



Banquet and Catering Menu



Carousel Oceanfront Hotel and Condominiums
11700 Coastal Highway
Ocean City, MD 21842

www.CarouselHotel.com





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Creating a Carousel of unique experiences is easy and affordable...

The Carousel Oceanfront Hotel & Condos has an experienced and creative team of culinary professionals. We are excited to present within these pages our newest selection of catering menus – sure to add flair and style to any event. But if you don’t find what you are looking for, just let us know! Our culinary team is happy to create a menu specific to your needs.



Carousel Breakfast \$18.95

Eggs Benedict with Hollandaise Sauce and Canadian bacon over a toasted English muffin, cheese blintz with fruit preserves, bacon, sausage, breakfast potatoes, creamed chipped beef with biscuits, fresh fruit parfait, morning pastries and breakfast breads, regular and decaf coffee, hot tea, hot chocolate and chilled orange juice

Healthy Start Breakfast \$16.50

Fresh fruit and granola yogurt parfait, farm fresh scrambled egg whites with scallions, variety of dried cereals and chilled milk, toasted bagels with cream cheese and jelly, sliced seasonal fruit and fresh berries, chilled orange juice, regular and decaf coffee and hot tea

Classic Breakfast Buffet \$15.50

Scrambled eggs, bacon OR sausage, cream chipped beef and biscuits, French toast OR pancakes with warm maple syrup, breakfast potatoes, sliced seasonal fruit and fresh berries, variety of dried cereals and chilled milk, regular and decaf coffee, hot tea, hot chocolate and orange juice

Country Breakfast \$14.50

Scrambled eggs, sausage gravy and hot buttermilk biscuits, country ham OR bacon, breakfast potatoes, southern grits with cheddar cheese, oatmeal with brown sugar and raisins, regular and decaf coffee, hot tea, hot chocolate and orange juice

Southwestern Breakfast \$15.95

Build your own breakfast burrito with scrambled eggs, salsa fresca, cheddar and Monterey Jack cheeses, guacamole, sour cream, black beans, cilantro Chorizo sausage, warm flour tortillas, breakfast potatoes with sautéed Spanish onions and peppers, cheddar and jalapeno muffins, regular and decaf coffee, hot tea, hot chocolate and orange juice



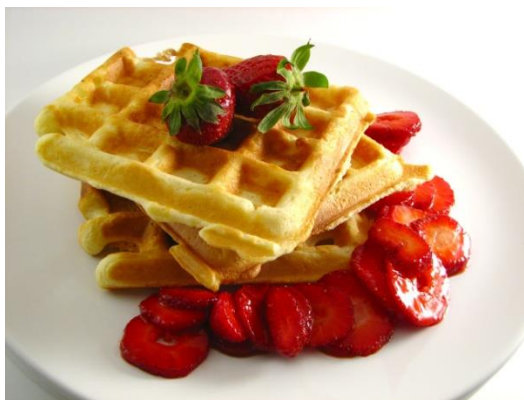
House Smoked Scottish Salmon Display **\$7.00**

With cream cheese, diced red onion, grated hard-boiled egg, chopped parsley, sliced vine ripened tomatoes, lemon and capers and bakery fresh bagels

Omelet Station **\$4.50**

An attended omelet station featuring a uniformed chef preparing omelets to order
With your favorite toppings including: mushroom, red onion, spinach, diced tomato, diced red, yellow, and green peppers, diced ham, sausage, bacon, fresh herbs, and shredded Monterey Jack cheddar cheeses

(Chef Required / \$55.00 per Chef)



Belgian Waffle Station **\$3.75**

An attended waffle station featuring a uniformed chef preparing waffles to order
With your favorite toppings including: warm maple syrup, assorted fresh berries, sweet butter, toasted pecans, brown sugar and whipped cream

(Chef Required / \$55.00 per Chef)



Plated Breakfasts

All breakfast entrees are served with fresh brewed coffee and a glass of chilled orange juice

Prices are per person / Served until 10:30am

The Classic **\$10.50**

Scrambled eggs, choice of bacon OR sausage, served with breakfast potatoes, toast and a fresh fruit garnish

Western Omelet **\$10.75**

Our hearty classic western with red onion, salsa, diced ham, diced red and green bell peppers, cheddar and Monterey jack cheeses, served with breakfast potatoes and a fresh fruit garnish

Good Heart Veggie Omelet **\$ 9.50**

Three egg or Egg Beater omelet loaded with grilled tomato, red onion, mushroom, broccoli and Boursin cheese, served with breakfast potatoes and fresh fruit garnish

Old Fashioned Eggs Benedict **\$10.75**

Two poached eggs with Canadian bacon on toasted English muffin with Hollandaise sauce served with breakfast potatoes and fresh fruit garnish

Pancake Stack **\$10.25**

Tall stack of large buttermilk pancakes lightly dusted with powdered sugar. Served with sausage links and fresh fruit garnish

