



**CARVER**  
CATERING

**CARVER CATERING MENU**



## DISCOVER THE ARTISTRY OF FLAVOR

At Little Black Pearl, we are thrilled to announce the birth of Carver Catering, a culinary oasis crafted to elevate the art of food and community. Imagine a place where flavors dance and creativity blossoms, where every dish tells a story of local partnerships and high-quality ingredients. Carver Catering is not just a service; it's a celebration of collaboration, bringing together local businesses, farmers, and food artisans to curate unforgettable experiences for corporate, charitable, and community events.

An extension of the beloved Carver 47 Food and Wellness Market, Carver Catering is more than just a kitchen. It's a beacon of education and empowerment, offering a wealth of programs including culinary training, nutrition workshops, and job readiness initiatives. Our mission is to prepare individuals, especially creative arts leaders, for vibrant careers in the culinary world, tackling the unique challenges and seizing the opportunities that lie ahead.

But our vision transcends the boundaries of traditional catering. Carver Catering is committed to fostering social and economic empowerment, preserving cultural heritage, and nurturing community development. We aim to address food insecurity, champion economic independence, and celebrate the rich cultural tapestry of diverse communities through the universal language of culinary excellence.

Join us on this exciting journey. Together, let's create positive and lasting impacts through the power of food, education, and community. Your table is ready; come and be a part of something extraordinary.



# CARVER 47 CATERING AND DEMONSTRATION KITCHEN



## Discover a Culinary Paradise

Experience Carver Catering—a sanctuary where the art of food transcends everyday dining, transforming community gatherings into a feast for the senses.

## Savor the Story

Every plate we serve is a canvas, painted with local partnerships and the finest ingredients, each bite designed to leave a memorable impression.

## Celebrate Collaboration

Experience more than just catering with Carver. Dive into a world where local businesses, farmers, and artisans unite to craft extraordinary culinary adventures.

## Cultivate Your Culinary Skills

Join us for an enriching culinary education, from palate-expanding nutrition workshops to career-launching job readiness programs.

## Championing Excellence

At the heart of Carver Catering, our commitment lies in empowering diverse communities, upholding cultural heritage, and sparking economic growth through our pioneering culinary initiatives.

## Embark on an Exceptional Journey

Ready to make a lasting impact? Your seat at the table awaits. Join us to propel real change, one meal at a time, enriching lives through the universal language of food. Let's dine, discover, and make a difference together.

**CARVER CATERING  
IS A CULINARY OASIS  
CRAFTED TO ELEVATE  
THE ART OF FOOD  
AND COMMUNITY.**

# CARVER CATERING MENU

## PRICING STRUCTURE

(All prices per person unless noted)

### BREAKFAST

#### THE CONTINENTAL

YOGURT, GRANOLA & FRUIT PARFAIT  
SMOKED TURKEY & CHEDDAR CROISSANT  
PLATTER  
BAKER'S ASSORTMENT PASTRY PLATTER  
COFFEE & TEA SERVICE

Add-ons

8 OZ SEASONAL MARKET FRUIT CUP +\$4

8 OZ FRESH-SQUEEZED JUICE +\$3

ADDITIONAL SANDWICH +\$5

► \$22PP (\$250.00 MINIMUM )

### CHEF'S BRUNCH

FRITATA  
ROASTED BREAKFAST POTATOES  
PROTEIN PLATTER (choose 2: pork bacon, turkey  
bacon, or chicken sausage)  
YOGURT PARFAIT  
CROISSANTS & PASTRIES  
SEASONAL MARKET FRUIT PLATTER  
JUICE BAR (choose 2: orange juice, cranberry juice, or  
lemonade)  
COFFEE & TEA SERVICE

Add-ons

ROASTED WOODLAND MUSHROOMS +\$3

ASPARAGUS +\$3

ADD BOTH PROTEINS +\$4

SCRAMBLED EGGS

QUICHE (Meat or Veggie, feeds 8) +\$8pp

JUICE CARAGE +6

► \$35PP

### SOCIAL / RECEPTION

#### SOCIALIZER (HEAVY APPETIZERS)

Choose 4 selections:

CAPRESE SKEWERS

STEAK & POTATO SKEWERS

ANTIPASTO SKEWERS

FRIED CHICKEN SKEWERS

GRILLED CHICKEN SKEWERS

ASIAN BEEF TACOS

SLIDERS (VEG OR BEEF)

BAKER'S ASSORTMENT PLATTER INCLUDED

Additional item +\$4

Premium Selections +\$4

TIGER SHRIMP SKEWERS

SALMON CROQUETTES

CHARCUTERIE PLATTER +\$125

COLD FRESH PLATTER +\$125

Reception menus include approximately 6-7 pieces per  
guest.

► \$42PP (\$900 WEEKDAY MINIMUM | \$1500  
EVENING/WEEKEND MINIMUM)

### BOXED LUNCHES

#### BUSINESS BOX LUNCH

Includes 4 selections:

TURKEY CLUB SANDWICH OR WRAP

MEDITERRANEAN FALAFEL WRAP

CHIPS OR SALAD

COOKIE

Premium Protein Options :

CARVER CLASSIC BEEF BURGER

CATFISH SANDWICH

SOUTHWEST CHICKEN

► \$19 STANDARD | \$22 PREMIUM PROTEIN (12 BOX  
MINIMUM )

### LUNCH / DINNER BUFFET

#### THE BOULEVARD BUFFET

Choose:

1 SALAD Carver House, Herby Greek, Strawberry Pecan  
w/ Goat Cheese

2 PROTEINS Skirt Steak w Chimichurri, Herb Roasted  
Chicken, Orange Glazed Salmon

1 STARCH Mashed, Hasselback Gratin Potatoes, Rice  
Pilaf

1 VEGETABLE Roasted Asparagus, Roasted Broccoli  
w Garlic and Chili

2 DESSERTS Sorbet, Chocolate Tarts, Crème Brulee

Premium proteins:

SHORT RIBS +\$8

SALMON +\$6

► \$42PP (15 GUEST MINIMUM)

#### KENWOOD BUFFET

Choose:

2 SALADS Caesar, Herby Greek, Strawberry Pecan w/  
Goat Cheese

2 PROTEINS Herb Roasted Chicken Bermier Sauce,  
Beef Tenderloin, Lemon Dill Salmon, Maple Glazed Pork  
Chops, Lamb Chops

1 GRAIN/STARCH Risotto, Hasselback Potato Gratin,  
Wild Rice Blend, Stewed Cannolini Beans

2 CHEF'S SEASONAL VEGETABLES Honey  
Coriander Roasted Carrots, Brussel Sprouts, Roasted  
Asparagus, Roasted Bok Choy

1 DESSERT Tiramisu, Fresh Fruit Sorbet, Cheesecake  
Slices with Fresh Fruit

Flan, Crème Brûlée (Small Groups), Cookies (Chocolate  
Chip & White Chocolate Pecan)

Premium Proteins:

TENDERLOIN +\$12

MISO SALMON +\$6

PORK CHOPS +\$5

► \$48PP (15 GUEST MINIMUM )

### HARVEST BOWL STATION

**BUILD-YOUR-OWN BOWL STATION** Fried  
Quinoa, Roasted Vegetables, Mixed Greens, Lemon Tahini  
Feta, Chickpeas, Cranberries

Add Protein:

GRILLED CHICKEN +\$5

SALMON +\$7

► \$24PP (\$250 MINIMUM DROP-OFF | \$750 STAFFED  
MINIMUM )

Delivery \$35-\$75 depending distance | 18% service charge  
staffed events

### THE HERITAGE

Protein:

PULLED PORK OR BBQ CHICKEN

Veggies:

COLLARD GREENS WITH TURKEY TAILS

Sides:

POTATO SALAD

BAKED BEANS

BUTTERMILK BISCUITS

Add-Ons :

FRIED CHICKEN

FRIED FISH

BABY BACK RIBS

MAC N CHEESE

PHYLLO CUP CHICKEN SALAD BITES

CORNBREAD

► \$34PP



# CARVER CATERING MENU

## FULL-DAY RETREAT CATERING PACKAGES

(Minimum 15 guests • Designed for universities, foundations & corporate teams)

### THE WORKING SESSION

#### BREAKFAST

YOGURT, GRANOLA & SEASONAL FRUIT PARFAIT  
BAKER'S PASTRY ASSORTMENT  
FRESH BREWED PEET'S COFFEE & TEA

#### LUNCH

GRILLED CHICKEN WRAP OR ROASTED VEGETABLE WRAP  
SEASONAL SIDE SALAD WITH LEMON VINAIGRETTE  
KETTLE CHIPS  
CHOCOLATE CHIP COOKIE

#### ALL-DAY BEVERAGES

COFFEE REFRESH  
INFUSED WATER STATION

► \$45PP DROP-OFF | \$52PP SERVICED

### THE CREATIVE CONVENING

#### BREAKFAST

SMOKED TURKEY & CHEDDAR CROISSANT  
FRUIT & YOGURT PARFAIT  
COFFEE & TEA

#### LUNCH BUFFET

HERB ROASTED CHICKEN  
ROASTED SEASONAL VEGETABLES  
WILD RICE BLEND  
CARVER HOUSE SALAD  
MINI DESSERT ASSORTMENT

#### AFTERNOON SOCIAL BREAK

COOKIES & FRESH FRUIT  
SPARKLING CITRUS WATER

► \$58PP DROP-OFF | \$68PP SERVICED

### THE LEADERSHIP RETREAT

#### BREAKFAST

QUICHE (VEGETARIAN & PROTEIN OPTIONS)  
ROASTED BREAKFAST POTATOES  
SEASONAL FRUIT PLATTER  
COFFEE & JUICE

#### LUNCH

LEMON DILL SALMON  
ROASTED BROCCOLINI  
HASSELBACK POTATO GRATIN  
GREEK HERB SALAD  
DESSERT SELECTION

#### AFTERNOON RESET BREAK

ANTIPASTO SKEWERS  
FRESH-BAKED COOKIES  
SPARKLING BEVERAGES

► \$72PP DROP-OFF | \$85PP SERVICED

### THE EXECUTIVE EXPERIENCE

#### ARRIVAL

BREAKFAST PASTRIES, PARFAITS & CROISSANTS  
COFFEE & TEA SERVICE

#### MID-MORNING NOURISHMENT

SEASONAL FRUIT & WELLNESS SNACKS

#### LUNCH CHEF'S TABLE BUFFET

BRAISED SHORT RIBS  
ORANGE GLAZED SALMON  
ROASTED ASPARAGUS  
GRAIN PILAF  
ARTISAN SALAD  
DESSERT TRIO

#### AFTERNOON RECEPTION

RECEPTION SKEWERS  
SLIDERS  
SPARKLING BEVERAGES

► \$95PP SERVICED ONLY

### ADD-ON EXPERIENCES

AFTERNOON COFFEE BAR \$5PP  
MOCKTAIL SOCIAL HOUR \$10PP  
DESSERT BAR \$9PP  
LATE-AFTERNOON SNACK STATION \$8PP

#### EVENT DETAILS

15 guest minimum  
Final headcount due 7 business days prior to event  
50% deposit required to reserve date  
18% service charge applied to staffed events  
Delivery available based on distance  
All catered meals must be picked up during business hours unless delivery is arranged

