



## Banquet Service Menu

Prepared by:



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## Catering Policy:

### **Menu Selection:**

To ensure complete customer satisfaction, **all food and beverage selections must be finalized no later than fourteen business days prior to the event.** When all details have been finalized, a written banquet contract (or revised contract, if one has already been signed) will be submitted for approval. A signed copy of the revised form must be returned to the sales department no later than seven business days prior to the event.

### **Guarantees:**

**Final guaranteed attendance numbers must be given to the sales department no later than seven business days prior to the event,** upon which your contract will be updated and you will be sent a revised copy for approval. A signed copy of the revised form must be returned to the sales department. The guaranteed number may not be reduced after this time, and any increases to this number will be subject to the prior approval and authorization of the sales department. If a final attendance count is not received seven business days prior to the event, the sales department will consider the tentative guarantee (submitted at the time of booking) as the final guarantee.

### **Additional Fees/Charges:**

All food and beverage items are subject to a 20% service charge as well as applicable taxes. Other case-specific charges are listed within the menu for specialized services.

### **Room Assignments:**

Event room assignments are based upon the number of anticipated guests. We will do our best to honor your original assignment request; however we reserve the right to reschedule your room assignment based upon attendance and other business needs.

### **Proposals/Custom menus:**

Proposals are available for any event, booked or inquiry, free of charge. We can send you a quote based on menu selections you have chosen, or help you create a menu to fit your event. Customized items/menus are available upon request, with prior approval from the Chef. Ask a sales associate today and make your event one to remember!

## Hors D'oeuvres

Price per serving, quantity varies – see descriptions  
Per Person Pricing (\$18.00 min.)

**Inn at Carnall Hall policy is that hors d'oeuvres selection must match guest count.**

Gourmet cheese tray, assorted crackers, fruit	5.00
Goat Cheese and Seasonal Berries on Herbed Crostini	3.00
Assorted olives, pickled vegetables and cured meats platter	4.00
Pork and vegetable Roll with sweet chili dipping sauce	3.50
Tomato Bruschetta with Herbed Crostinis	2.50
Button mushrooms stuffed with garlic, herbs and cheese	3.00
Crab Rangoon	3.75
Deviled Eggs served with bacon and buttermilk dressing	3.50
Chef's Choice Chicken Salad served on mini-croissant	4.50
Miniature Crab Cakes with chipotle aioli	3.50
Coconut Shrimp with sweet chili dipping sauce	6.00
Bacon Wrapped Dates stuffed with fig cream cheese	4.25
Chicken Skewers (choice of sauce): Roasted Red Pepper Cream sauce Dijon-Maple sauce	3.50
Beef Skewers (choice of sauce): Horseradish Cream sauce Dijon-Maple sauce	4.00
Smoked Salmon Mousse on herbed crostini	4.00
Crab Artichoke Dip served with herbed crostinis	4.00
Five Cheese Spinach and Roasted Garlic Dip served with herbed crostinis	3.50
Baby Spinach, Feta and Roasted Garlic Hummus served with pita	3.50
Grilled chicken and roasted red pepper quesadilla with sour cream and salsa	3.00
Bacon Cream Cheese Jalapenos with chipotle-raspberry sauce	3.50
Jumbo Shrimp Cocktail with homemade cocktail sauce	6.75

Meatballs (choice of sauce): Italian, Port Marinara, Shaved Parmesan Southern, Sweet Bourbon Glaze	4.50
Sliders (choice of): Italian Sausage with Port Marinara and Shaved Parmesan Cuban (Ham, Swiss, Pickle) with Spicy Mustard Southern Beef, Spicy Cheese Blend, Roasted Poblano Peppers and Onion	4.50
Miniature Grilled Cheese with peppered bacon on grilled sourdough	3.75
Caprese Skewers	4.00
Assorted Vegetable Tray with buttermilk dipping sauce	4.00
Fresh Fruit Tray with yogurt dip	4.50
<b>Hors D'oeuvres: Carving Station Price Per Person</b>	
Herb encrusted Prime rib served with horseradish-chive sauce and caramelized onions	10.00
Brown Sugar rubbed Pork Loin served with spicy honey mustard and caramelized onions	8.00
Garlic Roasted beef tenderloin served with sauce béarnaise and caramelized onions	12.00
Add Rolls	1.00
<b>Desserts: price per person</b>	
Raspberry white chocolate cheesecake	2.75
New York style cheesecake	2.50
Moist chocolate cake with dark chocolate ganache	2.75
Vanilla cake with dark chocolate ganache	2.25
Carrot cake with cream cheese icing	2.75
Red velvet cake with cream cheese mousse	2.50
Lemon tarts	2.00

