



Banquet and Catering Menu

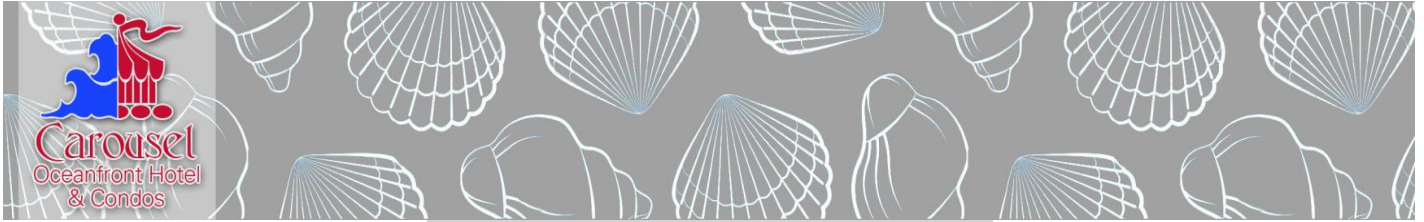


Carousel Oceanfront Hotel and Condominiums
11700 Coastal Highway
Ocean City, MD 21842

www.CarouselHotel.com



Breakfast Buffets



Minimum 40 people / Prices are per person

Served with Regular and Decaf Coffee, Hot Tea, and Chilled Orange Juice

Classic Breakfast Buffet

\$23.00

Breakfast Potatoes

Choice of one: Bacon, Sausage, Country Ham, **Turkey Sausage (+\$1.50pp)**

Choice of one: Scrambled eggs, **Scrambled Egg Whites with Scallions (+\$2.00pp)**

Choice of two: Cream chipped beef and biscuits OR Sausage gravy and biscuits

French toast OR Pancakes

Southern grits with cheddar cheese OR Oatmeal with brown sugar and raisins

Healthy Start Breakfast

\$20.00

Fresh fruit and granola yogurt parfait

Farm fresh scrambled egg whites with scallions

Variety of dried cereals and chilled milk

Toasted bagels with cream cheese and jelly

Sliced seasonal fruit and fresh berries



Buffet Enhancements

Prices are per person in addition to buffet option
Served until 10:30am

Seasonal Fresh Fruit and Fresh Berries	\$6.00
---	---------------

Morning pastries and breakfast breads	\$5.00
--	---------------

Bagels with assorted cream cheese	\$5.00
--	---------------

Fruit Parfaits	\$5.00
-----------------------	---------------

<u>Omelet Station (Chef Required / \$60.00 per Chef)</u>	\$7.00
---	---------------

An attended omelet station featuring a uniformed chef preparing omelets to order
With your favorite toppings including: mushroom, red onion, spinach, diced tomato, diced red, yellow, and green peppers, diced ham, sausage, bacon, fresh herbs, and shredded Monterey Jack cheddar cheeses



Plated Breakfasts

Served with Regular and Decaf Coffee, Hot Tea, Hot Chocolate, and Chilled Orange Juice

Prices are per person / Served until 10:30am

The Classic **\$21.00**

Scrambled eggs, choice of bacon OR sausage, served with breakfast potatoes, toast and a fresh fruit garnish

Sunrise Sandwich **\$ 23.00**

A buttery croissant filled with farm fresh scrambled egg, Canadian bacon, cheddar cheese, served with breakfast potatoes and fresh fruit garnish

Steak & Eggs **\$26.00**

8oz. Sirloin steak, scrambled eggs, home fried potatoes, and toast

Old Fashioned Eggs Benedict **\$23.00**

Two poached eggs with Canadian bacon on toasted English muffin with Hollandaise sauce served with breakfast potatoes and fresh fruit garnish

Pancake Stack **\$19.00**

Three large buttermilk pancakes lightly dusted with powdered sugar. Served with sausage links and fresh fruit garnish

Texas French Toast **\$21.00**

Five thick, hand cut slices of cinnamon raisin dipped French toast topped with powdered sugar and served with breakfast potatoes and fresh fruit garnish

Breakfast Burrito **\$23.00**

Scrambled egg, onion, tomato, bell pepper, cheddar and Monterey jack cheeses folded in a warm soft tortilla with sour cream and salsa, served with breakfast potatoes and fresh fruit garnish

When selecting multiple plated selections, an additional fee may apply. Your Catering Manager will advise.



