

CAROUSEL RESTAURANT & BISTRO

catering menu & private dining menu

HORS D'OUERVES

PROVINCE BOAR PATE

slow simmered fine cuts of foie gras chicken . boar . liver . bacon jam . dijon mustard . crostini
\$90.00 per tray | \$45.00 1/2 tray | \$3.00 per piece

SMOKED SALMON CROSTINI

house smoked wild alaskan salmon over toasted fresh bread & herb cream cheese
\$100.00 per tray | \$50.00 1/2 tray | \$3.25 per piece

ARTICHOKE SHRIMP

jumbo prawns over artichoke bottoms . dill creme fraiche . wrapped in butter lettuce
\$120.00 per tray | \$60.00 1/2 tray | \$4.00 per piece

LAMB SLIDERS

fresh ground lamb . house Hawaiian roll . bacon . tomato . spinach . beet ketchup spread
\$150.00 per tray | \$75.00 1/2 tray | \$5.00 per piece

CRAB CAKES

arugula tossed with lemon vinaigrette . citrus beurre blanc & brown butter capers
\$150.00 per tray | \$75.00 1/2 tray | \$5.00 per piece

CHICKEN SKEWERS

herb marinate . roasted multi colored bell peppers . red onion
\$110.00 per tray | \$55.00 1/2 tray | \$3.75 per piece

STUFFED MUSHROOM

button mushrooms baked with a vegetable mélange cooked in white wine topped with a balsamic glaze
\$60.00 per tray | \$30.00 1/2 tray | \$2.00 per piece

ARTISAN CHEESE PLATE

variety of artisan cheeses and cured meats
\$180.00 per tray | \$90.00 1/2 tray

SALAD

ARTISAN MIXED GREENS

bell pepper . red onion . tomato . cucumber . blue cheese , house, or lemon vinaigrette
\$120.00 per bowl | \$60.00 1/2 bowl | \$5.00 per plate

ENTREES

COQ AU VIN

chicken braised in red wine . topped with a house red wine sauce & sautéed mushrooms
\$360.00 per tray | \$26.00 per plate

WILD ALASKAN SALMON

seared salmon & béarnaise sauce
\$420.00 per tray | \$28.00 per plate

DUCK

seared & braised in a house red wine sauce . topped with brandy flambéed green peppercorns
\$450.00 per tray | \$30.00 per plate

PORK

lightly breaded & pan seared pork tenderloin topped with a mixed bell pepper salad sautéed in an apple red wine sauce
\$375.00 per tray | \$25.00 per plate

BEEF BIOURGIGNON

braised beef in a red wine over egg noodles
\$300.00 per tray | \$20.00 per plate

CHICKEN MEDITAREANAN

herb marinated chicken breast . roasted red & yellow bell peppers . mushrooms . wild rice
\$300.00 per tray | \$20.00 per plate

VEGETABLE PASTA

seasonal sautéed vegetables tossed in a house made pasta
\$225.00 per tray | \$15.00 per plate