

Karas House

MEMBER OF THE BURTON MANOR FAMILY

YOUR EVENT EXPERTS

Wedding/ Social / Corporate Menu Selections

At Karas House, you and your guests will enjoy an outstanding variety of traditional foods prepared with exceptional quality and special care.

We can tailor any menu to your liking.

Simply contact your Karas House event expert to discuss your needs.

Additional notes

Karas House provides a complimentary champagne toast for the bridal party/head table and late-night pizza snack for all guests with the purchase of any four-, five-, or six-hour bar package.

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Buffet Dinner Service

Your Grand Buffet Dinner begins with a Salad Bar; this includes: Cherry Tomatoes, Sliced Onions, Shredded Carrots, Cucumbers and Shredded Cheddar Cheese with your choice of Ranch or Italian Dressing

Pasta

Select one

Penne Pasta with Tomato Basil or Alfredo Sauce
Macaroni & Cheese

Entrée

Select two

Glazed Baked Ham	Meatballs: Swedish-style or Marinara
Oven Roasted Chicken with Herbs	Italian Sausage with Bell Peppers and Onions
Broasted Chicken, add \$1.00 per person	Smoked Kielbasa in Barbeque Sauce or Sauerkraut
Stuffed Cabbage Rolls	BBQ Ribs, add 2.00 per person
Baked Cod, add \$1.50 per person	Pork Chops, add \$1.75 per person
Carved Round of Beef, add \$1.50 per person	Add a third entrée for \$2.50 per person

Accompaniments

Select two

RICE: Rice Pilaf

POTATOES: Oven-roasted, Creamy Whipped, Au Gratin.

VEGETABLES: Green Bean Almondine, Buttered Corn O'Brien, California Blend

Dessert

Select two

Cheesecake with Strawberry Topping, Fudge Nut Brownies, Carrot Cake or Assorted Cookies

Your Selections Include:

Fresh Baked Bread and Butter
Coffee, Decaf & Hot Tea

Sunday through Thursday: \$14.25 per person

Friday: \$16.50 per person

Saturday: \$19.50 per person with 125-person guarantee

This menu can also be served family-style for an additional \$3.00 per person.



We proudly serve Douwe Egberts Coffee



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Individual Dinner Service

Appetizers

Relish tray with pickled and fresh vegetables

Salad

Tossed garden salad topped with cherry tomatoes and shredded cheddar cheese with your choice of dressings.

Entree

Select one

Chicken Piccata with Mushroom and Lemon Butter Sauce	\$16.95
Stir Fry Chicken with Vegetables	\$16.95
Boneless Breast of Chicken with Slivered Almond Sauce	\$16.95
Chicken Kiev with Herbs and Butter.....	\$17.95
Stuffed Chicken Cordon Bleu	\$17.95
Chicken and Shrimp Stir Fry	\$21.50
Roast Turkey with Dressing and Giblet Sauce	\$15.95
Sliced Roast Top Round with Au Jus.....	\$18.00
Roasted Sliced New York Sirloin, 12 oz. portion, with Mushroom Caps.....	\$20.95
Prime Rib of Beef au Jus	\$21.00
Roasted Tenderloin with Mushroom and Wine Sauce	\$22.95

A pasta course may be added for \$1.00 per person

Accompaniments

Select two

RICE: Rice Pilaf, Wild Rice Medley.

POTATOES: Oven-roasted, Baked with Sour Cream, Au Gratin.

VEGETABLES: Green Beans with Almondine, Buttered Baby Carrots, California Blend

Dessert

Select one

Cheesecake with Strawberry Topping, Fudge Nut Brownies, Carrot Cake, Assorted Cookies

Your Selections Include

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Optional Services

Chair Covers

Add ambience to your catered event with our gold chair covers.

\$1.50 per chair

Tower Vases

Add, at no charge, our bud vases with silk roses to tables.

Tower vases with white silk flowers available to grace your tables; tower vases measure 24 inches.

5.00 per table

Appetizer Trays

3-tier combination tray featuring cubed cheeses, assorted crackers and fresh vegetables with sour cream ranch dip

\$175.00 per tray - serves 100

15" display of fresh vegetables with sour cream ranch dip

\$50.00 per tray

15" display cubed cheeses and assorted crackers tray

\$50.00 per tray

Each 15" display tray serves approximately 25 people

Fruit Table

Seasonal selection of balled melons in baskets, pineapple boats, seasonal berries and whole fruit, tastefully arranged on a table display.

\$175.00 small - serves 100

\$325.00 medium - serves 200

\$525.00 large - serves 300

15" display of cubed melons, pineapples, grapes and seasonal berries

\$50.00 per tray

Sweet Table

Miniature French and Italian Pastries, Petite Fours, Eclairs, Cream Puffs, Cannoli, Cheesecakes and Brownies.

We add full size fruit flans, cakes, tortes and mousse to complete your dessert table.

\$ 6.25pp, 100 person minimum please

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Reception Menu

Cold Hors d' Oeuvres

\$ 95.00 per 100 pieces

Ham Pinwheels	Salami Cornets
Celery with Boursin Cheese	Marinated Julienne Beef
Deviled Eggs with Herbs	Petite Tea Sandwiches

Hot Hors d' Oeuvres

\$ 120.00 per 100 pieces

Broasted Chicken Drumettes	Swedish or Bordelaise Meatballs
Stuffed Mushroom Caps	Greek-style Spanakopita
Cocktail Franks in Puff Pastry	Spring Rolls with Plum Sauce
Tortellini with Marinara Sauce	Italian Sausage with Bell Peppers
Petite Quiche Lorraine	Stuffed Jalapeno Peppers
Smoked Kielbasa in Barbeque Sauce	

Carving Stations

Top Round of Beef

Accompanied by Mayonnaise, Mustard, Dijonnaise and Horseradish Sauces with Silver Dollar Rolls

\$165.00 serves 100

Roasted Tenderloin of Beef

Au Poivre with Silver Dollar Rolls and Condiments

\$150.00 serves 25

Baked Glazed Ham

Roasted with Brown Sugar, Honey and Whisky; served with Mayonnaise and Stone-Ground Mustard with Silver Dollar Rolls and Biscuits

\$120.00 serves 75

Roasted Turkey Breast

Seasoned sage glaze. Served with Cranberry Sauce, Mayonnaise and Buttermilk Biscuits

\$98.00 serves 35