Prices are per person based on 45 minutes of service

Breaks

The Ultimate Meeting Planner \$33.00

Morning:

Sliced seasonal fruit and fresh berries
 Morning pastries and breakfast breads
 Two chilled fruit juices
 Freshly brewed regular and decaf coffee
 Traditional hot tea display and hot chocolate
 (\$15.25)

Mid Morning:

Freshly brewed regular and decaf coffee and hot chocolate
 Traditional hot tea display
 Assorted soft drinks and bottled water
 (\$7.25)

Mid Afternoon:

Choice of one-
 Freshly baked cookies **OR** chewy fudge brownies
 Soft hot pretzels and mustard
 Freshly brewed regular and decaf coffee,
 Freshly brewed iced tea, assorted soft drinks, and bottled water
 (\$11.00)

The Continental \$15.00

Morning pastries and breakfast breads, freshly brewed regular and decaf coffee, traditional hot tea display and Orange and Cranberry juices
 *Add sliced seasonal fresh fruit and berries
 +\$4.00 per person

The Healthy Corner \$13.00

Assorted natural low fat yogurts, sliced fresh fruit, Quaker Chewy Granola Bars, freshly brewed regular and decaf coffee, traditional hot tea display and two chilled fruit juices

Midday Break \$14.00

Freshly baked soft pretzels and Cheddar Cheese
 Choice of ONE: Cookies **OR** Brownies
 Choice of ONE: Popcorn **OR** Chips **OR** Goldfish
 Freshly brewed regular and decaf coffee, hot tea, assorted soft drinks and bottled water

Southwestern \$20.00

Build your own nacho bar: Tortilla chips, salsa, sour cream, Queso, shredded lettuce and jalapenos, soft drinks and bottled water

Corporate Energizer \$14.00

Build your own sweet and salty trail mix, mini bags of potato chips and sun chips, chocolate chip and oatmeal raisin cookies, fudge brownies, freshly brewed regular and decaf coffee, traditional hot tea display, soft drinks and bottled water

Sweet Tooth \$13.00

Chocolate chip cookies, fudge brownies, and blondies, freshly brewed regular and decaf coffee, traditional hot tea display

The Farm Stand \$17.00

Seasonal vegetable tray and Ranch dip, sliced seasonal fresh fruit, assorted cheeses, baked crostini bread, crackers. Regular and decaf coffee, Iced Tea, Lemonade



A la Carte Refreshment Additions

Freshly brewed regular and decaf coffee, hot tea display, hot chocolate (per person)	\$ 7.00
Freshly brewed regular and decaf coffee, hot tea display, hot chocolate, Assorted soft drinks and bottled water (per person)	\$ 9.00
Freshly brewed regular and decaf coffee (by the gallon)	\$ 45.00
Fresh juice Combo (pick 2: orange, cranberry, apple) (per person)	\$ 8.00
Freshly brewed Iced Tea OR Lemonade OR Fruit Punch (by the gallon)	\$40.00
Assorted 12 oz. soft drink can and 12 oz. bottled water display (per can)	\$ 4.50
Assorted Coca Cola selections (per 20oz. bottle)	\$ 5.00
Red Bull (per 12oz. can)	\$ 6.00

Items are intended to enhance an existing break or buffet.



A la Carte Break Additions

Popcorn OR Potato chips OR Pretzel twists OR Cheddar cheese Goldfish (per pound)	\$18.00
Tortilla chips with zesty salsa (per pound)	\$22.00
Hot soft pretzels with yellow mustard (per dozen) +\$7.00 Add Cheese	\$36.00
Freshly baked cookie assortment (per dozen)	\$22.00
Freshly baked fudge brownies (per dozen)	\$33.00
Assorted Quaker Chewy Granola Bars (per dozen)	\$25.00

Items are intended to enhance an existing break or buffet.



