



the Carlisle
VAULT
CATERING
SAMPLE MENUS





BREAKFAST

Continental - \$10 per person

ASSORTED PASTRIES

May include Scones, sweet rolls, sticky buns & croissants. Served with butter, jams and spreads.

FRUIT SALAD

Fresh fruits of the season

COFFEE / TEA / JUICES / WATER

Includes heavy-duty clear plastic plates and utensils

Hot Breakfast Buffet - \$15 per person

FRENCH TOAST

With pure maple syrup & mixed berry compote

STRATA

Baked egg dish with spinach, caramelized onions, gruyere cheese and croutons. Served with tomato-herb compote

SAUSAGE AND HAM

COFFEE / TEA / JUICES / WATER

Includes heavy-duty clear plastic plates and utensils

Upgrades

Premium Plastic Plates & Utensils \$ 2 per person

China Plates & Silverware \$ 5 per person (includes plate, silverware, tea cup & saucer, water goblet and linen napkin)

10% Military Discount on all Venue Rental Fees

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LUNCH

Cold Buffet - \$15 per person

ASSORTED SANDWICHES

Turkey / Ham / Chicken Salad / Hummus with condiments

COLE SLAW

House made with red & green cabbage

SALAD

Choice of Caesar, Mixed Green or Pasta

Iced Tea, Hot Coffee and Tea Station

Includes heavy-duty clear plastic plates and utensils

SOUP May be added for \$4 per person

DESSERT STATION May be added for \$5 per person

Upgrades

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Hot Lunch/Dinner Buffet - \$25 per person

Buffet Salad

Choose 1

Mixed Field Green Salad

With vegetable and dressing selection

Caesar Salad

Classic romaine, crouton & parmesan salad with lemon vinaigrette

Spinach Salad

Baby Spinach, tomato, cucumber, red onion slices, creamy sweet & sour dressing

Greek Salad

Romaine and Mixed Field Greens with feta cheese, kalamata olives, tomato, cucumber, sliced red onion, Greek vinaigrette

Entrees

Choose 2

Crab Stuffed Flounder

Oven baked with a lemon butter sauce

Baked Filet of Salmon

Served with a maple-bourbon glaze

Roasted Pork Loin

Served with pan juices and apple chutney

Roast Beef

Served with Madeira Sauce

Roasted Turkey Breast

Served with Supreme Sauce

Chicken Marsala

Sautéed chicken breast with mushrooms & a creamy Marsala wine sauce

Pasta With Oven Roasted Vegetables

Baked with penne pasta, olive oil, garlic & herbs (vegan)

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Sides

Choose 2

Oven Roasted Seasonal Vegetables

With olive oil, garlic & herbs

Whipped Sweet Potatoes

With butter & fresh cream

Scalloped Potatoes

Baked with milk & fresh cream

Parslied Potatoes

Red skin potatoes with butter & fresh parsley

Steamed Seasonal Vegetables

With seasoned butter sauce

Rice Pilaf

Fluffy & tender baked rice dish

Dessert

Choose 1

Chocolate Mousse or

Ice Cream with

Chocolate Sauce

Beverages

Iced Tea, Hot Coffee and Tea Station Included

Lemonade/ Selection of Bottled Juices or Sodas – \$2.50 per person

Includes heavy-duty clear plastic plates and utensils

Upgrades

Premium Plastic Plates & Utensils \$ 2 per person

China Plates & Silverware \$ 5 per person (includes plate, silverware, tea cup & saucer, water goblet, and linen napkin)

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Appetizer Party

Cold Displayed Hor's d'ourves

Cheese and Meat Selection

Our pick of the finest imported and domestic cheeses, cured meats & seafoods, displayed with crackers and accompaniments

Crudites

Our selection of the markets freshest vegetables and preserved items with house made dips.