Texas French Toast **\$10.00**

Five thick, hand cut slices of cinnamon raisin dipped French toast topped with powdered sugar and served with breakfast potatoes and fresh fruit garnish

Country Skillet Wrap **\$14.25**

Sliced grilled chicken, bacon, scrambled egg, bell pepper, tomato, onion, cheddar cheese all folded in a warm soft tortilla and served with breakfast potatoes and a fresh fruit garnish

Breakfast Burrito **\$10.50**

Scrambled egg, onion, tomato, bell pepper, cheddar and Monterey jack cheeses folded in a warm soft tortilla with sour cream and salsa, served with breakfast potatoes and fresh fruit garnish

Sunrise Sandwich **\$ 9.95**

A buttery croissant filled with farm fresh scrambled egg whites, Canadian bacon, cheddar cheese, served with breakfast potatoes and fresh fruit garnish

Continental Plate **\$ 7.75**

Pick Two: (One Muffin, One Danish, OR One Croissant) and Two Fruit Kabob skewers

When selecting multiple plated selections, an additional fee may apply. Your Catering Manager will advise.



Carousel Brunch

Served with selection of chilled fruit juices, regular and decaf coffee and hot tea

Minimum of 30 people / Prices are per person

Brunch Selections and Options

\$29.95

Sliced fresh fruit and seasonal berry display
Breakfast basket and oven breads
Scrambled eggs (substitute eggs Benedict for \$2 Extra)

Omelet station to include – mushroom, red onion, spinach, diced red, yellow and green pepper, diced ham, sausage, bacon, fresh herbs, shredded Monterey Jack and cheddar cheeses

Thick hand cut raisin French toast
Breakfast potatoes
Toast and bagel station

Choice of One Breakfast Meat:

Canadian bacon OR maple smoked sausage OR country ham

Crisp field greens with assorted dressings
Tomato, basil and mozzarella salad with balsamic vinaigrette



Choice of One Lunch Entrée:

Carved black pepper and herb crusted top round
Pork loin stuffed with mozzarella, baby spinach and roasted bell peppers
Dijon and horseradish encrusted port tenderloin with wild mushroom demi-glace
Seared breast of chicken with tomato and caper tapenade
Stuffed chicken fra-diablo (*Italian sausage, mozzarella cheese in a spicy marinara with pepper*)
Carved slow roasted breast of turkey
Pan seared tilapia with diced tomatoes, artichokes, mushrooms and white wine butter sauce
Broiled flounder with roasted red pepper and basil vinaigrette

Choice of One Lunch Side:

Seasonal fresh vegetable medley
Roasted cauliflower in olive oil with balsamic vinegar, tomato, garlic and shallot reduction
Steamed asparagus
Homemade whipped potatoes
Oven roasted red bliss potatoes
Rice pilaf

Decadent Additions (priced per person, per hour):

Spicy Bloody Mary Bar with Celery and Lime Wedge	\$15.00 one hour / \$24.00 two hours
Carousel Mimosa Bar including fresh fruit juice and sparkling options	\$11.00 one hour / \$16.00 two hours



Prices are per person based on 45 minutes of service

Breaks

Beverage Breaks	\$5.25
Freshly brewed regular and decaf coffee, variety of hot teas, hot chocolate, and an assortment of accompaniments	
With Assorted Soft Drinks	\$7.25
The Continental	\$9.50
Morning pastries and breakfast breads, sliced seasonal fruit and fresh berries, freshly brewed regular and decaf coffee, traditional hot tea display and two chilled fruit juices	
The Healthy Corner	\$10.00
Assorted natural low fat yogurts, sliced fresh fruit, Quaker Chewy Granola Bars, freshly brewed regular and decaf coffee, traditional hot tea display and two chilled fruit juices	
Midday Break	\$10.25
Freshly baked soft pretzels, Choice of ONE: Cookies <u>OR</u> Brownies Choice of ONE: Popcorn <u>OR</u> Chips <u>OR</u> Goldfish Freshly brewed regular and decaf coffee, hot tea, assorted soft drinks	

Carousel Carnival Break	\$9.00
Fresh popped popcorn, soft hot pretzels with yellow mustard, goldfish crackers, build your own "penny" candy bag, cotton candy, soft drinks, lemonade and iced tea	
Southwestern	\$10.00
Build your own nacho bar: Tortilla chips, salsa, sour cream, Queso, shredded lettuce and jalapenos, mini chicken quesadillas, soft drinks and bottled water	
Corporate Energizer	\$14.00
Sliced seasonal fruit and fresh berries, Build your own sweet and salty trail mix, mini bags of potato chips and sun chips, chocolate chip and oatmeal raisin cookies, fudge brownies, freshly brewed regular and decaf coffee, traditional hot tea display, soft drinks and bottled water	
Sweet Tooth	\$12.50
Assorted cake display, variety of individual pastries, selection of petit fours, chocolate chip cookies and fudge brownies, freshly brewed regular and decaf coffee, traditional hot tea display	

