



Carne Party Menus

Hello,

Thank you for considering Carne Chophouse as a prospective location to celebrate your upcoming event. We work hard to assemble an environment that will leave a lasting impression for you and your guests. We have put together a few of our bestselling menu items to help you create a menu that is sure to impress your guests.

Our goal at Carne ChopHouse is to serve you great food in an elegant environment that is customized to your function. We would be excited to sit down and walk you through each and every aspect to ensure you have a great experience. When booking your party you may to come in and sit with our catering professionals to select everything from linen colors to floral arrangements. Or simply book over the phone.

If you have a need for entertainment we are happy to walk step by step with you in selecting and providing any special audio visual needs, musicians, photo booths, cigar rollers, character artists, and more.

Regardless of the occasion or location Carne ChopHouse has you covered, if none of the listed options seem appealing to you please notify one of our catering Managers and would be happy to create a menu that will best suit your needs. We look forward to planning this very special event with you and can't wait to get started.

Sincerely,

Nikki Manecke
General Manager
Carne Chophouse
813.341.9555
gm@carnechophouse.Com

Option # 1

Lunch \$19.95 per guest Dinner \$24.95 per guest

First Course

(Choice of any Two Salads)

Caesar Salad

Parmesan Crisps, Black Pepper, Croutons & Creamy House made Caesar Dressing

Wedge Salad

Iceberg Lettuce Wedge, Grape Tomatoes, Shaved Red Onion, Bleu Cheese Dressing

Garden Salad

Iceberg Lettuce, Mixed Baby Greens, Grape Tomatoes, Shaved Red Onion, Ranch Dressing

Second Course

(Choice of any Three Entrees)

Chop Steak

Fresh Ground Chuck topped with sautéed Mushrooms and served with Veal Gravy

English Cut of Prime Rib with Rosemary Bordelaise Sauce

Slow Roasted Prime Rib, thinly sliced and served with a Rosemary Bordelaise Sauce

Roasted Center Cut Pork Loin

Seasoned with Garlic, Parsley and Olive Oil and served with Hunter Sauce

Pesto Grilled Chicken Breast

Boneless Chicken Breast marinated with Pesto Sauce and lightly grilled

Chicken & Broccoli Pasta w/Asiago Cream Sauce

Grilled Chicken Breast Sautéed with Broccoli, Pasta & Cream Sauce

Herb Crusted Flounder

Fresh Flounder Baked with a Panko Herb Crust

Ropa Vieja

Traditional Shredded Beef stewed with Peppers, Onions and Tomatoes Served over White Rice

All meals include iced tea and soft drinks

A room charge of \$100 per 10 guests will apply to every meal

Option #2

Lunch \$24.95 per guest Dinner \$29.95 per guest

First Course

(Choice of any Two Salads)

Caesar Salad

Parmesan Crisps, Black Pepper, Croutons & Creamy House made Caesar Dressing

Wedge Salad

Iceberg Lettuce Wedge, Grape Tomatoes, Shaved Red Onion, Bleu Cheese Dressing

Garden Salad

Romaine Lettuce, Mixed Baby Greens, Grape Tomatoes, Shaved Red Onion, Ranch Dressing

Spinach Salad

Candied Walnuts, Crispy Bacon & Balsamic Vinaigrette

Gorgonzola Salad

Mixed baby greens tossed with Balsamic Vinaigrette and Gorgonzola Cheese

Second Course

(Choice of any Three Entrees)

Sirloin Au Poivre

Served with a Cracked Peppercorn Brandy Cream Sauce

Rotisserie Chicken

Garlic and Herb Roasted Half Chicken

Grilled Center Cut Pork Chops

Served with a Fuji Apple and Cinnamon Glaze

Pan Seared Atlantic Salmon

Served with a Sundried Tomato Beurre Blanc

Hanger Steak Chimichurri

Hanger Steak Marinated & Topped with Authentic Chimichurri Sauce

Grilled Mahi-Mahi

Fresh Key West Mahi-Mahi grilled and served with Mango Salsa

All meals include iced tea and soft drinks

A room charge of \$100 per 10 guests will apply to every meal

Option #3

Lunch \$29.95 per guest Dinner \$34.95 per guest

First Course

(Choice of any Two Salads)

