

692 Lambs Road Pitman, NJ 08071 (856) 582-8586

Thank you for your interest in *Carolina Blue*. We understand that planning an affair of any kind can be a daunting task. With that in mind, our mission is to make the process as effortless for you as possible. From menu planning right through to the completion of your affair, we'll be with you every step of the way to ensure every detail is executed to perfection allowing you to relax and enjoy the party.

Our banquet menu options offers our signature menu items mixed with classic banquet favorites. We are also happy to customize a menu to suit your specific food, beverage and budgetary needs.

Once again, thank you for your consideration. We look forward to helping you plan a memorable affair.

Kind Regards,

Brad and Jeff Cook
Proprietors

Carolina Blue Smokehouse & Taproom

General Banquet Information

Deposits:

- ❖ A deposit of \$150.00 is required to reserve the date. (Cash, Check or Credit Card)
- * Credit Card will not be processed unless there is a cancellation 14 days prior to event.
- Full refund if party is cancelled 30 days or more in advance.

Beverage and Bar Service:

- Our Banquet menus includes Coffee, Hot Tea, Iced Tea and Soft Drinks
- * Tab, Cash, Limited Bar Service and Open Bar Packages are available.

Menu Selection:

- ❖ Please provide a final food and guest count 2 weeks prior to the date of function, which is the minimum guarantee.
- * You are welcome to bring your own special occasion cake to *Carolina Blue* and we are happy to slice and serve at *no additional charge*.

Luncheon Menu

Appetizer

(Choose One)

House Salad with Champagne Vinaigrette or Caesar Salad Substitute Carolina She Crab Soup (Additional \$3.00 Per Person.)

Entrees

(Choose Three)

Roast Tomato & Asparagus

Asparagus and tomatoes sautéed with garlic in a white wine sauce, served over linguini. \$16.50 Add Grilled Chicken- Additional \$4.00 Per Person.

Add Grilled Shrimp- Additional \$8.00 Per Person.

House Smoked St. Louis Ribs (½ Rack) with seasonal roast vegetables and quinoa salad \$22.50

Broiled Salmon with fresh Dill Sauce with seasonal roast vegetables and quinoa salad \$19.50

Smoked Bistro Filet Medallions with seasonal roast vegetables and quinoa salad \$22.50

Broiled Crab Cake
with seasonal roast vegetables and quinoa salad \$24.50

<u>Desserts</u>

(Choose One)

Bourbon Bread Pudding \$1.00 • Chocolate Mousse \$1.00 • Cheese Cake \$2.00 Slice and Serve Cake Provided by the Host - Complimentary

Includes Coffee, Iced Tea, Hot Tea and Soft drinks.

Please add 6.625% Sales Tax

Dinner Menu

Appetizer

(Choose One)

House Salad with Champagne Vinaigrette or Caesar Salad Substitute Carolina She Crab Soup (Additional \$3.00 Per Person.)

Entrees

(Choose Three)

Roast Tomato & Asparagus

Asparagus and tomatoes sautéed with garlic in a white wine sauce, served over linguini. \$22.50 Add Grilled Chicken-Additional \$4.00 Per Person.

Add Grilled Shrimp- Additional \$8.00 Per Person.

Short Rib Rigatoni

House smoked tomato sauce and parmesan 31.50

BBQ Chicken

half chicken flash smoked, gently mopped with our own bbq sauce and broiled to crispy, sticky, tender perfection. served with whipped potatoes and asparagus \$26.50

Seafood Scampi

Steamed mussels, clams and crabmeat over angel hair pasta with a white wine garlic sauce \$32.50

Grilled Salmon

with seasonal roast vegetables and quinoa salad \$28.50

Grilled Mahi Mahi

with seasonal roast vegetables and quinoa salad \$28.95

Broiled Crab Cakes

with scalloped potatoes and asparagus \$34.50

Prime New York Pork Strip

with Apple Ginger Chutney and Asparagus \$30.50

House Smoked St. Louis Ribs (Half Rack)

with scalloped potatoes and asparagus \$22.50

Filet Mignon

80z. Certified Angus Beef, Center Cut Filet with scalloped potatoes and asparagus \$38.50

Rib Eye

with scalloped potatoes and asparagus \$39.50

Desserts

(Choose One)

Bourbon Bread Pudding \$1.00 • Chocolate Mousse \$1.00 • Cheese Cake \$2.00 Slice and Serve Cake Provided by the Host - Complimentary

Includes Coffee, Iced Tea, Hot Tea and Soft drinks.

Please add 6.625% Sales Tax

Please provide exact counts ten days in advance.