## Dinner Served:

*All served dinners include bread and butter. Choose from one soup or salad, up to three entrées and up to two desserts. For groups larger than 25 we must have a preorder. There will be an additional \$5 charge per plate for ordering upon arrival.*

### Bread and Butter

Chef's choice fresh baked bread and whipped butter

### Soup

Chef's choice

### Salad

**House Salad:** Mixed field greens, Roma tomatoes, red onions, shredded carrots and Ella's house vinaigrette.

**Caesar Salad:** Chopped romaine, grated parmesan, croutons and Caesar dressing

**Spinach Salad:** Baby spinach, mandarin oranges, red onions, toasted walnuts and strawberry-balsamic vinaigrette

### Entrée

**14 oz. Ribeye** 46.00

Grilled Ribeye, Loaded Twice-Baked Potato, Seared Asparagus and Horseradish-Chive sauce

**8 oz. Beef Tenderloin** 44.00

Grilled Beef Tenderloin, Garlic Whipped Potatoes, Seared Asparagus and sauce Béarnaise

**Ahi Tuna** 42.00

Sesame Encrusted Ahi Tuna, Wasabi Whipped Potatoes, Sautéed Broccolini, Sweet chili sauce

**Atlantic Salmon** 40.00

Pan Seared Wild Salmon, Herbed Long Grain Rice, Sautéed Broccolini, Lemon-Peppercorn Beurre-Blanc

**Blackened Catfish** 32.00

Baked Arkansas Catfish, Grilled Scallion, Shiitake Risotto, Lemon Butter sauce

**Pork Tenderloin** 36.00

Brown sugar glazed Pork Tenderloin, Caramelized Apples, Roasted Whipped Sweet Potatoes, Grilled Asparagus, Cognac Cream Sauce

**Chicken Piccata** 32.00

Breaded Chicken Breast, Linguine, Roma Tomato, Artichoke Heart, Caper, Lemon-Butter Sauce

**Chicken Marsala** 32.00

Pan Seared Chicken Breast, Garlic Whipped Potatoes, Grilled Asparagus, Sweden Creek Shiitake Marsala

**Pasta Primavera** 26.00

Chef's Choice Pasta, Garden Vegetables, White Wine Cream sauce

Add Grilled Chicken 32.00

Add Sautéed Shrimp 34.00

**Eggplant Parmesan** 26.00

Breaded Eggplant, Chef's Choice Pasta, Port Marinara, Mozzarella, Parmesan

## **Dessert**

White chocolate crème brulee

Raspberry white chocolate cheesecake

N.Y. style cheesecake with raspberry, cherry, or strawberry coulis

Chocolate mousse tort with raspberry coulis

White chocolate and tart cherry bread pudding with cherry coulis

Granny smith apple crisp with caramel sauce

Fruit cobbler

Homemade gelato or sorbet

## **Dinner Buffet:**

Per Person Pricing (\$28.00 min; 16 person minimum)

### **Soup and Salads**

<b>Chef's Choice Soup</b>	3.00
<b>Ella's House Salad</b>	3.00
Mixed Field Greens, Roma tomato, Red Onion, Shredded Carrot and House Dressing	
<b>Caesar Salad</b>	4.00
Chopped Heirloom Romaine, Grated Parmesan, Crostini and Caesar Dressing	
<b>Spinach Salad</b>	3.00
Baby Spinach, Seasonal Berries, Red onion, Toasted Almonds and Strawberry-Balsamic Vinaigrette	

