

March 25, 2009



By Carlton & Co.

*A Division of Carlton Catering Group, Inc.
"Let Carlton open the door to your next event"*

MENU BROCHURE

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TABLE OF CONTENTS

	Page
Stationary Displays & Appetizers	3
Butlered Hors d'oeuvres	4
Cocktail, Buffet & Plated Dinner Entrees	5
Vegetables and Starches	6
Assorted Breads & Rolls	7
Desserts	8
Children's Menu	9
Traditional Thanksgiving Dinner	9
Soups	10
Salads	10
Salads Continued	11
Samples Menus	13 - 18
Additional Services	19



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Stationary Displays

SD 1 - Artistically Fresh Cut Fruit

jumbo strawberries, golden pineapple, seasonal berries

SD 2 - Fresh Crudities and Dip

asparagus tips, sugar snap peas, cherry or grape tomatoes, julienne red and yellow bell peppers, served with fresh homemade dill vegetable dip

SD 3 - Cheese Tray #1

Domestic and Imported cheeses with assorted crackers and grapes

SD 4 - Cheese Tray # 2

Domestic and Imported Cheeses to include:

French Brie with raspberry chutney, smoked Gouda, Havarti, Jarlsberg & domestic cheeses served with assorted gourmet crackers, Swedish ginger snaps and grapes

SD 5 - Jumbo Lump Imperial Crab Dip

served warm with toasted pita points and assorted gourmet crackers

SD 6 - Raw Bar

fresh clams and oysters, served with fresh lemon wedges, horseradish sauce, cocktail sauce & hot sauce

Stationary Appetizers

SA 1 - Homemade Bruschetta with red and yellow tomatoes

SA 2 - Petite asparagus tips with dill vegetable dip

SA 3 - Homemade cheese straws

SA 4 - Jumbo lump crab in patty shells

SA 5 - Jumbo shrimp with cocktail sauce

SA 6 - Mini homemade biscuits with Smithfield ham

SA 7 - Petite or mini jumbo lump Maryland crab cakes with fresh tartar sauce (Medium size)

SA 8 - Seven layer Mexican dip served with assorted tortilla chips



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Butlered Hors d'oeuvres

- B 1** - Artichoke hearts stuffed with Parmesan Reggiano
- B 2** - Assorted miniature gourmet deep dish pizzas
- B 3** - Bacon wrapped crackers with Parmesan cheese
- B 4** - Belgian endive stuffed with Boursin cheese and fresh alfalfa sprouts
- B 5** - Cajun chicken filets with orange marmalade and horseradish sauce
- B 6** - California style mini spinach & goat cheese pizzas
- B 7** - Fresh Belgium endive Boursin cheese and Norwegian smoked salmon
- B 8** - Fresh sea scallops wrapped in apple bacon on mini skewers w/horseradish sauce
- B 9** - Fresh lobster medallions dipped in drawn butter on mini skewers
- B 10** - Greek spanakopitas - spinach pies
- B 11** - Hot Parmesan & scallion cheese puffs
- B 12** - Jumbo shrimp with cocktail sauce
- B 13** - Mini chicken Wellington with horseradish and orange marmalade sauce
- B 14** - Mini beef Wellington with honey mustard sauce
- B 15** - Mushroom caps stuffed with sausage
- B 16** - Open face cucumber sandwiches with fresh dill
- B 17** - Pear & brie in phyllo served w/raspberry sauce
- B 18** - Petite asparagus tips with dill vegetable dip
- B 19** - Petite spring rolls with orange marmalade and horseradish sauce
- B 20** - Petite jumbo lump Maryland crab cakes with fresh tartar sauce (mini size)
- B 21** - Petite Maryland soft shell crabs with fresh tartar sauce or cocktail sauce
- B 22** - Raspberry & brie in phyllo w/raspberry coulis
- B 23** - Smokey links wrapped in phyllo w/deli mustard
- B 24** - Fresh lobster medallions dipped in drawn butter on mini skewers
- B 25** - Petite lamb chops grilled with a mint au jus
- B 26** - Fresh thinly sliced beef tenderloin with thin sliced garlic baguettes



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Cocktail, Buffet & Plated Dinner Entrees