Hot Appetizers

Mini Crab Cakes

House made Maryland recipe

Chicken Satay

Skewered chicken with peanut dipping sauce

Mini Meatballs

Choice of sauces: Marinara, Swedish, BBQ or Asian Sweet & Spicy

Crispy Asian Spring Rolls

With Sweet dipping sauce

Spanakopita

Greek Spinach and Feta cheese filled pastries

Mini Quiche

Vegetable and custard filled pastries

Sausage Rolls

Flaky pastry filled with sausage, herb & spices

Dessert Station

Helena's Selection

A Sampling of desserts from Helena's Chocolate Café & Creperie

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Pricing – Appetizer Party

Cold Appetizers and Choice of 2 Hot Appetizers

*25 – 50 Guests \$ 17.50 per person / 51 – 100 Guests \$ 16.25 /
100+ Guests \$ 15.25*

Cold Appetizers and Choice of 3 Hot Appetizers

*25 – 50 Guests \$ 22 per person / 51 – 100 Guests \$ 20.50 / 100+
Guests \$ 19.75*

Cold Appetizers and Choice of 4 Hot Appetizers

*25 – 50 Guests \$ 25 per person / 51 – 100 Guests \$ 24 / 100+
Guests \$ 23*

Desserts

*25 – 50 Guests \$ 5.50 per person / 51 – 100 Guests \$ 5 / 100+
Guests \$ 4.75*

Beverages

Iced Tea, Hot Coffee and Tea Station Included

*Lemonade/ Selection of Bottled Juices or Sodas – \$2.50 per
person*

Includes heavy-duty clear plastic plates and utensils

Upgrades

Premium Plastic Plates & Utensils \$ 2 per person

*China Plates & Silverware \$ 4 per person (includes appetizer
plate, silverware, tea cup & saucer, and water goblet)*

*Butlered Hor's D'ourves \$ 60 per hour up to 100 guests,
additional servers for \$20 per hour*

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Buffet Dinner at the Vault

Hor's d'Ouvres Stations

Cold Appetizers

Including seasonal produce, condiments, imported meats, seafoods & cheeses - offerings for every taste

Hot Appetizers (choose 4)

Crispy Asian Spring Rolls, Spanakopita (Greek spinach pastry), Sausage Rolls, Mini Quiche, Mini Crab Cakes, Meat Balls (marinara/Asian sweet & spicy/Swedish/BBQ), Chicken Satay

Buffet Salads

Choose 2

Mixed Field Green Salad

With vegetable and dressing selection

Caesar Salad

Classic romaine, crouton & parmesan salad with lemon vinaigrette

Spinach Salad

Baby Spinach, tomato, cucumber, red onion slices, creamy sweet & sour dressing

Greek Salad

Romaine and Mixed Field Greens with feta cheese, kalamata olives, tomato, cucumber, sliced red onion, Greek vinaigrette

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Buffet Entrées

Choose 2

Chicken Marsala

Sautéed chicken breast with mushrooms & a creamy Marsala wine sauce

Crab Stuffed Flounder

Oven baked with a lemon butter sauce

Roasted Pork Loin

Served with pan juices and apple chutney

Pasta With Oven Roasted Vegetables

Baked with penne pasta, olive oil, garlic & herbs (vegan)

Roast Beef

Served with Madeira Sauce

Roasted Turkey Breast

Served with Supreme Sauce

Baked Filet of Salmon

Served with a maple-bourbon glaze

Sides

Choose 2

Oven Roasted Seasonal Vegetables

With olive oil, garlic & herbs

Whipped Sweet Potatoes

With butter & fresh cream

Scalloped Potatoes

Baked with milk & fresh cream

Parslied Potatoes

Red skin potatoes with butter & fresh parsley

Steamed Seasonal Vegetables

With seasoned butter sauce

Rice Pilaf

Fluffy & tender baked rice dish

Dessert (Option)

Helena's Selection

A sampling of desserts from Helena's Chocolate Café & Creperie

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Buffet Dinner Pricing

Buffet Dinner - Includes Hor's d'Ouvres Stations, Salads, Entrées and Sides

25 - 50 Guests \$35 / 51 - 100 Guests \$34 / 100+ Guests \$33

Add Dessert Station

25 - 50 Guests \$5.50 / 51 - 100 Guests \$5 / 100+ Guests \$4.75

Beverages

Iced Tea, Hot Coffee and Tea Station Included

Lemonade/ Selection of Bottled Juices or Sodas – \$2.50 per person

Includes heavy-duty clear plastic plates and utensils

Upgrades

Premium Plastic Plates & Utensils: \$ 2 per person

China Plates & Silverware: \$ 6 per person (includes appetizer plate, dessert plate, dinner plate, 5 piece silverware set, tea cup & saucer, and water goblet, napkin (choice of color))