Plated Lunches

All plated selections are served with your choice of Garden OR Caesar salad,
Chef's choice of steamed vegetables AND a Chef's choice of Starch

Dinner rolls and butter,

Regular and decaf coffee, hot tea, and iced tea

Prices are per person / Served until 2:00pm

***Add Dessert \$6.00 per person**

Chicken Caprese	\$24.00
------------------------	----------------

Grilled chicken breast topped with fresh mozzarella cheese, sun dried tomatoes, and balsamic reduction

Filet of Flounder	\$27.00
--------------------------	----------------

Our fresh flounder filet, broiled and served with roasted red pepper basil vinaigrette

Maryland Lump Crab Cake	\$29.00
--------------------------------	----------------

Single cake made with lump crabmeat

Broiled Atlantic Salmon	\$28.00
--------------------------------	----------------

Fresh salmon filet broiled and topped with sun dried tomato and basil butter

Penne Chicken Pomodoro:	\$26.00
--------------------------------	----------------

Grilled chicken breast julienne over penne pasta with Alfredo sauce, fresh basil and chopped tomato



Luncheon Salads, Sandwiches Gourmet Wraps

All served with Regular and decaf coffee, hot tea, and iced tea

Wraps and sandwiches served with Sun Chips

Prices are per person / Served until 2:00pm

***Add Dessert \$6.00 per person**

Chilled Grilled Chicken Caesar Salad:	\$20.00
--	----------------

Charbroiled chicken breast, chilled, atop a fresh bed of crisp romaine lettuce with croutons, shredded parmesan cheese and traditional Caesar dressing

Deli Sandwich:	\$19.00
-----------------------	----------------

Kaiser roll filled with your choice of turkey, ham, roast beef, chicken salad or tuna salad served with lettuce and tomato along with a fresh fruit garnish

Turkey BLT Wrap:	\$21.00
-------------------------	----------------

Sliced turkey, bacon, crisp romaine lettuce, chopped tomato and mayonnaise

Grilled Chicken Caesar Wrap:	\$20.00
-------------------------------------	----------------

Sliced grilled chicken with crisp romaine lettuce, shredded parmesan cheese and Caesar dressing

Grilled Vegetable Wrap:	\$18.00
--------------------------------	----------------

Grilled seasonal vegetables, chilled, with balsamic glaze and feta cheese

When selecting multiple plated selections, an additional fee may apply. Your Catering Manager will advise.



Lunch Buffets

All lunch buffets are served with your choice of Garden OR Caesar salad OR

Soup choice where indicated,

Regular and decaf coffee, hot tea, and iced tea

Minimum 40 People / Prices are per person / Served until 2:00pm

Deli Express: **\$26.00**

Choice of Maryland crab OR minestrone soup
Sliced deli meats to include: turkey, ham and roast beef
Sliced American, cheddar, Swiss and provolone cheeses
Lettuce, sliced tomato, sliced onion and pickle spear, assorted breads and rolls
Red bliss potato salad and coleslaw
Cookies and Brownies

Pasta Extreme: **\$27.00**

Choice of minestrone OR Italian vegetable and beef soup
Toasted garlic parmesan French baguettes
Penne and linguine pasta with Alfredo and marinara sauces and meatballs
Grilled chicken and sweet Italian sausage
Cookies and Brownies

South of the Border: **\$28.00**

Chicken and tortilla soup
Build your own tacos, taco salad and fajitas with: soft flour tortillas and crisp corn tortillas, seasoned ground beef, sliced grilled chicken breast, roasted peppers and onions, lettuce, tomato, zesty salsa, guacamole, sour cream, cheddar cheese
Refried beans and Spanish rice
Churros

The Tailgate: **\$28.00**

Burgers
Honey mustard OR BBQ chicken breasts
Hot dogs
Sliced American, cheddar, pepper jack and provolone cheeses
Lettuce, sliced tomato and pickle spears, assorted breads and rolls
Cole slaw and potato chips
Cookies and Brownies



Lunch Buffets continued

Carousel Soup and Salad Bar: \$21.00

Choice of Maryland crab OR minestrone soup
Chicken salad, tuna salad, shrimp salad, mixed field greens with assorted toppings
Red skin potato salad, assorted rolls
Sliced fresh fruit & seasonal berry display
Chef's pastry display

Wrap Supreme \$22.00

Assorted wrap trio to include: grilled vegetables with balsamic glaze and feta cheese
Shrimp with romaine lettuce and mango Caesar dressing
Grilled chicken with portabella mushroom, spinach, tomato, mozzarella cheese and garlic mayonnaise
Mixed field greens with assorted toppings, Italian pasta salad, Sun Chips
Chef's pastry display

Boxed Deli Lunch Selections:

\$20.00

Choice of one sandwich OR wrap
One piece of whole fruit
One bag classic potato chips
Freshly baked cookie
Chilled 12 oz. canned soda and 12 oz. bottled water

Sandwich Choices:

(available on Kaiser Roll)
(includes Lettuce and Tomato)