- E 1 - Blackened chicken breast topped with plum tomato & basil salsa*
- E 2 - Blackened salmon topped with plum tomato & basil salsa*
- E 3 - Broiled flounder with lemon butter*
- E 4 - Broiled or baked flounder with choice of toppings and sauces*
- E 5 - Fresh broiled or baked rockfish topped with a fresh plum tomato and mango salsa*
- E 6 - Fresh broiled or baked rockfish topped with jumbo lump crabmeat and Dijon, lemon bearnaise*
- E 7 - Carlton's southern style fried chicken*
- E 8 - Cold homemade lump chicken salad with freshly diced celery*
- E 9 - Fresh grilled salmon with fresh mango salsa*
- E 10 - Fresh grilled salmon filet with Dijon bearnaise sauce or a plum tomato mango chutney*
- E 11 - Cajun style grilled boneless chicken breast w/roasted bell peppers and a mango chutney*
- E 12 - Fresh main lobster salad with fresh diced celery*
- E 13 - Fresh herb marinated and grilled chicken breast with honey mustard sauce*
- E 14 - Fresh seafood salad with jumbo shrimp, lobster, and jumbo lump crab meat*
- E 15 - Fresh slice Smithfield ham (as an entree)*
- E 16 - Fresh sliced tenderloin of beef with fresh horseradish and/or bearnaise sauce*
- E 17 - Grilled chicken breast topped w/plum tomato & basil salsa*
- E 18 - Homemade hot chicken salad served with saffron seasoned rice and fresh parsley*
- E 19 - Honey glazed baked ham with honey mustard & rolls*
- E 20 - Spicy jerk season chicken filet*
- E 21 - Jumbo lump imperial crab casserole*
- E 22 - Jumbo mushroom caps stuffed with jumbo lump crab meat*
- E 23 - Jumbo lump Maryland cold crab salad on Boston bib lettuce (entree)*
- E 24 - Jumbo lump Maryland crab cake served with fresh tartar sauce or cocktail sauce*
- E 25 - Petite grilled filet mignon steak with fresh bearnaise sauce (entree)*
- E 26 - Petite poached salmon filet with dill cucumber sauce*
- E 27 - Petite roasted rack of lamb with fresh mint au jus (entree)*
- E 28 - Pork sausage links in rum sauce*
- E 29 - Prosciutto wrapped chicken breast stuffed with smoked Gouda topped with fresh plum tomato & basil salsa*
- E 30 - Roasted pork tenderloin with a honey, apple & ginger marinade sauce*
- E 31 - Seafood casserole consisting of fresh main lobster, jumbo lump crab meat and shrimp in a cream sauce or newburg sauce*
- E 32 - Seafood salad (cold) of fresh lobster, crabmeat, and jumbo shrimp*
- E 33 - Sliced smoked turkey with honey cup mustard*
- E 34 - Southern style baby back spareribs*
- E 35 - Teriyaki grilled salmon w/pineapple & mango salsa on the side*
- E 36 - Thinly sliced Norwegian smoked salmon with capers, onions, fresh lemon, horseradish sauce and black bread and whole grain bread*
- E-37 - Assortment of southern style buffalo wings served with fresh bleu cheese dressing and celery sticks*
- E-38 - Petite roasted or grilled lamb chops with fresh mint au jus*



