

**E.F. CARPENTERS**  
CASUAL FINE DINING



# Banquet Menu

July 2010

**Appetizer Buffet Menu**

**Smoked Salmon Pinwheels** – Smoked Salmon, asparagus, green onion and cream cheese rolled up in a flour tortilla and sliced into pinwheels.

50 people \$82.00  
25 people \$43.50

**Turkey Pinwheels** – Turkey, sliced then and rolled in spinach herb flat bread with tomato, cucumber, lettuce and a roasted red pepper mayo.

50 people \$47.00  
25 people \$26.00

**Mini Sandwiches** – Assorted Ham, Roast Beef and Turkey on dollar rolls with assorted cheeses, lettuce tomato and mayonnaise, garnished with a stuffed green olive skewer.

50 sandwiches \$80.00  
Price per sandwich \$1.75

**Cheese & Cracker Display**- Cheddar, Colby and Monterey Jack Cheese served with assorted crackers. Full Tray serves up to 60 people.

Full Tray \$95.00  
Half Tray \$50.00

**Vegetable Display** – Assortment of Crisp Seasonal Vegetables served with a buttermilk ranch dip.

Full tray serves up to 60 people.  
Full Tray \$60.00  
Half Tray \$35.00

**Fresh Fruit Tray** – Assortment of seasonal fresh fruit served with our raspberry fruit dip.

Full Tray \$75.00 (Serves up to 60 people)  
Half Tray \$40.50 (Serves up to 30 people)

**Fruit and Cheese Display** – Fresh assortment of seasonal fruit with our homemade fruit dip and a variety of cheeses. Full tray serves up to 60 people.

Full Tray \$85.00  
Add crackers for \$15.00 additional  
Half Tray \$50.00  
Add crackers for \$10.00 additional

**Crab Dip**-a warm mix of crab and cream cheese baked and served in a chafing dish with pita chips.

Full Tray \$93.00 (Serves up to 70 people)  
Half Tray \$49.00 (Serves up to 40 people)  
Small Tray \$27.00 (Serves up to 20 people)

**Crab Cakes**-Lump Crab Meat encrusted crab cakes sautéed and served with a chipotle cream sauce.

40 people \$90.00  
20 people \$47.00

**Artichoke & Spinach Dip** – A warm mix of Artichokes, Spinach, Parmesan cheese, onions and Monterey Jack cheese served with Pita Chips.

Full Tray \$69.00 (Serves up to 40 people)  
Half Tray \$37.00 (Serves up to 20 people)

**Swedish Meatballs** – Meatballs tossed in a beef sauce with mushrooms, sour cream and onions. This favorite is also available with barbecue sauce.

160 pieces \$84.00  
80 pieces \$40.00

**Crab Rangoon**-Crispy Wontons filled with Crabmeat, Cream Cheese and scallions and served with a sweet and sour sauce for dipping.

Full Tray \$45.00(approx. 50)  
Half Tray \$25.00(approx 25)

**Bacon Wrapped Water Chestnuts**-Water Chestnuts wrapped in bacon and baked until crispy. Served with a honey Dijon sauce.

80 pieces \$47.00  
40 pieces \$26.00

**Toasted Ravioli** – Italian Beef stuffed ravioli, deep-fried and served with Marinara.

50 pieces \$45.00  
25 pieces \$20.00

**Stuffed Mushroom Caps** – Large Mushroom caps filled with a crab and cream cheese stuffing, topped with provolone cheese and baked to perfection.

50 pieces \$65.00  
25 pieces \$35.00

**Curried Beef Beggar Purses** – Braised Curried Beef wrapped in a puff pastry and served with a creamy horseradish sauce.

80 pieces \$95.00  
40 pieces \$50.00

**Bruschetta** – Baguettes topped with pesto, tomato relish and shredded Parmesan Cheese.

80 pieces \$94.00 (Serves up to 60 people)  
40 pieces \$49.50 (Serves up to 30 people)

**Fried Mozzarella Cheese Sticks** – Big slices of mozzarella rolled in seasoned bread crumbs, deep-fried and served with marinara sauce and buttermilk ranch dressing.

80 pieces \$74.00  
40 pieces \$39.50

**Breaded Chicken Tenders**-Large Strips of Chicken Breast coated with a southern style breading, deep-fried crunchy and served with buttermilk ranch or BBQ sauce. (You have the option of having these cut in half.)