The Ultimate Meeting Planner \$19.75

Morning:	Mid Morning:	Mid Afternoon:
Sliced seasonal fruit and fresh berries Morning pastries and breakfast breads Your choice of two chilled fruit juices Freshly brewed regular and decaf coffee Traditional hot tea display and hot chocolate	Freshly brewed regular and decaf coffee and hot chocolate Traditional hot tea display Assorted soft drinks and bottled water	Choice of one- Freshly baked cookies <u>OR</u> chewy fudge brownies Soft hot pretzels and honey mustard Freshly brewed regular and decaf coffee, Freshly brewed iced tea, assorted soft drinks, and bottled water

Add 20% service charge, 6% Maryland State Tax, plus .5% Local Food Tax to the above prices

Morning pastries (per dozen)	\$31.00
Breakfast breads (per dozen)	\$33.00
Buttery croissants (per dozen)	\$31.00
Bagels with assorted cream cheese (per dozen)	\$30.00
Assorted individual natural yogurts (per dozen)	\$33.00
Doughnut assortment (per dozen)	\$29.00
Hard boiled eggs (per dozen)	\$30.00
Sliced fresh fruit with seasonal berries (per person)	\$ 4.50
Whole fresh fruit (per piece)	\$ 3.00

Items are intended to enhance an existing break or buffet.



Freshly brewed regular and decaf coffee, hot tea display, hot chocolate (per person)	\$ 4.00
Freshly brewed regular and decaf coffee, hot tea display, hot chocolate, Assorted soft drinks and bottled water (per person)	\$ 5.25
Freshly brewed regular and decaf coffee (by the gallon)	\$45.00
Hot tea display (per person)	\$ 2.50
Hot chocolate set-up (per person)	\$ 2.50
Fresh juice trio (<i>pick 3: orange, cranberry, pineapple, grapefruit, apple, tomato</i>) (per person)	\$ 4.00
Milk (by the carafe)	\$ 4.00
Lemonade (by the gallon)	\$30.00
Fruit Punch (by the gallon)	\$30.00
Freshly brewed iced tea (by the gallon)	\$30.00
Assorted 12 oz. soft drink can and 12 oz. bottled water display (per each)	\$ 2.25
Assorted 12 oz. soft drink can and 12 oz. bottled water display (per person)	\$ 4.00
Assorted Coca Cola selections (per 20oz. bottle)	\$ 3.50
Powerade (per 12 oz. bottle)	\$ 3.50

Items are intended to enhance an existing break or buffet.



Freshly popped popcorn (per pound)	\$16.00
Crispy potato chips (per pound)	\$17.00
Pretzel twists (per pound)	\$16.00
Individual miniature bags of potato chips or Sun Chips (per bag)	\$ 2.50
Cheddar cheese Goldfish (per pound)	\$18.00
Tortilla chips with zesty salsa (per pound)	\$20.00
Hot soft pretzels with yellow mustard (per dozen)	\$32.00
Mixed nuts (per pound)	\$22.00
Dry roasted peanuts (per pound)	\$18.00
Trail mix (per pound)	\$19.00
Freshly baked cookie assortment (per dozen)	\$23.00
Freshly baked fudge brownies (per dozen)	\$30.00
Assorted Quaker Chewy Granola Bars (per dozen)	\$30.00
Bulk "penny" candy (per pound)	\$20.00

Items are intended to enhance an existing break or buffet.





Plated Lunches

All plated selections are served with your choice of Garden OR Caesar salad,
 Chef's choice of steamed vegetables, dinner rolls and butter,
 Chef's choice of plated dessert and regular and decaf coffee, hot tea, and iced tea
 Prices are per person / Served until 2:00pm

Seared Breast of Chicken: **\$16.50**

Hearty chicken breast seared with tomato and caper tapenade

Filet of Flounder: **\$18.50**

Our fresh flounder filet, broiled and served with roasted red pepper basil vinaigrette

Maryland Lump Crab Cake: **\$21.00**

Single cake made with lump crabmeat mixed with our famous imperial sauce

Pan Seared Tilapia: **\$17.00**

Tilapia filet seared with diced tomatoes, artichokes, mushrooms and white wine butter sauce

Broiled Atlantic Salmon: **\$18.00**

Fresh salmon filet broiled and topped with sun dried tomato and basil butter

Grilled Asian Flank Steak: **\$18.50**

Flank steak grilled and glazed with our homemade Asian marinade

Penne Pasta with Mushrooms: **\$15.00**

Fresh Portobello and button mushrooms sautéed with sweet cherry tomatoes, roasted onions, over penne pasta topped with parmesan cheese and rosemary and garlic butter

Penne Chicken Pomodoro: **\$16.00**

Grilled chicken breast julienne over penne pasta with Alfredo sauce, fresh basil and chopped tomato

When selecting multiple plated selections, an additional fee may apply. Your Catering Manager will advise.