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Vegetables & Starches

- VS 1 - Assorted roasted julienne bell peppers***
- VS 2 - Baked sweet potatoes topped with marshmallows***
- VS 3 - Fresh penne pasta with jumbo shrimp, assorted vegetables and fresh basil***
- VS 4 - Carlton's fresh baked potatoes au gratin***
- VS 5 - Cold wild rice salad with scallions, mushrooms, pine nuts and fresh mint***
- VS 6 - Grilled marinated asparagus w/sun dried tomatoes and pine nuts served with a mustard vinaigrette dressing***
- VS 7 - Fresh cucumber & vidalia onion salad in a vidalia onion dressing***
- VS 8 - Fresh homemade dill & onion red potato salad***
- VS 9 - Fresh marinated asparagus tips with a raspberry vinaigrette***
- VS 10 - Fresh penne pasta with toasted pine nuts, fresh basil, assorted vegetables and a chervil vinaigrette***
- VS 11 - Fresh steamed green beans***
- VS 12 - Fresh steamed asparagus tips w/hollandaise sauce***
- VS 13 - Petite garlic roasted new red potatoes, olive oil, sea salt, Rosemary***
- VS 14 - Homemade southern style corn pudding***
- VS 15 - Homemade southern style potato salad***
- VS 16 - Homemade pumpkin soup (in season)***
- VS 17 - Maryland style broiled tomatoes***
- VS 18 - Medley of fresh roasted vegetables:
zucchini, squash, sugar snap peas, onions, and assorted bell peppers***
- VS 19 - Mixed baby greens with hearts of palm and artichoke hearts with chervil & mustard vinaigrette***
- VS 20 - New white potatoes w/rosemary and chives***
- VS 21 - Petite garlic roasted new red potatoes with olive oil and sea salt***
- VS 22 - Fresh fried cabbage and corned beef***
- VS 23 - Roasted potatoes with glazed vidalia or pearl onions***
- VS 24 - Sauteed zucchini and squash with vidalia onions***
- VS 25 - Saffron seasoned rice with assorted diced bell peppers***
- VS 26 - Steamed broccoli and cauliflower with lemon butter***
- VS 27 - Sliced Maryland red & yellow tomatoes
with fresh mozzarella and basil, with a light olive oil dressing***
- VS 28 - Southern style succotash of Maryland corn and baby lima beans (in season)***
- VS 29 - Steamed zucchini, squash, and sugar snap peas***
- VS 30 - Stir fry squash and zucchini with spring onions***
- VS 31 - Sugar snap peas served with lemon butter***
- VS 33 - Tomato & cucumber salad with chervil vinaigrette***
- VS 34 - Wild rice and mushroom casserole***
- VS 35 - Wild rice with peas carrots, mint & ginger***
- VS 36 - Fresh red and yellow tomatoes topped with fresh mozzarella and fresh basil
drizzled with an olive oil dressing***



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Assorted Breads & Rolls

BR 1 - Carlton's country spoon bread

BR 2 - Homemade pumpkin bread

BR 3 - Cranberry Bread

BR 4 - Crusted French roll

BR 5 - Carlton's Virginia style homemade southern style biscuits

BR 6 - Carlton's Virginia style homemade corn muffins

BR 7 - Garlic and/or toasted pita points

BR 8 - Homemade Southern style biscuits

BR 9 - Homemade corn muffins

BR 10 - Petite Croissants

BR 11 - Rye bread (party slices)

BR 12 - Silver dollar rolls

BR 13 - Sliced french baguettes

All breads with butter or garlic and herb butter



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Desserts

D 1 - Assorted Miniature Desserts

*Carlton's homemade brownies, petite chocolate macaroons, homemade blondies
Petite Fruit tarts: Strawberry, lemon, apple, pear, lemon meringue, raspberry
Petite pecan tarts, pecan squares, lemon squares, etc.*

D 2 - Assorted Gourmet Cookies

Full Sized & Individual Desserts

D 3 - Creme caramel with fresh berries, strawberries, blackberries, etc.

D 4 - Wedding or Decorated cake of clients choice of flavor and decor served with coulis and berries

D 5 - Chocolate socher torte on bed of raspberry sauce with mint garni

D 6 - Fresh strawberry Napoleon with Mousseline cream and strawberry coulis with fresh mint garni

***D 7 - Fresh apple, peach or blackberry crisp topped with French vanilla ice cream,
Grand Marnier hard sauce or fresh whipping cream***

D 8 - Fresh mixed fruit or pear tart with raspberry coulis

D 9 - Fresh raspberry tart with raspberry coulis

D 10 - Fresh lemon tart with Mousseline cream and fresh blackberries

D 11 - Homemade apple tart with French vanilla ice cream

***D 12 - Homemade brownie sundaes with French vanilla ice cream,
homemade chocolate sauce and fresh raspberries or blackberries***

D 13 - Homemade hazelnut pyramids with fresh chocolate coulis

***D 14 - Assorted full size 10" gourmet cheese cakes:
plain, fruit, strawberry, white chocolate hazelnut, pumpkin, snickers, black bottom, etc.***

D 15 - Jumbo strawberries dipped in chocolate

D 16 - Jumbo tuxedo strawberries

D 17 - Macadamia torte with chocolate coulis and fresh strawberries

***D 18 - Homemade triple berry shortcakes with fresh raspberries, strawberries and black berries
topped with fresh Mousseline cream and drizzled with raspberry coulis***

(perfect for spring and summer)