### **Entrée Options: Carved price per person**

<b>Prime Rib</b>	10.00
Herb encrusted Prime Rib served with horseradish-chive sauce and caramelized onions	
<b>Pork Loin</b>	8.00
Brown Sugar rubbed Pork Loin served with spicy honey mustard and caramelized onions	
<b>Beef Tenderloin</b>	12.00
Garlic Roasted beef tenderloin served with sauce béarnaise and caramelized onions	
<b>Add Rolls</b>	1.00

### **Entrée Options: Buffet**

Hazelnut encrusted Salmon with Lemon-dill cream	9.00
Seared Chicken Breast with Sweden Creek Shiitake Marsala	7.50
Baked Arkansas Catfish with Lemon Butter sauce	7.50
Mozzarella Herb Chicken Breast with Roasted Red Pepper Cream sauce	6.50
Pasta Primavera with Garden Vegetables and White wine Cream sauce	6.00
Chicken Piccata with Roma Tomatoes, Artichoke Hearts, Capers, and Lemon-butter sauce	7.00
Breaded Eggplant over Linguine with Port Marinara, Mozzarella and Parmesan	7.00
Sautéed Tiger Shrimp over Linguine with Cajun White Wine Cream sauce	9.00

### **Sides:**

Roasted Garlic Whipped Potatoes	3.50
Sweet Potato Casserole with Sweet Pecan Topping	4.00
Long Grain Wild Rice	3.00
Pasta with Garlic Herb Butter	3.50
Sweden Creek Shiitake Risotto	4.00
Roasted Vegetable Medley	3.50
Steamed Broccoli with Parmesan	3.50
Grilled Asparagus	5.00
Green Beans & Caramelized Onions	4.50
Fresh Baked Bread with Whipped Butter	3.00
Medley Seasonal Fruit	4.50

### **Dessert:**

White chocolate crème brulee	6.00
Raspberry white chocolate cheesecake	6.00
N.Y. style cheesecake with raspberry, cherry, or strawberry coulis	6.00
Chocolate mousse tort with raspberry coulis	6.00
White chocolate and tart cherry bread pudding with cherry coulis	6.00
Granny smith apple crisp with caramel sauce	6.00
Peach cobbler	6.00
Grand Marnier infused chocolate truffles rolled in nuts	6.00
Homemade gelato or sorbet	6.00

## **Lunch Served:**

**All served lunches include pre-set house salad. All sandwiches are served with hand cut potato chips.** *Customer may choose up to three entrée choices. For groups larger than 25 we must have a preorder. There will be an additional \$2 charge per plate for ordering upon arrival.*