Luncheon Salads, Sandwiches Gourmet Wraps

All served with Chef's choice of plated dessert, regular and decaf coffee, hot tea, and iced tea
Wraps and sandwiches served with Sun Chips
Prices are per person / Served until 2:00pm

Chilled Grilled Chicken Caesar Salad: \$15.50

Charbroiled chicken breast, chilled, atop a fresh bed of crisp romaine lettuce with croutons, shredded parmesan cheese and traditional Caesar dressing

Trinity Salad: \$15.00

A healthy portion of shrimp salad, tuna salad and chunky chicken salad served atop a bed of fresh mixed field greens with tomato and cucumber slices

Deli Sandwich: \$14.00

Kaiser roll filled with your choice of turkey, ham, roast beef, chicken salad or tuna salad served with lettuce and tomato along with a fresh fruit garnish

Smoked Turkey BLT Wrap: \$16.00

Sliced mesquite turkey, smoked bacon, crisp romaine lettuce, chopped tomato and mayonnaise

Grilled Chicken Caesar Wrap: \$16.50

Sliced grilled chicken with crisp romaine lettuce, shredded parmesan cheese and Caesar dressing

Santa Cruz Shrimp Wrap: \$18.50

Fresh shrimp, avocado, black bean and tomato salsa, Monterrey jack cheese, white rice, and jalapeno lime mayonnaise

Steak Caesar Wrap: \$17.50

Hand cut sirloin steak with crisp romaine lettuce, shredded parmesan cheese and Caesar dressing

Grilled Vegetable Wrap: \$13.50

Grilled seasonal vegetables, chilled, with balsamic glaze and feta cheese

When selecting multiple plated selections, an additional fee may apply. Your Catering Manager will advise.





Lunch Buffet

All lunch buffets are served with your choice of Garden OR Caesar salad OR
Soup choice where indicated, dinner rolls and butter,
Chef's choice of dessert and regular and decaf coffee, hot tea, and iced tea
Minimum 30 People / Prices are per person / Served until 2:00pm

Carousel Lunch Buffet: **\$18.50**

Choice of New England clam chowder OR Maryland crab soup
Sliced slow-cooked top round of beef, sliced thin and served with mushroom au jus
Fresh broiled flounder with red pepper vinaigrette
Chef's choice of fresh seasonal vegetable

Blue Crab Buffet: **\$26.50**

Choice of seafood bisque OR cream of crab asparagus soup
4oz. Maryland lump crab cakes (broiled, one per person)
Maryland fried chicken, fried shrimp
Corn on the cob, Cole slaw

Pasta Extreme: **\$19.50**

Choice of minestrone OR Italian vegetable and beef soup
Toasted garlic parmesan French baguettes
Penne and linguine pasta with Alfredo and marinara sauces and meatballs
Grilled chicken and sweet Italian sausage

Deli Express: **\$17.50**

Choice of Maryland crab OR minestrone soup
Sliced deli meats to include: turkey, ham and roast beef
Sliced American, cheddar, Swiss and provolone cheeses
Lettuce, sliced tomato, sliced onion and pickle spear, assorted breads and rolls
Red bliss potato salad and coleslaw

The Tailgate: **\$21.00**

Ground sirloin patties with beer braised onions
Honey mustard OR BBQ chicken breasts and Bratwurst with sauerkraut
Sliced American, cheddar, pepper jack and provolone cheeses
Lettuce, sliced tomato and pickle spears, assorted breads and rolls
Sliced seasonal fruit and fresh berry display
Cole slaw and potato chips

South of the Border: **\$18.00**

Chicken and tortilla soup
Build your own tacos, taco salad and fajitas with: soft flour tortillas and crisp corn tortillas, seasoned ground beef, sliced grilled chicken breast, roasted peppers and onions, lettuce, tomato, zesty salsa, guacamole, sour cream, cheddar cheese
Refried beans and Spanish rice



Light Fare Buffet And Boxed Lunches

Light fare lunches include regular and decaf coffee, hot tea, and iced tea
Buffet – Minimum 30 People / Prices are per person

Carousel Soup and Salad Bar: \$16.50

Choice of Maryland crab OR minestrone soup
Chicken Caesar salad, tuna salad, shrimp salad, mixed field greens with assorted toppings
Red skin potato salad, assorted rolls
Sliced fresh fruit & seasonal berry display
Chef's pastry display

Wrap it Up Buffet: \$18.50

Assorted wrap trio to include: grilled vegetables with balsamic glaze and feta cheese
Shrimp with romaine lettuce and mango Caesar dressing
Grilled chicken with portabella mushroom, spinach, tomato, mozzarella cheese and garlic mayonnaise
Mixed field greens with assorted toppings, Italian pasta salad, Sun Chips
Chef's pastry display

Boxed Deli Lunch Selections:

"On the Go": \$14.50

Choice of one sandwich OR wrap
One piece of whole fruit
One bag classic potato chips
Freshly baked cookie
Chilled 12 oz. canned soda OR 12 oz. bottled water

Sandwich Choices:

(available on Kaiser Roll OR Croissant)
(includes Lettuce and Tomato)

