

### Standard Entrees:

- **Beef Tips over Noodles** tender chunks of top round of beef in a rich brown gravy with wide, curly noodles on the side
- **Sliced Roast Beef and Gravy** tender slices of roast beef in a savory brown gravy
- **Beef Burgundy** Sirloin beef medallions swimming in a rich red wine sauce with mushrooms
  
- **Roast Pork Loin** sliced and roasted boneless pork loin in a juicy pork gravy, teriyaki, sesame, marmalade glaze, or bbq Sauces.
- **Italian Sausage w/Peppers, Onions and Potatoes** sweet Italian sausage slices in a bed of grilled and roasted peppers and onions
- **Sliced Ham** tender slices of ham in a sweet pineapple/cherry glaze
  
- **Penne Pasta with Meat Sauce** delicious al dente pasta with a meat flavoring enhanced in a rich herbal tomato sauce
- **Penne Pasta with Marinara**- Tomato and vegetable-based Sauce
- **Linguini Oil**- Garlic, Olive oil with parmesan and herb blends
- **Fettuccine Alfredo**- Fettuccine noodles in creamy white sauce with broccoli florets
  
- **Chicken Marsala** Tender portions of chicken breast with a savory Mushroom and wine gravy
- **Chicken Caro~Stino Divine** Baked chicken and broccoli in a creamy, cheddar parmesan white sauce with a buttery bread crumb topping.
- **Chicken Alfredo** Chunks of tender chicken in a creamy alfredo sauce with broccoli florets
- **Chicken Scaloppini** Chicken breasts portions with a butter wine sauce and an array of sweet peppers and Onions

### ELITE MENU

(add \$3.50 per person)

- **Top Round of Beef w/au jus** Hand Carved
- **Eggplant Parmesan** Seasoned layers of breaded eggplant and cheese with marinara.
- **Stuffed Shells** Individually stuffed pasta shells seasoned with ricotta cheese with meat sauce

✚ **Prime Rib at Carving Station** -Includes Au jus and Horseradish Additional  
(9.50 pp)



### *Savory Sides:*

- *Mashed Potatoes* fresh mashed and seasoned to taste
- *Oven Red Skins* baked red skinned potatoes seasoned to taste
- *Roasted Italian Potatoes* tossed in olive oil and red wine vinegar dressing topped with scallions and seasoned to taste
- *Potato Perogies* with butter and sautéed onions
- *Duchess Potatoes*- Mashed potatoes with cheddar cheese

### *Vegetables:*

- *Whole Green Bean* with bacon and almonds
- *Sweet Corn* buttered and seasoned
- *California Medley* - A mixture cauliflower, carrots and broccoli
- *Normandy Blend* - Broccoli, cauliflower, sliced carrots, sliced yellow squash, and sliced zucchini.

*You may add additional entrees or side dishes to your buffet menu for an additional cost. Please see our extras and add on page for pricing.*

### *DINNER TASTING*

*Also! Included in your package is an evening of Dinner and Dancing for our couples. You can meet our wait staff, Chefs, and bartenders, taste select items off our menu, meet other couples who will also be holding their special day with us that same year. This dinner is a great way to get to know our staff, ask questions, and familiarize yourself with your venue. You may bring your sample decorations or centerpieces to try out on your tables as well!*

*Due to safe food regulations Caro's does not allow function renters to remove food products that are prepared and supplied by Caro's*



## **Appetizers**

Hot Appetizers- 3.00 per person

Cold Appetizers- 2.00 per person

### **COLD APPS**

SHRIMP COCKTAIL\*\*

SPINACH ARTICHOKE DIP

CHEESE AND CRACKERS

VEGGIE PLATTER WITH DIP

FRESH FRUIT DISPLAY- SEASONAL

### **HOT APPS**

SWEDISH MEATBALLS

SAVORY BBQ MEATBALLS

JUMBO PORTABELLA MUSHROOMS IN MARSALA SAUCE TOPPED WITH MOZZERELLA  
CHEESE

HOT SPINACH & ARTICHOKE DIP WITH TORTILLA CHIPS AND CRUSTY BREADS

BREADED EGGPLANT SLICES WITH MARINARA DIPPING SAUCE

BREADED CHICKEN FINGERS

Appetizers based on number of people and will be available as a first come first serve basis.