Hickory smoked ham & Swiss
Slow roasted, sliced beef & Wisconsin cheddar
Mesquite turkey & havarti

Wrap Choices:

Ranch chicken salad wrap
Tuna salad wrap
Grilled vegetable wrap



Plated Dinners

All plated selections are served with your choice of Garden salad or Caesar salad,
Chef's choice of starch, vegetable and plated dessert and regular and decaf coffee, hot tea, and iced tea
Prices are per person / **All steak temperatures are cooked medium**

Chicken Caprese **\$30.00**

Grilled chicken breast topped with fresh mozzarella cheese, sun dried tomatoes, and balsamic reduction

Chicken Parmesan **\$30.00**

Breaded chicken breast, mozzarella and parmesan cheeses, marinara sauce, served on top of linguine pasta

Maryland Crab Cake **\$39.00**

Two 4oz. jumbo lump crab cakes

Slow Cooked Prime Rib of Beef **\$35.00**

Slow roasted 10oz. prime rib cooked in rosemary and served with au jus and horseradish.

Filet Mignon **\$41.00**

8oz. center cut filet mignon with Chef's butter

Baked Salmon **\$36.00**

Fresh Atlantic salmon with sundried tomato and basil butter

Baked Flounder **\$35.00**

Fresh flounder filet cooked with lemon pepper seasoning and white wine

Bourbon Street Pork Rib Eye **\$32.00**

Hand cut 8oz. pork rib eye topped with cornbread and andouille sausage

Penne Abruzzi Primavera: **\$26.00**

Penne pasta with sautéed vegetables in a traditional light tomato, garlic and basil sauce

Shrimp Scampi **\$31.00**

Sautéed shrimp with garlic and white wine sauce, parmesan cheese, served on top of linguine pasta

When selecting multiple plated selections, an additional fee may apply. Your Catering Manager will advise.

Carousel Custom Dinner Buffet

Minimum 40

people / Prices are per person

Served with warm Dinner rolls and butter



Choose One Entrée \$31

Choose Two Entrees \$38

Choose Three Entrees \$46

Choice of One Soup

Maryland Crab OR Cream of Crab and Asparagus OR Chicken and Tortellini OR Minestrone
OR Chicken Tortilla OR Creamy Baked Potato

Choice of One Salad

Tossed Garden OR Caesar

Entrees:

Seared chicken breast with tomatoes, caramelized onions and feta cheese
Center-cut pork loin crusted with fresh herbs and peppercorn mélange
Pre-Carved black pepper and herb crusted top round
Slow roasted top round of beef with silver dollar rolls
Breast of turkey, slow roasted, pre-carved
Broiled flounder with roasted red pepper vinaigrette
Broiled salmon with sun dried tomato and garlic butter
Penne pomodoro

Choice of One Vegetable:

Seasonal Fresh Vegetable Medley
Grilled Asparagus
Green Bean Bruschetta
Roasted Baby Carrots

Choice of One Starch:

Homemade whipped potatoes
Oven roasted red bliss potatoes
Baked Potato
Whipped Sweet Potatoes
Vegetable fried rice

Choice of One Dessert:

Chocolate Layered Cake
Carrot Cake
Key Lime Pie

Brownie Caramel Cheesecake
Caramel Vanilla Crunch Cake
Reese's Peanut Butter Pie

Assorted Cheesecakes: Raspberrv White Chocolate Brule Cheesecake



Themed Dinner Buffets

All selections include regular and decaf coffee, hot tea and iced tea

Minimum 40 people / Prices are per person

Mexican Fiesta: \$36.00

Fire roasted, zesty salsa, chili con Queso and chips

Baja chicken and enchilada soup

Mexican style ranchero salad:

Chopped romaine, diced black olives, tomatoes, onions. Sliced jalapenos, grated cheddar cheese, cilantro lime vinaigrette

Build your own tacos with:

Seasoned ground beef, lettuce, tomato, zesty salsa, guacamole, sour cream, cheddar cheese

Build your own fajitas with:

Sliced grilled chicken breast and seasoned ground beef with roasted pepper and onion

Soft flour tortillas and crisp corn tortillas

Refried beans

Spanish rice

Churros

Festa Italian: \$35.00

Tossed Caesar salad

Minestrone soup

Chicken parmigiana

Flounder margherita:

Baked flounder topped with fresh tomato relish and herbs

Penne pomodoro

Roasted vesuvio potatoes

Toasted garlic bread

Classic Italian desserts

Country Cookout: \$40.00

Garden salad w/ your choice of dressing

Barbecued spare ribs

Maryland fried chicken

Roasted top round of beef – carved to order
(\$55.00 carver fee)

Creamy coleslaw OR Red bliss potato salad

Corn on the cob OR Country baked beans

Corn muffins and butter

Island Luau: \$39.00

Fresh tropical fruit salad

Garden salad with mango vinaigrette

Soy and Sesame Glazed Chicken Breast

Teriyaki marinated sirloin steak

Roasted five spice pork loin

Stir fried island vegetables

Hawaiian fried rice

Antipasto Display: \$9.00 per Person

Grilled peppers, marinated mushrooms, marinated green and black olives, pepperoncini, sliced banana peppers, marinated cherry tomatoes, pesto, extra virgin olive oil, balsamic vinegar, sliced rustic breads
Variety of Italian Meats



Sliced Fresh Fruit & Cheese Display – \$200.00

Seasonal display of fresh fruit, berries, and a variety of cubed cheeses
Served with assorted crackers

Vegetable Crudités with Chef’s Herb Dip - \$150.00

Seasonal variety of crisp vegetables and fresh homemade herb dip

Carving Stations: (Requires uniformed chef: \$60.00 per chef)

Served with silver dollar rolls

Carved Beef Tenderloin (approximately 6lb) **\$295.00**

Dry rubbed and slow roasted, served with horseradish cream and au jus

Carved Roasted Breast of Turkey (approximately 8lb) **\$255.00**

Served with giblet gravy and cranberry relish

Carved Cured Pit Ham (approximately 6lb) **\$235.00**

Brown sugar, hand rubbed, bourbon seared pit ham with pineapple glaze

Carved Teriyaki Glazed Pork Loin (approximately 8lb) **\$245.00**

Served with sesame vinaigrette

Carved Flank Steak (approximately 6lb) **\$270.00**

Herb roasted with a bourbon glaze



Hors D'Oeuvres

All selections priced per 100 pieces

Cold Selections:

Assorted finger sandwiches	\$175.00
Goat cheese stuffed roasted baby peppers	\$150.00
Jumbo shrimp cocktail (10lb.)	\$325.00
Peel and eat shrimp (10lb.)	\$200.00
Tuna Crostini	\$240.00
Chicken Salad Crostini	\$210.00
Bruschetta Bites	\$175.00

Hot Selections:

Chicken wings (hot, mild, BBQ, plain, OB)	\$ 200.00
Chicken cordon bleu bites	\$ 175.00
Jerk OR Sesame chicken skewers	\$215.00
Chicken Quesadillas	\$ 215.00
Swedish OR BBQ meatballs	\$ 175.00
Scallops wrapped in bacon	\$ 300.00
Vegetarian Spring egg rolls (80 pieces)	\$ 190.00
Crab imperial stuffed mushroom caps	\$ 275.00
Mini crab cakes	\$ 325.00
Steamed shrimp (10lb.)	\$ 200.00
Mini deep dish pizza	\$ 200.00
Crispy Chicken Tenders w/ Honey Mustard	\$ 185.00
Raspberry Brie Puffs	\$ 195.00

Snack Displays

Potato chips w/ herb dip	\$ 45.00
Tortilla chips w/ zesty salsa	\$ 55.00
Spinach and artichoke dip w/ chips (one hotel pan)	\$ 150.00
Hot Crab Dip w/ sliced Baguettes (one hotel pan)	\$250.00
Buffalo Chicken Dip w/chips (one hotel pan)	\$150.00

Add 20% service charge, 6% Maryland State Tax, plus 0.5% Local Food Tax to the above prices

Hosted Bar (plus tax) AND Cash Bar (inclusive) options available

Call Brands	\$ 8.00
Premium Brands	\$ 9.00
Extra Premium Brands	\$ 10.00
Frozen & Cordials	\$ 10.00
House Wine	\$ 8.00
Domestic Beer	\$ 5.00
Import Beer	\$ 6.00
Craft Beer	\$ 6.00
Non Alcoholic Beer	\$ 5.00
Soft Drink / Bottled Water	\$ 3.00