Hickory smoked ham & Swiss
Slow roasted, sliced beef & Wisconsin cheddar
Mesquite turkey & havarti
Marinated Portobello & provolone

Wrap Choices:

Ranch chicken salad wrap
Tuna salad wrap
Grilled vegetable wrap





Plated Dinners

All plated selections are served with your choice of Garden salad or Caesar salad,
Chef's choice of starch, vegetable and plated dessert and regular and decaf coffee, hot tea, and iced tea
Prices are per person / All steak temperatures are cooked medium

Chicken Piccata: **\$21.00**

Lightly breaded grilled chicken in a white wine lemon butter sauce with capers

Baked Chicken Breast Florentine: **\$22.00**

Chicken breast stuffed with spinach, roasted red pepper, garlic clove and fresh mozzarella.
Served in our garlic bell pepper cream sauce

Chicken Chesapeake: **\$25.00**

Grilled chicken breast topped with crab and roasted peppers in imperial sauce

Chicken Cordon Bleu **\$23.50**

Honey ham and Swiss cheese rolled and baked in a boneless chicken breast

Maryland Crab Cake: **\$29.50**

A 4oz. jumbo lump crab cake served with Dijon cream sauce **Add a 4oz. crab cake to any meal for \$10.00**

Slow Cooked Prime Rib of Beef: **\$29.00**

Slow roasted 10oz. prime rib cooked in rosemary and served with au jus and horseradish.

Filet Mignon: **\$36.00**

8oz. center cut filet mignon with shitake mushroom demi-glace

Baked Salmon: **\$28.00**

Fresh Atlantic salmon with saffron and peppercorn cream

Baked Flounder: **\$21.00**

Fresh flounder filet cooked with lemon pepper seasoning and white wine

Add Crab Imperial: **\$24.50**

Seared Tilapia: **\$22.50**

Pan seared tilapia topped with wild mushrooms, artichokes and capers in a lemon beurre blanc

Bourbon Street Pork Chop: **\$26.00**

Hand cut 10oz. bone-in pork chop stuffed with cornbread and andouille sausage

Wild Mushroom and Asparagus Bread Pudding: **\$19.50**

Fresh mushrooms and asparagus in a Cajun cream sauce with eggs, cheese, fresh vegetables, and bread tossed together and baked to a golden brown and topped with parmesan reggiano cheese

Penne Abruzzi Primavera: **\$21.00**

Penne pasta with sautéed vegetables in a traditional light tomato, garlic and basil sauce

When selecting multiple plated selections, an additional fee may apply. Your Catering Manager will advise.

Signature Dinner Buffet Selections



All dinner buffets served with Chef's choice of seasonal vegetable, starch, dinner rolls and butter and dessert. Also includes regular and decaf coffee, hot tea and iced tea
Minimum 30 People / Prices are per person

Buffet I:

\$32.00

Maryland crab soup
Tossed garden salad and choice of dressing
Seared chicken breast with tomatoes, caramelized onions and feta cheese
Slow roasted top round of beef
Baked flounder with fresh basil and parmesan crumbs

Buffet II:

\$37.00

Chicken and tortellini soup
Classic Caesar salad
Broiled salmon with sun dried tomato garlic butter
Center-cut pork loin crusted with fresh herbs and peppercorn mélange
Grilled sirloin steak with baby spinach and roasted bell peppers

Buffet III:

\$42.00

Crumbled gorgonzola cheese and crab soup
Mixed field greens with bleu cheese, crushed walnuts and balsamic vinaigrette
Fresh seasonal fruit and International cheese display
4oz. jumbo lump crab cakes with horseradish and siracha remoulade (one per person)
Grilled chicken breast with balsamic vinegar and wild mushrooms
Chef carved slow roasted prime rib of beef, au jus and French horseradish
(\$55.00 Uniformed Chef Fee required)



Carousel Custom Dinner Buffet

Minimum 40 people / Prices are per person



\$38.00

Fresh seasonal fruit and International cheese display

Choice of One Soup:

Maryland Crab OR Cream of Crab and Asparagus OR Chicken and Tortellini OR Minestrone
OR Chicken Tortilla OR Creamy Baked Potato

Choice of One Salad:

Tossed Garden OR Caesar

Choice of Three Entrees:

Seared chicken breast with tomatoes, caramelized onions and feta cheese
Grilled chicken breast with balsamic vinegar and wild mushrooms
Center-cut pork loin crusted with fresh herbs and peppercorn mélange
Pre-Carved black pepper and herb crusted top round
Slow roasted top round of beef with silver dollar rolls
Pre-Carved slow roasted breast of turkey
Broiled flounder with roasted red pepper vinaigrette
Broiled salmon with sun dried tomato and garlic butter
Pan seared tilapia with artichokes, mushrooms and white wine butter sauce
Penne pomodoro

Choice of One Vegetable:

Seasonal fresh vegetable medley
Steamed asparagus
Green bean almandine
Honey Glazed Carrots