Caesar Salad

Parmesan Crisps, Black Pepper, Croutons & Creamy House made Caesar Dressing

Wedge Salad

Iceberg Lettuce Wedge, Grape Tomatoes, Shaved Red Onion, Bleu Cheese Dressing

Garden Salad

Romaine Lettuce, Mixed Baby Greens, Grape Tomatoes, Shaved Red Onion, Ranch Dressing

Spinach Salad

Candied Walnuts, Crispy Bacon & Balsamic Vinaigrette

Gorgonzola Salad

Mixed baby greens tossed with Balsamic Vinaigrette and Gorgonzola Cheese

Boston Bibb Salad

Tender Bibb lettuce, Grape Tomatoes, Organic Cucumbers, Port Wine Vinaigrette

Tomato Caprese Salad

Vine ripe Tomatoes, Fresh Mozzarella, Basil with Extra Virgin Olive Oil

Second Course

(Choice of any Three Entrees)

Filet Mignon Maître d' Butter

Grilled Filet Mignon topped with our own Maître d' Butter

Stuffed Chicken Breast

Chicken Breast stuffed with Prosciutto, Spinach and Goat Cheese

New York Strip

Hand cut New York Strip, seasoned and grilled to perfection

Stuffed Red Snapper

American Red Snapper Stuffed with Shrimp & Crab, served with a Newburg Sauce

Pork Tenderloin

Pan Seared and Roasted, served with a Madeira Demi-Glaze

Grilled Gulf Catch of the day

Freshly Grilled and served with a Citrus Beurre-Blanc

All meals include iced tea and soft drinks

A room charge of \$100 per 10 guests will apply to every meal

Sides

(Choose 1 Vegetable & 1 Starch)

~Vegetables~

Green Beans

Haricot Verts Sautéed with Caramelized Onions and Almonds

Sautéed Broccoli

Fresh Broccoli Steamed & Tossed With Butter, Olive Oil & Garlic

Creamed Spinach

Sautéed Spinach with Butter & Garlic Finished With Cream

Vegetable Medley

Seasonal Vegetables Sautéed with Garlic & Olive Oil

Collard Greens

Traditional Greens Cooked With Ham Hocks & Crushed Red Pepper

Grilled Asparagus

Fresh Green Asparagus tossed in Olive Oil & Garlic the Grilled

~Starch~

Roasted Garlic Mashed Potatoes

Russet Potatoes Whipped With Butter, Cream & Roasted Garlic

Sofrito Potatoes

Spanish Style Home Fries, Sautéed with Green & Red Peppers with Caramelized Onions

Mac & Cheese

Shell Pasta baked in our Housemade Cheddar Cheese Sauce

Red Beans & Rice

Andouille Sausage stewed with Red Beans and served Over White Rice

Twice Baked Potato

Mixed with Cheese, Sour Cream, Butter, Bacon & Chives

Great Entrée Enhancements

(In addition to your selected Entrée)

Cold Water Lobster Tail **\$12**

Sugarcane Skewered Shrimp **\$8**

Shrimp & Crab Cake **\$6**

Shrimp Scampi **\$8**

Grilled Chicken Breast **\$6**

Petite Filet Mignon **\$10**

Skirt Steak **\$8**

Petite Salmon Filet **\$8**

Appetizer Options

Add appetizers of your choice to any of our banquet menus
Add \$4.00 per person when not combined with a dinner entree