<b>Salad Trio</b>	14.00	
Chef's Chicken Salad over Mixed Field Greens, Vegetable Pasta Salad, and Fruit Salad with Poppy Seed Dressing		
<b>Chicken Salad</b>	14.00	
Chef's Choice Chicken Salad served on a Croissant with Roma Tomato and Mixed Field Greens		
<b>Grilled Chicken Sandwich</b>	15.00	
Buttered Sourdough, Mixed Field Greens, Roma Tomato, Red Onion and Swiss with Chipotle Aioli		
<b>Black Angus Burger</b>	16.00	
Roma Tomato, Cheddar, Lettuce, Pickle and Red Onion		
<b>Prime Rib Sandwich</b>	15.00	
Sautéed Prime Rib, Caramelized Onion, Provolone, French Baguette and Horseradish-Chive Cream sauce		
<b>Turkey Club Wrap</b>	15.00	
Mixed Field Greens, Swiss, Provolone, Roma Tomato, Red Onion, Bacon and Wasabi Honey Aioli		
<b>Farmer's Market Vegetable Wrap</b>	14.00	
Squash, Zucchini, Asparagus, Mixed Field Greens, Roma Tomato, Red Onion, Roasted Corn and Carrots, tossed in House Dressing		
<b>Seared Salmon</b>	20.00	
Pan Seared Salmon over Chef's choice Pasta with Pesto Cream and Chef's Choice Vegetable		
<b>Blackened Arkansas Catfish</b>	18.00	
Baked Arkansas Catfish with Grilled Scallion, Shiitake Risotto and Lemon Butter sauce		
<b>Chicken Marsala</b>	18.00	
Pan Seared Chicken Breast over Garlic Whipped Potatoes and Grilled Asparagus with Sweden Creek Shiitake Marsala		
<b>Mozzarella Herb Chicken Breast</b>	18.00	
Chicken Breast stuffed with Mozzarella and herbs, with Garlic Whipped Potatoes, Grilled Asparagus and Roasted Red Pepper Cream sauce		
<b>Chicken Piccata</b>	18.00	
Breaded Chicken Breast over Linguine, Roma Tomato, Artichoke Hearts, Capers and Lemon-butter sauce		
<b>Pasta Primavera</b>		
Chef's Choice Pasta with Garden Vegetable and White wine cream sauce		16.00
Add Grilled Chicken		22.00
Add Sautéed Shrimp		23.00
<b>Eggplant Parmesan</b>	15.00	
Breaded Eggplant over Linguine with Port Marinara, Mozzarella and Parmesan		
<b>Pork Tenderloin</b>	20.00	
Brown Sugar glazed Pork Tenderloin with Caramelized Apples, Roasted Whipped Potatoes, Grilled Asparagus and Cognac Cream Sauce		



## Lunch Buffet Options:

Per Person Pricing (\$15.00 min; 16 person minimum)

### Soup and Salads

<b>Chef's choice Soup</b>	3.00
<b>Ella's House Salad</b>	3.00
Mixed Field Greens, Roma tomato, Red Onion, Shredded Carrot and House Dressing	
<b>Caesar Salad</b>	4.00
Chopped Heirloom Romaine, Grated Parmesan, Crostini and Caesar Dressing	
<b>Spinach Salad</b>	3.00
Baby Spinach, Seasonal Berries, Red onion, Toasted Almonds and Strawberry-Balsamic Vinaigrette	

### Entrée Options:

<b>Deli Station</b>	10.00
Sliced Turkey, Ham, Roast Beef, Sliced Cheeses, Tomato, Onion, Lettuce, and a selection of Bread	
<b>Chicken Salad Sandwich</b>	6.50
Chef's Choice Chicken Salad on a Croissant with Roma Tomato and Mixed Field Greens	
<b>Prime Rib Sandwich</b>	8.00
Sautéed Prime Rib, Caramelized Onion and Provolone on a French Baguette with Horseradish-Chive Cream sauce	
<b>Turkey Club Wrap</b>	7.00
Mixed Field Greens, Swiss, Provolone, Roma Tomato, Red Onion, Bacon and Wasabi Honey Aioli	
<b>Grilled Chicken Sandwich</b>	7.50
Buttered Sourdough with Mixed Field Greens, Roma Tomato, Red Onion, Swiss and Chipotle Aioli	
<b>Seared Salmon</b>	9.00
Pan Seared Salmon with Pesto Cream	
<b>Blackened Arkansas Catfish</b>	8.00
Baked Arkansas Catfish with Lemon Butter sauce	
<b>Chicken Marsala</b>	7.50
Pan Seared Chicken Breast with Sweden Creek Shiitake Marsala	
<b>Mozzarella Herb Chicken Breast</b>	7.50
Chicken Breast stuffed with Mozzarella and Herbs, with Roasted Red Pepper Cream sauce	
<b>Chicken Piccata</b>	8.00
Breaded Chicken Breast with Roma Tomato, Artichoke Hearts, Capers and Lemon-butter sauce	
<b>Pasta Primavera</b>	
Bowtie Pasta with Garden Vegetables and White wine cream sauce	6.50
Add Grilled Chicken	8.00
Add Sautéed Shrimp	8.50
<b>Eggplant Parmesan</b>	7.00
Breaded Eggplant over Linguine with Port Marinara, Mozzarella and Parmesan	
<b>Pork Tenderloin</b>	7.00
Brown sugar glazed Pork Tenderloin with Cognac Cream Sauce	