Choice of One Starch:

Homemade whipped potatoes
Oven roasted red bliss potatoes
Whipped Sweet Potatoes
Rice pilaf
Vegetable fried rice

**Served with warm dinner rolls and Butter
Chef's Pastry Display
Regular and decaf coffee, hot tea and iced tea**

Country Cookout: \$31.00

Garden salad w/ your choice of dressing
 Barbecued spare ribs
 Maryland fried chicken
 Roasted top round of beef – carved to order (\$55.00 carver fee)
 Creamy coleslaw
 Red bliss potato salad
 Corn on the cob
 Country baked beans
 Corn muffins and butter
 Assorted dessert



Island Luau: \$34.00

Fresh tropical fruit salad
 Garden salad with mango vinaigrette
 Soy and Sesame Glazed Chicken Breast
 Teriyaki marinated sirloin steak
 Roasted five spice pork loin
 Stir fried island vegetables
 Hawaiian fried rice
 Roasted sweet potato wedges
 Island desserts

Eastern Shore Feast: \$56.00

Fresh seasonal sliced fruit display
 Choice of Maryland crab OR Cream of crab soup
 Cold raw bar to include:
Peel and eat shrimp and Clams on the Half shell
(2 per person)
 Mini lump crab cakes (2 per person)
 Maryland fried chicken
 Broiled flounder
 Jumbo fried shrimp
 Red bliss potato salad
 Creamy coleslaw
 Fresh vegetable medley
 Corn bread and honey butter
 Assorted desserts



Themed Dinner Buffets

All selections include regular and decaf coffee, hot tea and iced tea

Minimum 40 people / Prices are per person

Mexican Fiesta: \$27.00

Fire roasted, zesty salsa, chili con Queso and chips

Baja chicken and enchilada soup

Mexican style ranchero salad:

Chopped romaine, diced black olives, tomatoes, onions. Sliced jalapenos, grated cheddar cheese, cilantro lime vinaigrette

Build your own tacos with:

Seasoned ground beef, lettuce, tomato, zesty salsa, guacamole, sour cream, cheddar cheese

Mesquite grilled chicken and steak fajitas with:

Sliced grilled chicken breast and sliced grilled steak with roasted pepper and onion

Soft flour tortillas and crisp corn tortillas

Refried beans

Spanish rice

Assorted desserts

Festa Italian: \$33.00

Tossed Caesar salad

Minestrone soup

Tuscan antipasto display:

Sliced Italian meats and cheeses, marinated artichokes and olives, roasted red peppers

Chicken parmigiana

Tilapia margherita:

Baked tilapia topped with fresh tomato relish and herbs

Penne pomodoro

Roasted vesuvio potatoes

Toasted garlic bread

Classic Italian desserts

Mardi Gras: \$29.00

Chilled cornbread salad

Blackened catfish

“Nawlins” shrimp and sausage

Chicken gumbo

Red beans and rice

Creole marinated vegetables

Creole roasted potatoes

Cornbread muffins and butter

Assorted Desserts



House Smoked Scottish Salmon Display: \$200.00 (Served 30 People)

With cream cheese, diced red onion, grated hard-boiled egg, chopped parsley, vine ripened tomatoes, lemon and capers with bakery fresh bagels

Antipasto Display: \$9.00 per Person / 30 Person Minimum

Grilled peppers, marinated mushrooms, marinated green and black olives, pepperoncinis, sliced banana peppers, marinated cherry tomatoes, pesto, extra virgin olive oil, balsamic vinegar, sliced rustic breads



Gourmet International Cheese Display: \$9.50 per Person
30 Person Minimum

Assortment of fine cheeses from around the world garnished with fresh grapes, seasonal berries, cured prosciutto, served with French breads, crackers and Pommerey mustard



The Following Selections serve 50 People:

Sliced Fresh Fruit & Cheese Display – \$175.00

Seasonal display of fresh fruit, berries, and a variety of cubed cheeses
Served with assorted crackers

Vegetable Crudités with Chef's Herb Dip - \$125.00

Seasonal variety of crisp vegetables and fresh homemade herb dip

Chef's Pastry Table: \$11.00 Per Person / 30 Person Minimum

Assorted bistro desserts, fresh fruit tarts, seasonal fresh fruit & berry display, petit fours, and chocolate dipped strawberries



Action Stations

Requires uniformed chef: \$55.00 per chef

Carving Stations:

Served with silver dollar rolls

Carved Beef Tenderloin: **\$255.00**

(Serves 25 People)

Dry rubbed and slow roasted, served with horseradish cream and au jus

Carved Roasted Breast of Turkey: **\$185.00**

(Serves 25 People)

Served with giblet gravy and cranberry relish

Carved Cured Pit Ham: **\$180.00**

(Serves 35 People)

Brown sugar, hand rubbed, bourbon seared pit ham with pineapple glaze

Carved Teriyaki Glazed Pork Loin: **\$200.00**

(Served 25 People)

