vegetarian's Strudel with Roasted Tomato Basil Sauce

Steamed Asparagus and Grilled Polenta \$32.95 per Person

*Entrees Include Your Choice of Chef's Selection of Salad or Soup & Dessert Freshly Brewed
Colombian & Decaffeinated Coffees Variety Traditional & Herbal Teas*