Banquet Bar & Beverage Service

Call Brands:	Smirnoff Vodka, Admiral Nelson's Spiced Rum, Bacardi's Rum, Beefeaters's Gin, Wild Turkey Bourbon, Seagram 7/VO Whiskey, Inver House Scotch, Torada Tequila, Assorted Liqueurs and Flavored Mixers, Domestic Beer Selection
Premium Brands:	Absolute 80 or Stoli Vodka, Captain Morgan Rum, Bacardi Silver Rum, Tanqueray Gin, Jim Beam Bourbon, Jack Daniels Whiskey, Dewars Scotch, Jose Cuervo Tequila, Assorted Liqueurs & Flavored Mixers, Domestic Beer Selection
Extra Premium Brands:	Grey Goose or Ketel One Vodka, Meyers Dark Rum, Bacardi Silver Rum, Bombay Sapphire Gin, Maker's Mark Bourbon, Crown Royal Whiskey, Chivas Regal Scotch, Patron Tequila, Assorted Liqueurs & Flavored Mixers, Domestic and Import Beer Selections
Cordials:	Amaretto DiSaronna, Kahlua, Baily's Irish Cream, Sambuca, Frangelico, Courvoisier
House Wine Varietals:	Pinot Grigio, Chardonnay, Moscato, White Zinfandel, Merlot, Cabernet Sauvignon,
Domestic Beer Selections:	Budweiser, Bud Light, Miller Light, Coors Light, Yuengling, Michelob Ultra
Import Beer Selections:	Corona, Corona Light, Heineken, Heineken Light, Stella
Craft Beer Selections:	Sam Adams Boston Lager, Blue Moon, Sierra Nevada, EVO
Beer by the Keg (\$365.00):	Bud Light, Miller Light, Yuengling (Other brands available starting at \$375.00 and up)
Soft Drinks:	Coke, Diet Coke, Sprite, Seagram's Ginger Ale, Seagram's Club Soda, Seagram's Tonic Water, Dasani Water

Brands shown are subject to change.





Banquet Bar & Beverage Service Guidelines

- Alcohol can be served in private functions daily from 10:00am until 11:00pm. Catered food must be provided at all events with alcohol being served.
- Guests may not leave a function space with an alcoholic beverage in hand
- The Carousel is not able to guarantee beverage/alcohol prices or wine selections; which are subject to change and availability without notice from the WCLC. All bar/wine orders must be submitted a minimum of 14 days in advance. Carousel will purchase and supply wine and liquor that is not carried in stock (if available) at client's request, but only with advance payment. A minimum order/purchase amount may apply.
- All alcohol must be purchased through the Carousel and served by Carousel bartenders. NO outside alcohol will be permitted. The Carousel requires minimum sales of \$350.00 per bar. If the minimum is not met then the host/hostess will pay the difference up to \$350.00
- One bartender is required for every 50-75 guests. Bartenders, cocktail servers and cashiers are billed at \$75.00 each for the first two (2) hours (2 hour minimum). It is then \$30.00 for each additional hour or portion thereof. The bartender fees do not apply toward the minimum sales requirement.
- You may choose to have your host bar service based on (1) per person/per hour pricing, (2) by-the-drink pricing, or (3) cash bar by the drink pricing. Please remember, hosted bar by-the-drink charges include all drinks served, not just drinks consumed. Cash bar prices include sales tax.
- Standard bar service includes your choice of Call, Premium or Extra Premium brand liquor, domestic beer, imported beer, house wine, sodas and water. It is the assumption that cash bars will be set with the Standard Bar Service.
- Hosted bar service by the drink allows the host to have the option of determining which types of "in stock" drinks are to made available at the bar.
- Carousel bartenders keep a bar tab/inventory sheet for each event recording a group's consumption. The group coordinator or contact may review and sign-off on the inventory sheet at the conclusion of the function. If the contact chooses not to review the bar control sheet at the conclusion of the function, the beverage quantities and billing may not be disputed.
- The Carousel serving size is one (1) ounce. Wine is poured at five (5) ounces per serving. Doubles, shots or shooters are NOT available from the banquet bars unless arrangements are made in advance and specified on the banquet event order.
- The Carousel takes great pride in responsible beverage service in banquet settings. The Carousel DOES NOT permit the serving of alcoholic beverages to ANYONE UNDER THE AGE OF 21, or under the influence of alcohol in accordance with the Maryland state law. As hosts, the Carousel is responsible to monitor the potential intoxication of our guests and will regulate bar service when necessary to ensure the safety of our guests. Guests under the age of 40 should be prepared to present current, valid, photo identification
- We appreciate your support and assistance with these guidelines to ensure everyone enjoys the entire event safely.