Served with sesame vinaigrette



“Build Your Own” Stations:

Slider Bar: \$14.00 per Person

Mini hamburger and pulled pork sliders, “Build your own” with lettuce, tomato, onion, pickle, ketchup, mustard, mayo, BBQ sauce and cheese

Mashed Potato Martini Bar: \$9.00 per Person

Creamy mashed red bliss potatoes topped with choice of: Cheddar cheese, grated parmesan cheese, crumbled gorgonzola, bacon, sautéed mushrooms, caramelized onions, scallions, jalapenos, artichokes, zesty salsa, sour cream, whipped butter, salt and pepper

Mac & Cheese Station: \$9.00 Per Person

Macaroni with cheddar and jack cheeses and topped with your choice of:

Herbed bread crumbs, grated parmesan cheese, crumbled gorgonzola, bacon, diced pancetta, caramelized onions, roasted red pepper, diced tomatoes, scallions and jalapenos



Hors D'Oeuvres

All selections priced per 50 guests

Cold Selections:

Assorted finger sandwiches	\$130.00
Chef's assorted cold canapés	\$155.00
Crab and avocado salad	\$135.00
Smoked salmon mousse	\$120.00
Antipasto skewers	\$115.00
Prosciutto wrapped cantaloupe skewers	\$110.00
Goat cheese stuffed roasted baby peppers	\$110.00
Jumbo shrimp cocktail	*\$325.00
Peel and eat shrimp	*\$250.00

**Prices subject to change with fluctuation in market prices*

Snack Displays

Chips or Pretzels	\$ 35.00
Goldfish crackers	\$ 38.00
Potato chips w/ herb dip	\$ 45.00
Tortilla chips w/ zesty salsa	\$ 55.00
Spinach and artichoke dip w/ chips and pita	\$ 95.00
Soft pretzels with cheddar cheese	\$125.00
Hot Crab Dip w/ sliced Baguettes	\$200.00

Hot Selections:

Pear and brie wrapped in pastry	\$ 75.00
Chicken cordon bleu bites	\$ 90.00
Swedish meatballs	\$ 70.00
BBQ meatballs	\$ 70.00
Spinach and artichoke tarts	\$ 90.00
Chicken and pineapple brochettes	\$ 90.00
Scallops wrapped in bacon	\$110.00
Crab ragoon	\$ 90.00
Vegetarian Spring egg rolls	\$ 85.00
Assorted quesadilla (beef, chicken, veg)	\$ 95.00
Crab imperial stuffed mushroom caps	\$125.00
Mini crab cakes	*\$195.00
Steamed shrimp	*\$185.00
BBQ shrimp	*\$195.00
Chicken wings (hot, mild, BBQ, plain, OB)	\$ 75.00
Mini deep dish pizza	\$ 70.00
Assorted petite quiche	\$105.00
Jerk or Sesame chicken skewers	\$125.00
Spicy tenderloin tip skewers	\$135.00
Pork pot stickers	\$120.00
Crispy Chicken Tenders w/ Honey Mustard	\$155.00



Banquet Bar & Beverage Service

"By the Drink" Pricing:	Hosted Bar: (plus tax)	Cash Bar: (inclusive)
House Brands	\$ 5.50	\$ 6.00
Premium Brands	\$ 6.50	\$ 7.00
Extra Premium Brands	\$ 8.00	\$ 9.00
Cordials	\$ 7.50	\$ 8.00
House Wine	\$ 5.50	\$ 6.00
Domestic Beer	\$ 4.00	\$ 5.00
Import Beer	\$ 5.00	\$ 6.00
Craft Beer	\$ 5.00	\$ 7.00
Non Alcoholic Beer	\$ 4.00	\$ 5.00
Soft Drink / Bottled Water	\$ 2.50	\$ 3.00

"Per Person / Per Hour" Pricing:	One Hour:	Two Hours:	Three Hours:	Four Hours:
House Brand Bar	\$14.00	\$20.00	\$26.00	\$32.00
Premium Brand Bar	\$17.00	\$25.00	\$33.00	\$41.00
Extra Premium Brand Bar	\$20.00	\$30.00	\$40.00	\$50.00
Domestic Beer and Wine Bar	\$12.00	\$17.00	\$22.00	\$27.00
Mimosa Bar (Brunch only)	\$11.00	\$16.00	\$21.00	\$26.00
Premium Bloody Mary Bar (Brunch only)	\$15.00	\$24.00	XX	XX
Children Pricing	\$3.00	\$6.00	\$9.00	\$12.00

Bar Enhancements:	
House Sparkling Wine / Champagne Toast	\$4.00 per guest (Premium requests priced accordingly)
House Wine Pour with Dinner	\$5.00 per guest (Premium requests priced accordingly)
Passed Signature Cocktail	\$6.00 per guest (Premium requests priced accordingly)
Cordial Set-up	\$8.00 per guest / per hour
Dry Bar Snacks	\$2.00 per guest