80 pieces \$112.00  
40 pieces \$58.50

**Portabella Fries** – Sliced Portabella mushrooms lightly battered and deep-fried, served with balsamic vinaigrette.

40 people \$87.00  
20 people \$46.00

**Black Bean Dip** – Black Beans, bacon, onions, garlic, tomatoes, corn, chilies, sour cream, cheddar and Monterey Jack cheese served with Tortilla Chips.

40 people \$89.00  
20people \$47.00

# E.F. CARPENTERS

CASUAL FINE DINING



Buffet Menu includes Two Entrees, One Starch, One Vegetable, One Salad, Iced Tea, Coffee, Water, Rolls and Butter. All buffets are \$15.71 + tax and 20% gratuity. Total price per person \$20.00.

## Entrees (Pick Two)

**Fried Chicken** - Breasts, Wings, Thighs and Drumsticks rolled in EF Carpenters signature breading and deep-fried to perfection.

**Pecan Chicken** - Chicken breast rolled in pecans, pan seared and topped with a sun-dried tomato and basil cream sauce.

**Chicken Marsala** - Chicken breast lightly breaded, pan seared and topped with a mushroom Marsala wine sauce.

**Chicken Parmesan** - Lightly breaded and pan seared Chicken Breast topped with marinara and Provolone Cheese. Served on a bed of Fettuccine tossed in Marinara sauce.

**Roast Pork Loin** - Pork Loin slow roasted and sliced thin, topped with pan pork gravy.

**Beef Stroganoff** - Tender Beef Tips marinated and served in a beef mushroom gravy over steamy fettuccine noodles.

**Lasagna** - Lasagna Noodles layered with a Meat Marinara sauce and Ricotta Cheese. Baked and topped with Mozzarella

**Vegetable Lasagna** - Lasagna Noodles layered with fresh vegetables, Ricotta cheese and a creamy Alfredo sauce. Baked and Topped with Provolone Cheese.

**Chicken Fettuccine** - Grilled Chicken tossed with steamy Fettuccine noodles and creamy Alfredo sauce.

**Beef Bolognese** - Penne noodles tossed in a meat marinara sauce and topped with Provolone Cheese.

**Meatloaf** - Homemade Meatloaf baked with a tomato glaze and sliced.

**Pot Roast** - Sliced Top Round topped with Caramelized Onions, Mushrooms and Beef Au Jus Gravy

Buffet Menu includes Two Entrees, One Starch, One Vegetable, One Salad, Iced Tea, Coffee, Water, Rolls and Butter. All buffets are \$18.07 + tax and 20% gratuity. Total price per person \$23.00.

## Entrees (Pick Two)

**Tuscan Baked Chicken** - Breasts, Wings, Thighs and Drumsticks rolled in Italian Tuscan Seasonings and then baked to perfection.

**Chicken Oscar** - Chicken Breast, lightly breaded, pan-seared and topped with lump crabmeat and Hollandaise sauce.

**Sesame Chicken** - Rolled in sesame seeds, baked and topped with a Teriyaki Glaze.

**Stuffed Chicken Breast** - Chicken breast stuffed with herb cheese and ham. Topped with a creamy mushroom sauce

**Italian Stuffed Pork Loin** - Pork Loin stuffed with apples, Italian sausage, onions, peppers, garlic and croutons. Baked to perfection.

**Pork Tenderloin** - Pork Tenderloin Filet wrapped in Bacon and topped with a Pancetta Mushroom gravy.

**Atlantic Salmon** - Salmon fillets topped with Pommerrey Mustard cream sauce and fried wonton strips.

**Tilapia** - Tilapia fillets, baked and topped with a lemon caper butter sauce.

**Breaded Shrimp** - Large Shrimp rolled in classic breading and served with cocktail sauce.

**Lobster Lasagna** - Lasagna noodles layered with fresh Lobster, Spinach, Ricotta cheese and a creamy Alfredo sauce. Topped with Provolone Cheese.

If there is anything that you may want that you cannot find on the menu, feel free to ask. EF Carpenters is always willing to consider suggestions.

One Entrée Option (Perfect for Lunch)

One Entree, One Starch or One Vegetable, One Salad, Iced Tea, Coffee, Water, Rolls and Butter.  
\$11.79 + tax and 20% gratuity. Total price per person \$15.00.

**Fried Chicken** - Breasts, Wings, Thighs and Drumsticks rolled in EF Carpenters signature breading and deep-fried to perfection.