Tier I

Choose 3 for \$8.95 per guest
\$12.95 per guest without Meal

Deviled Eggs

Housemade Deviled Eggs with
Candied Bacon

Vegetable Spring Rolls

Mini Spring Rolls
with Thai Sweet Chili Sauce

Bruschetta

Balsamic Marinated Tomatoes
Served with Herbed Crostini

Ropa Vieja Sliders

Traditional Ropa Vieja on a Slider Bun

Pita & Hummus

Pita Bread with Chickpea Hummus

Chips & Salsa

Fresh Made Tortilla Chips
With Pico De Gallo Salsa

Tier II

Choose 3 for \$10.95 per guest
\$14.95 per guest without Meal

Crab Stuffed Mushrooms

Silver Dollar Mushrooms with a
Blue Crab Stuffing

Beef & Chicken Skewers

Choice of Chicken or Beef
with Dipping Sauce

Anti-Pasta Skewers

Marinated Vegetables, Cheese &
Meats

Fried Cheese

Deep Fried Mozzarella Cheese
Served With Marinara Sauce

Pork Pot Stickers

Deep Fried and Served
with Dipping Sauce

Spanakopita

Spinach & Feta Cheese wrapped in
Puff Pastry

Tier III

Choose 3 for \$12.95 per guest
\$16.95 per guest without Meal

Tuna Sashimi

Crusted Rare Tuna, Jicama Slaw
& Wasabi Wonton Chips

Imported Cheese Boards

Imported & Domestic Artisan
Cheeses with Crackers

Prosciutto & Boursin Figs

Boursin stuffed Figs wrapped with
imported Prosciutto

Shrimp Cocktail Shooters

Steamed Gulf Shrimp
with Cocktail Sauce

Mini Beef Wellington

Filet Mignon Bits & Mushroom
Duxelle in Puff Pastry

Mini Shrimp & Crab Cakes

Shrimp & Blue Lump Crab topped
with Dill Pickle Remoulade

CHILLED HORS D' OEUVRES

Per 50 Pieces

Smoked Chicken Salad Tartlets \$150

Sesame Seared Tuna with Mango Salsa \$205

Shrimp Gazpacho Shooters \$225

Duo Melon and Prosciutto, Balsamic Drizzle \$175

Prosciutto & Boursin Stuffed Figs \$175

HOT HORS D' OEUVRES

Per 50 Pieces

Vegetable Spring Rolls, Plum Sauce \$145

Mini Pressed Cubans \$175

Spicy Beef Empanadas \$155

Boursin and Spinach Filo \$175

Mango Coconut Shrimp, Pina Colada Sauce \$225

Asparagus Roll Ups \$145

Florida Bay Poached Jumbo Shrimp, Horseradish Sauce \$225

Mini Crab Cakes, Old Bay® Aioli

Coconut Shrimp, Sweet Chili Sauce \$225

A room charge of \$100 per 10 guests will apply to every meal

Corporate Lunch Buffets

From the Deli

*Mixed Greens with Tomatoes, Cucumbers, Red Onions, Assorted Dressings
Hearts of Romaine Salad, Croutons, Shaved Parmesan,
Housemade Caesar Dressing
Make Your Own Sandwich
Thinly Sliced Roast Beef, Black Forest Ham, Roasted Turkey
Horseradish Cream, Spicy Mustard, Hellman's Mayo
Swiss, Havarti, Cheddar
Assorted Individual Chips
Lettuce, Tomatoes, Red Onions, Pickles
Wheat, White, Cuban Bread, Baguette
Double Fudge Nut Brownies
Assorted Artisan Cookies*

\$15.95

It's a Wrap

*Mixed Greens with Tomatoes, Cucumbers, Red Onions, Assorted Dressings
Hearts of Romaine Salad, Croutons, Shaved Parmesan,
Housemade Caesar Dressing
Pre-made wraps- choose three:
Turkey and Havarti Wrap
Lettuce, Tomato, Honey Dijon Sauce, Herb Tortilla
Ham and Swiss Wrap
Bibb Lettuce, Tomato, Black Pepper Mayo, Sun Dried Tomato Tortilla
Roast Beef and Cheddar Wrap
Lettuce, Tomato, Horseradish Cream, Flour Tortilla
Portobello and Roasted Pepper Wrap
Lettuce, Tomato, Pesto Aioli, Spinach Tortilla
Grilled Chicken Caesar Wrap
*Grilled Chicken Breast, Romaine, Parmesan Cheese, Spinach Wrap
Double Fudge Nut Brownies
Assorted Artisan Cookies**

\$15.95

Dessert Options

\$6.00 per guest

Red Velvet Cake

Rich and Smooth with a Cream Cheese Icing

New York Style Cheesecake

Served with Whipped Cream, Fresh Berries and a Raspberry Glaze

Chocolate Cream Pie

Rich Godiva Chocolate Mousse and an Oreo Cookie Crust

Authentic Caramel Rum Flan

Rich Vanilla Custard, Whipped Cream and Caramel Sauce

Peanut Butter Pie

A Sweet blend of Peanut Butter, Cream Cheese, Chocolate Chips in an Oreo Crust

Tres Leches

Vanilla Sponge Cake soaked in a 3 Cream Blend with whipped Cream and Cinnamon

Assorted Mini Shooters & Desserts

*White Chocolate Mouse, Dark Chocolate Mouse, Strawberry Short Cake, Double Fudge Carmel Brownie
And assorted Mini Cakes and Desserts*

Bread Pudding

*Housemade Bread Pudding with White & Dark Chocolate Chips
served with a rich Rum Caramel Sauce*