Butlered Hor's D'ourves: \$ 60 per hour up to 100 guests, additional servers for \$20 per hour

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Bartending Packages

Bartender Only

- Bartender Comes & Sets Up, Serves, & Cleans Up the Bar Area Only
- You Must Have All Items Needed, including Liquor, Mixers, Garnishes, Glasses & Ice
- Includes Liquor Liability Insurance

\$150 for up to 5 Hours, includes 1 bartenders

\$75 for each additional bartender

Signature Drink Bartender

- Perfect for Weddings, We Craft 1 His & Hers Cocktail Based Off Your Flavor Profiles for Wedding Party
- Includes 1 additional Signature Cocktail for Wedding Reception
- We bring all mixers/garnishes for Signature Cocktails. You Must Provide Alcohol and Have All Other Needed Items.
- Includes Pre-Event Cocktail Tasting
- Includes Liquor Liability Insurance

\$275 for up to 5 Hours and includes 1 Bartenders

\$75 per Additional Bartender

Full Event Bartender

- We Bring Everything Except the Alcohol – including glasses, ice, mixers, garnishes
- Includes Liquor Liability Insurance

\$375 for up to 5 Hours with plastic glasses (includes 1 Bartenders)

\$525 for up to 5 Hours with glass (includes 1 Bartenders)

\$75 per Additional Bartender

\$125 per Additional Bar Set-up

Rates for bar and staffing services are listed without gratuity — gratuity is always appreciated.

We do not charge for 1 total hour of setup or cleanup. Our bartender arrives at least half hour prior to setup and prepare garnishes ahead of time. They will also stay to clean up the bar area.

Number of Suggested Bartenders per Event Attendees:

Up to 60 Guests — 1

60 to 120 Guests — 2

Over 120 Guests — 3

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Alcohol Packages

Cash Bar:

- \$125 Set-Up Fee Per Bar Station
- Minimum of 35 People.
- Includes Liquor Liability Insurance
- Additional Fee \$175 for Rental of Glassware
- Costs per drink varies on the brands offered. Our Bartender will work with you before the event to select the type of alcohol.
 - Non-alcoholic \$2.00
 - Domestic Beer: \$4.00-7.00
 - House Wine: \$5.00 per glass
 - Call Liquor Brands: \$7.00
 - Cocktails: \$7.00 - \$8.00
 - Craft/Import Beer: \$6.00-\$13.00
 - Premium Wine: \$8.00 - \$20.00 per glass
 - Top Shelf Liquor: \$9.00 - \$12.00
 - Cocktails: \$9.00 – \$11.00

Host Bar

- Beverages are Charged to a Tab for each Drink Purchased, Paid at End of Event
- \$125 Set-Up Fee Per Bar Station
- Minimum of 25 People
- Includes Liquor Liability Insurance
- Additional Fee \$175 for Rental of Glassware
- Costs per drink varies on the brands offered. Our Bartender will work with you before the event to select the type of alcohol.
- - Non-alcoholic \$1.50
 - Domestic Beer: \$3.50-6.00
 - House Wine: \$4.50 per glass
 - Call Liquor Brands: \$6.50
 - Cocktails: \$7.50
 - Craft/Import Beer: \$5.00-\$12.00
 - Premium Wine: \$8.00 - \$20.00 per glass
 - Top Shelf Liquor Brands: \$9.00 - \$12.00
 - Premium Cocktails: \$9.00 – \$11.00

Open Bar:

- Beverages are charged per person per hour plus 19% service charge.
- Includes Liquor liability insurance.
- Minimum of 50 People. 2-hour minimum.
- Includes service in glass beverage glasses.
- Price may vary based on the selection offered.
- House Brand Open Bar
 - \$22 per person for first 2 hours, \$10 per person for each additional hour.
- Top-Shelf Open Bar:
 - \$28 per person for first 2 hours, \$15 per person for each additional hour.
- Beer & Wine Open Bar:
 - \$18 per person for first 2 hours, \$8 per person for each additional hour.

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