D 19 - Carlton's strawberry shortcake (optional: topped with Chambord glazed strawberries)

D 20 - Carlton's fresh peach and raspberry crisp topped with fresh Hagen Daz ice cream



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CM 1 - CHILDREN'S MENU

*Fresh pizza bagels
Pigs n/blanket
Chicken tenders
Macaroni and cheese
Fried chicken strips w/ketchup*

T 1 - Traditional Thanksgiving Dinner

Appetizers

Choose appetizer from Hor d'oeuvre list

Dinner

*Roasted turkey with giblet gravy
Fresh homemade sausage stuffing
Cranberry sauce
Fresh steamed green beans
Fresh home style mash potatoes
Homemade sauerkraut with pork
Home style sweet potato casserole with marshmallows
or
Homemade candied sweet potatoes
Fresh homemade rolls w/butter
Carlton's homemade country style corn muffins*

Dessert

*Homemade pumpkin pie
Homemade pecan pie
Carlton's apple peach or blueberry crisp
or choice of dessert from dessert list*



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SOUPS

(1st course for a seated dinner)

*All soup entrees served with pita points or
Carlton's homemade cheese straws*

S 1 - Carlton's homemade pumpkin soup

S 2 - Fresh Maryland Style Jumbo lump crab soup

S 3 - Fresh Jumbo lump cream of crab soup

S 4 - Fresh butternut squash soup

S 5 - Fresh frosted crab soup, Maryland club style

SALADS

(1st course for seated dinner or buffet dinner)

#1

*Winter chopped salad consisting of
baby arugula and field of greens with chopped hearts of palm, tomatoes, cucumbers
and balsamic vinaigrette*

#2

*Strawberry salad consisting of
baby arugula topped with hearts of palm glazed pecans
and heart shaped strawberries with balsamic dressing*

#3

*Salad of fresh field greens chopped in sliced apples, walnuts,
fresh raspberries drizzled with Roquefort cheese and raspberry vinaigrette*

#4

*European greens w/fresh apple slices raspberries
and walnuts drizzled with raspberry vinaigrette*

#5

*All season chopped salad consisting of
fresh boston and arugula greens topped with chopped fresh tomatoes, avocado pears, cucumbers, hearts of
palm, and fresh grated Parmesan cheese with balsamic dressing*



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SALADS CONTINUED

#6

Winter salad consisting of romaine freshly diced pears and apples, dried cranberries and mandarin oranges tossed with sweet raspberry vinaigrette

#7

Fresh romaine greens w/hearts of palm, Maryland tomatoes, fresh cucumbers, artichoke hearts w/chervil balsamic dressing

#8

Fresh baby arugula with hearts of palm, tomato wedges topped with balsamic dressing

#9

Rainbow salad consisting of fresh field greens, yellow and red bell peppers, baby yellow corn, hearts of palm and artichoke hearts with balsamic vinaigrette on side

#10

Fresh spinach salad w/ hearts of palm , bacon, boiled eggs w/chervil vinaigrette

#11

Fresh asparagus salad consisting of baby asparagus tips, on a bed of fresh field greens (spinach or arugula) with hearts of palm, topped with a lemon vinaigrette and a lemon garni

#12

Carlton's Caesar salad consisting of fresh romaine hearts tossed with fresh baked croutons, Carlton's anchovy dressing and topped with fresh graded Parmesan cheese

#13

Raspberry salad of fresh field of greens or romaine hearts, topped with fresh raspberries, crumbled blue cheese and drizzled with Carlton's fresh raspberry vinaigrette

#14

Endive salad consisting of Belgian endive and boston lettuce, topped with Roquefort cheese, fresh walnuts, and drizzled with Carlton's vinaigrette

#15

Spinach and strawberry salad consisting of baby spinach leaves, topped with fresh sliced strawberries, hard boiled egg slices, and drizzled with a raspberry and rice vinegar dressing



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Sample Menus

<i>Buffet Dinner</i>	<i>Page 13</i>
<i>Seated Dinner</i>	<i>Page 14</i>
<i>Cocktail Party</i>	<i>Page 15</i>
<i>Luncheon</i>	<i>Page 16</i>
<i>Picnic & BBQ</i>	<i>Page 17</i>
<i>Breakfast Buffet</i>	<i>Page 18</i>
<i>Additional Services</i>	<i>Page 19</i>