**Chicken Marsala** -Chicken breast lightly breaded, pan seared and topped with a mushroom Marsala wine sauce.

**Roast Pork Loin** - Pork Loin slow roasted and sliced thin, topped with pan pork gravy.

**Beef Stroganoff** - Tender Beef Tips marinated and served in a beef mushroom gravy over steamy fettuccine noodles.

**Meatloaf** - Homemade Meatloaf baked with a tomato glaze and sliced.

**Lasagna** - Lasagna Noodles layered with a Meat Marinara sauce and Ricotta Cheese. Baked and topped with Mozzarella

**Vegetable Lasagna** - Lasagna Noodles layered with fresh vegetables, Ricotta cheese and a creamy Alfredo sauce. Baked and Topped with Provolone Cheese.

**Chicken Fettuccine** - Grilled Chicken tossed with steamy Fettuccine noodles and creamy Alfredo sauce.

**Pot Roast** - Sliced Top Round topped with Caramelized Onions, Mushrooms and Beef Au Jus Gravy

**Soup & Salad Buffet**

\$5.21 + tax & 20% gratuity.

Total per person \$9.00.

Pick one Soup and Two Salads.  
Dinner served with Rolls and butter.

**Salads (Choose one)**

**Caesar Salad**

Crisp Romaine tossed with Homemade Caesar Dressing, Seasoned Croutons and Parmesan Cheese.

**Garden Salad**

Iceberg and Romaine Lettuce topped with Tomato, Red Onion, Black Olives and Feta Cheese. Served with your choice of two dressings.

Dressings - (All dressings are homemade.)  
House Peanut Vinaigrette, Peppercorn Ranch, Honey Mustard, 1000 Island, Bleu Cheese and Caesar.

**Soups**

Can be substituted for salad on any buffet for an additional \$.50 per person.

Can be added to any buffet for an additional \$2.50 per person

Butternut Squash Bisque

Loaded Baked Potato Soup

Lobster Bisque

Clam Chowder

Smoked Corn Chowder

Beef Vegetable

**Starches (Choose One)**

Garlic Herb Mashed Potatoes

Oven Roasted Red Potatoes

Rice Pilaf

Candied Sweet Potatoes

Twice Baked Potatoes

Bacon & Cheddar Scalloped Potatoes

**Vegetables (Choose One)**

Green Beans Almondine

Glazed Carrots

Buttered Broccoli Florets

Chef Choice Mixed Vegetables

Asparagus Au Gratin

Buttered Corn

**Desserts**

Tray of Chocolate Chip Cookies (12) \$10.00

Tray of Chocolate Brownies (12) \$10.00

Vanilla Cheesecake with Raspberry Sauce \$3.50 per person

\*Cakes can be brought into EF Carpenters for a \$20.00 cake fee (Fee includes cake cutting and serving.)

**1. Guarantee**

All final guaranteed attendance counts are due within 48 hours of your event. This number is considered a "guarantee" and is NOT subject to reduction. You will be charged for the guarantee of the actual number of guests, whichever is greater. In the event that the final guaranteed count is not received by EF Carpenters, the estimated attendance count stated in the contract or actual number of guests, whichever is higher, will be utilized and billed as the guaranteed count.

**2. Deposit/Fees**

A \$100.00 deposit is required to save the date for all events along with a signed contract. A \$50 room charge will be assessed for every four hours of use of our banquet facilities. All buffets under 25 people will be charged an additional \$1.00 per person.

**3. Room Seating**

EF Carpenters banquet room holds up to 60 people for a buffet dinner. EF Carpenters can hold up to 90 people for an appetizer/cocktail party that requires few tables or places to sit.

**4. Audio/Visual**

EF Carpenters banquet room has white walls that are ideal for slide projectors. EF Carpenters does not supply projectors, screens, computers or extension cords.

**5. Food & Beverage Control**

EF Carpenters does not allow any food or beverage to be brought on the property at any time with the exception of wine and cakes. EF Carpenters will assess a \$10.00 corkage fee for every 750ml bottle of wine brought in. All cakes must be provided by a licensed cake provider and you will be charged a \$20.00 cake cutting and serving fee for any cake brought in. These fees may not be waived for any reason. EF Carpenters would prefer cutting and serving your cake.

**6. Personal Property / Property Damage**

EF Carpenters is not responsible for any property that is brought onto the property. The person paying for the event is responsible for any damage that may occur on EF Carpenters property.

**7. Alcohol/Bartenders**

EF Carpenters does provide a portable bar for parties of 40 or more. If your guarantee is less than 40 and would like a bartender you will be assessed a \$50.00 fee. EF Carpenters has the right to refuse service to anyone and we will not serve ANYONE under the age of 21, no exceptions.