Buffet Menu

(40 person Minimum Guarantee) \$21.95 per person

Appetizer

Pepperoni & Cheese Tray (Includes crackers and mustard dip)
Antipasta (Additional \$1.00 per person)

Starch

(Choose One)

Whipped Potatoes Roasted Potatoes
Macaroni & Cheese (Additional \$1)

Vegetable

(Choose One)

Garden Medley

Sautéed Zucchini (Additional \$1) Grilled Asparagus (\$2.00)

Fish

(Choose One)

Salmon with Strawberry BBQ Sauce Crab Cakes (Add \$5)

Poultry

(Choose One)

Pulled Barbecue Chicken Smoked Chicken Salad

House Smoked Barbecue Chicken with Fruit Salsa (Add \$1) Stuffed Chicken Florentine (Add \$2)

Meat

(Choose One)

Pulled Barbecue Pork House Smoked St. Louis Ribs (Add \$4) Bistro Filet (Add \$3)

Dessert

Bourbon Bread Pudding (Add \$1)
Slice and Serve Cake Provided by the Host - Complimentary

Includes Coffee, Iced Tea, Hot Tea and Soft Drinks Please add 6.625% Sales Tax

Cocktail Party Items

When selecting hors d'oeuvres by the piece, it is our suggestion that 6-8 pieces of hors d'oeuvres per person should be selected for one hour of cocktails.

	<u>100 piece</u>	50 piece
Asparagus Fritto	\$90.00	\$50.00
Fried Mushrooms	\$60.00	\$35.00
Swedish Meatballs	\$60.00	\$35.00
Hush Puppies	\$60.00	\$35.00
Mini Assorted Quiche	\$150.00	\$80.00
Stuffed Mushrooms	\$80.00	\$45.00
Cook's Famous Chicken Tenders	\$80.00	\$45.00
Mini Vegetable Eggrolls	\$115.00	\$60.00
Philly Cheese Steak Rolls	\$150.00	\$80.00
Smoked Chicken Wings	\$125.00	\$70.00
Buffalo Chicken Wings	\$125.00	\$70.00
Served with bleu cheese and celery		
Crab Fritters	\$175.00	\$95.00
Fresh Crabmeat and Spices deep fried to golden brown		
Stuffed Mushrooms with Crabmeat Imperial	\$185.00	\$100.00
Scallops Wrapped with Bacon	\$160.00	\$85.00
Deep fried and served with a Dijon mustard horseradish sauce		
Grilled Shrimp Spring Rolls	\$220.00	\$110.00
B.B.Q. Shrimp	\$195.00	\$105.00
Jumbo shrimp wrapped in bacon and baked in a tangy barbecue.	sauce	
Coconut Shrimp	\$175.00	\$95.00
Served with a Raspherry sauce		
Buffalo Shrimp	\$220.00	\$110.00
Served with crumbled Maytag Blue Cheese		
Assorted Ice Cream Truffles	\$195.00	\$100.00
F	Raw Bar	
Ву	The Piece	
Jumbo Shrimp	\$2.00	
Fresh Jumbo Shrimp peeled and de-veined served with our classic	with Cocktail sauce	
Clams	\$1.00	
Blue Point Oysters (East Coast)	\$2.00	
Hama Hama Oysters (West Coast)	\$3.00	

Party Trays

Small \$50 Medium \$90 Large \$125

Pepperoni & Cheese with Assorted Crackers
Crudite and Fruit Tray with Dip
Antipasta Tray (Add: 20%)

856.582.8586 www.carolinabluerestaurant.com

PITMAN NJ

HOLLY AVE & LAMBS RD



Cocktail Party Package

30 person minimum

Pick 2 items from each category ~ \$21.95 per person Plus 7% tax and 18% gratuity Includes a Party Tray of your choice ~ Pepperoni and Cheese, Crudite and Cheese or Crudite and Fruit

Hush Puppies
Stuffed Mushrooms
Our Famous Chicken Fingers
Asparagus Fritto
Swedish Meatballs
Fried Mushrooms

Mini Assorted Quiche Mini Vegetable Egg Rolls Philly Cheese Steak Egg Rolls House Smoked Wings Buffalo Style Chicken Wings

Crab Fritters

Fresh crabmeat and spices deep-fried to a golden brown

Stuffed Mushrooms

with crab imperial

Scallops Wrapped in Bacon

Deep fried and served with a Dijon mustard horseradish sauce

Buffalo Shrimp

Served with crumbled Maytag Bleu Cheese

Grilled Shrimp Spring Rolls

Asian vegetables and fresh grilled shrimp lightly fried with tangy chili sauce B.B.Q. Shrimp

Jumbo shrimp wrapped in bacon and baked in a tangy barbecue sauce

Coconut Shrimp

Served with a Raspberry sauce

Add on Raw Bar by the Piece

Jumbo U-Peel Shrimp \$1 Clams on the half shell \$1 Blue Point Oysters (East Coast) \$2 Hama Hama Oysters (West Coast) \$3

Thank You For Considering Carolina Blue

Premium Package

Copper Ridge Cabernet, Merlot, Chardonnay, White Zin Domestic Bottle, Draught Beer and Soft Drinks 2hrs \$14.99 Per Person plus 7% Tax and 18% Gratuity

Super Premium Package

Super Premium Beer, Wine and Liquor.
Example of Brands included...
Smoking Loon, Stella Artois, and Tito's
Soft Drinks
2 hrs \$18.99 Per Person plus 7% Tax and 18% Gratuity

Top Shelf Package

Any Beer, Wine, Liquor, Martini etc.
Soft Drinks
(Single Malt Scotches and Bottles of Wine <u>are not</u> included)
2hrs \$29.95 Per Person plus 7% Tax and 18% Gratuity