**Sides:**

Hand Cut Chips	2.50
Hand Cut Sweet Potato Chips	3.00
Vegetable Pasta Salad	3.50
Potato Salad	3.50
Roasted Garlic Whipped Potatoes	3.50
Chef's Choice Pasta with Garlic Herb Butter	3.50
Broccoli with Parmesan	4.00
Grilled Asparagus	5.00
Green Beans & Caramelized Onions	4.50
Roasted Vegetable Medley	3.50
Fresh Baked Bread and Butter	3.00
Medley Seasonal Fruit	4.50

**Dessert:**

White chocolate crème brulee	6.00
Raspberry white chocolate cheesecake	6.00
N.Y. style cheesecake with raspberry, cherry, or strawberry coulis	6.00
Chocolate mousse tort with raspberry coulis	6.00
White chocolate and tart cherry bread pudding with cherry coulis	6.00
Granny smith apple crisp with caramel sauce	6.00
Peach cobbler	6.00
Grand Marnier infused chocolate truffles rolled in nuts	6.00
Homemade gelato or sorbet	6.00

**Boxed Lunches:**

16 person minimum; **12.50/person**

**Sandwich** (Choose 1)

Turkey Sandwich, Ham Sandwich, Roast Beef Sandwich

**Side** (Choose 2)

Pasta Salad, Potato Salad, Fruit, Potato Chips, Chef's Choice Cookie

## **Breakfast Buffet Options:**

Per Person Pricing (\$13.00 min; 16 person minimum)

Muffins, Pastries, Bagels with cream cheese, butter and jam	4.00
Fruit Medley	4.50
Yogurt with Granola	3.50
Biscuits and Gravy	4.00
Biscuits with butter and jelly	3.00
Pancakes with butter and syrup	3.00
French Toast with strawberries and syrup	3.50
Scrambled Eggs	3.50
Loaded Scrambled Eggs with sautéed peppers, onions and cheddar cheese	4.50
Arkansas Black Pepper Bacon	4.00
Breakfast Sausage	3.00
Ham	3.00
Home-Style Potatoes	3.00
Sourdough buttermilk cinnamon rolls with cream cheese icing	3.00
Chef's Choice Quiche	5.00

## **Beverage Menu**

### **Non-alcoholic:**

Iced Tea/glass: \$2.25

Hot tea/bag: \$3.00

Coffee/glass: \$3.00

Soda/can: \$2.25

Bottled Water: \$2.00

Bottled Juice: \$3.00

Iced Tea/gallon: \$12.00

Coffee/gallon: \$15.00

Lemonade/gallon: \$14.00

Fruit punch/gallon: \$14.00

Hot Chocolate/gallon: \$14.00

Orange Juice/gallon: \$18.00

### **Beer:**

Domestic bottle: \$4.00

- Bud Light, Miller Lite, Michelob Ultra

Import bottle: \$5.00

- Heineken, Blue Moon, Fat Tire

Domestic keg: \$300.00

Import/Specialty keg: price dependent on beer selection

### **Wine:**

Event Wine (1.5 L): \$30.00

- Red: Cabernet, Merlot, Pinot Noir
- White: Chardonnay, Pinot Grigio

Sparkling Wine (750 mL): \$15.00

Specialty: see Ella's wine list for pricing

### **Liquor\*:**

Well: \$6.50/drink

- Pinnacle Vodka, Pinnacle Gin, Jim Beam Whiskey, JB Scotch, Cruzan Rum

Premium: \$7.50/drink

- Grey Goose Vodka, Tanqueray Gin, Maker's Mark or Crown Whiskey, Dewar's Scotch, Bacardi Rum

\*specialty drink prices subject to change

### **Cash Bar Fee: \$50**

- No hosted alcohol. Cash and credit cards accepted.