Add 20% service charge, 6% Maryland State Tax, plus .5% Local Food Tax to the above prices



Banquet Bar & Beverage Service

House Brands:	Bowman’s Vodka, Admiral Nelson’s Spiced Rum, Bowman’s Rum, Bowman’s Gin, Kentucky Gentleman Bourbon, Seagram 7/VO Whiskey, Inver House Scotch, Torada Tequila, Assorted Liqueurs and Flavored Mixers, Domestic Beer Selection
Premium Brands:	Absolute 80 or Stoli Vodka, Captain Morgan Rum, Bacardi Silver Rum, Tanqueray Gin, Jim Beam Bourbon, Jack Daniels Whiskey, Dewars Scotch, Jose Cuervo Tequila, Assorted Liqueurs & Flavored Mixers, Domestic Beer Selection
Extra Premium Brands:	Grey Goose or Ketel One Vodka, Meyers Dark Rum, Bacardi Silver Rum, Bombay Sapphire Gin, Maker’s Mark Bourbon, Crown Royal Whiskey, Chivas Regal Scotch, Patron Tequila, Assorted Liqueurs & Flavored Mixers, Domestic and Import Beer Selections
Cordials:	Amaretto DiSaronna, Kahlua, Baily’s Irish Cream, Sambuca, Frangelico, Courvoisier
House Wine Varietals:	Pinot Grigio, Chardonnay, Moscato, White Zinfandel, Merlot, Cabernet Sauvignon, Sparkling Wine
Domestic Beer Selections:	Budweiser, Bud Light, Miller Light, Coors Light, Yuengling, Michelob Ultra, Coors
Import Beer Selections:	Corona, Corona Light, Heineken, Heineken Light, Stella, Amstel Light
Craft Beer Selections:	Sam Adams Boston Lager, Blue Moon, Sierra Nevada, EVO
Beer by the Keg (\$265.00):	Bud Light, Miller Light, Yuengling (Other brands available starting at \$275.00 and up)
Soft Drinks:	Coke, Diet Coke, Sprite, Seagram’s Ginger Ale, Seagram’s Club Soda, Seagram’s Tonic Water, Dasani Water

A La Carte and Custom Bar Pricing

Let us assist you in customizing your own unique banquet bar or beverage service needs. A la carte pricing is an option, and is available upon request.





Banquet Bar & Beverage Service Guidelines

- Alcohol can be served in private functions daily from 10:00am until 1:00am. Catered food must be provided at all events with alcohol being served.
- Guests may not leave a function space with an alcoholic beverage in hand
- The Carousel is not able to guarantee beverage/alcohol prices or wine selections; which are subject to change and availability without notice from the WCLC. All bar/wine orders must be submitted a minimum of 14 days in advance. Carousel will purchase and supply wine and liquor that is not carried in stock (if available) at client's request, but only with advance payment. A minimum order/purchase amount may apply.
- All alcohol must be purchased through the Carousel and served by Carousel bartenders. NO outside alcohol will be permitted. The Carousel requires minimum sales of \$350.00 per bar. If the minimum is not met then the host/hostess will pay the difference up to \$350.00
- One bartender is required for every 50-75 guests. Bartenders, cocktail servers and cashiers are billed at \$75.00 each for the first two (2) hours (2 hour minimum). It is then \$30.00 for each additional hour or portion thereof. The bartender fees do not apply toward the minimum sales requirement.
- You may choose to have your host bar service based on (1) per person/per hour pricing, (2) by-the-drink pricing, or (3) cash bar by the drink pricing. Special tiered wedding bar packages are also available. Please remember, hosted bar by-the-drink charges include all drinks served, not just drinks consumed. Cash bar prices include sales tax.
- Standard bar service includes your choice of Call, Premium or Extra Premium brand liquor, domestic beer, imported beer, house wine, sodas and water. It is the assumption that cash bars will be set with the Standard Bar Service.
- Hosted bar service by the drink allows the host to have the option of determining which types of "in stock" drinks are to be made available at the bar.
- Carousel bartenders keep a bar tab/inventory sheet for each event recording a group's consumption. The group coordinator or contact may review and sign-off on the inventory sheet at the conclusion of the function. If the contact chooses not to review the bar control sheet at the conclusion of the function, the beverage quantities and billing may not be disputed.
- The Carousel serving size is one (1) ounce. Wine is poured at five (5) ounces per serving. Doubles, shots or shooters are NOT available from the banquet bars unless arrangements are made in advance and specified on the banquet event order.
- The Carousel takes great pride in responsible beverage service in banquet settings. The Carousel DOES NOT permit the serving of alcoholic beverages to ANYONE UNDER THE AGE OF 21, or under the influence of alcohol in accordance with the Maryland state law. As hosts, the Carousel is responsible to monitor the potential intoxication of our guests and will regulate bar service when necessary to ensure the safety of our guests. Guests under the age of 40 should be prepared to present current, valid, photo identification
- We appreciate your support and assistance with these guidelines to ensure everyone enjoys the entire event safely.