



Purveyors of Fine Meat and Fish

SAMPLE BANQUET MENU

Choice of Cup of Soup

or

The “Original Carlton House Salad”

Romaine, Tomatoes, Mushrooms, Bacon, Hard boiled Egg
tossed with Creamy “Louie” Dressing

ENTREE SELECTIONS

SEAFOOD WELLINGTON

Fresh Sole roasted in pastry with Lobster, Crab and Boursin Cheese. Served
with French Beans, Peppers, Tomato Basil Beurre Blanc and fresh Parsley.

ATLANTIC SALMON

Fresh Pepper crusted Salmon hardwood grilled and served with wilted Spinach,
warm Panzanella Salad, Champagne Vinaigrette and Balsamic Syrup.

VEAL PORTABELLO

Tender Scaloppine of Veal sautéed with Portabello Mushrooms and Capers. Served
with Whipped & Gaufrette Potatoes and Sun-Dried Tomato Beurre Blanc.

CHICKEN BREAST

Tender Honey Mustard flavored boneless breast pan sautéed “English Style” and served
with Whipped Potatoes, Baby Carrots and Caramelized Onion Veloute.

HAWAIIANA TUNA

Fresh AhiTuna “Steak” Pepper seared rare and served with Couscous Risotto, Baby Spring Greens, Bacon Vinaigrette
and fresh Cilantro.

PRIME RIB

Tender Prime Rib slow roasted with fresh Herbs and served with
Baby Carrots, Whipped Potatoes, Beef Jus and Roasted Garlic.

Choice of Carlton Dessert