
Carol Williams
Catering

WEDDINGS • SPECIAL EVENTS

SERVING
BOSTON • NANTUCKET
MARTHA'S VINEYARD

Carol Williams Catering

Carol Williams Catering offers personal service that will ensure your event to be imaginative and exciting. Dependability and consistency are assured by our well-trained staff.

Carol Williams is a Certified Executive Chef as designated by the American Culinary Federation. Each event has a menu designed specifically for the tastes of the individual client. All ingredients purchased for a party are of the highest quality and purchased locally when possible.

Complete event planning – tent rentals, florists, musicians, etc., is available. Appointments to plan your event are available throughout the year, and at your convenience.

OTHER MENUS

Afternoon Tea
Champagne Brunch
Summer Luncheon
Christmas Open House

LA PETITE MAISON

Our Intimate Private Dining Room at La Petite Maison is Available for Rehearsal Dinners, Showers, Family Parties and Wine Dinners.

Private & Group Cooking Lessons Available

Carol Williams Catering

LA PETITE MAISON
1304 MAIN STREET
OSTERVILLE, MA 02655
(508) 420-2700

Hors D'oeuvre Menu
Stationary Displays

CRUDITES

A Selection of Vegetables, including
Baby Varieties served with a Trio of Dips

IMPORTED CHEESE

Chevre Cheese Cake, Imported Cheese Wedges
with Fresh Fruit, Crackers and French Bread.
For Larger Parties – Brie En Croute or Cheese
Torta with Pesto and Sun-Dried Tomatoes

SHELLFISH

Little Neck Clams, Iced Cocktail Shrimp,
Native Oysters (In Season), served with
Lemons and Spicy Cocktail Sauce

A FRENCH SAMPLER

Patés, Cornichons, Capers, Grainy Mustards,
a Variety of Cheese and Crusty French Bread

ANTIPASTO

Imported Olives, Fire-Roasted Red and
Yellow Peppers, Salamis, Caper Berries,
Marinated Artichokes and Mushrooms,
Figs, and Prosciutto

SENSATIONAL SALMON

Smoked Salmon with Toast Points,
Dill Butter and Capers.
Poached Salmon with Cucumber Sauce.
Additional Choices for Larger Parties –
Grilled Salmon Skewers with Citrus Sauce,
Gravlax with Herb Toast.

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Hot Hors D'oeuvres

Sesame Scallops with Ginger Orange Sauce
Shrimp and Blue Cheese Crostini
Gorgonzola and Red Pepper Miniature Pizza
Baby Lamb Chops with Herbs
Crispy Coconut Shrimp with Mango Dip
Apricot and Havarti in Phyllo
Chicken or Beef Satay Skewers
Swordfish with Citrus Sauce
Potato Pancakes with Chive Dip
Moroccan Spiced Shrimp Skewers
Scallops with Bacon
Pecan Crusted Chicken Skewers
Szechuan Beef Skewers
Spinach Phyllo Triangles
Crab Cakes with Roasted Red Pepper Sauce
Stuffed Mushrooms with Sun-Dried
Tomato and Parmesan
Mushroom Duxelle Puffs
Vegetable Spring Rolls with a Spicy Sauce
Tomato, Basil, and Feta Toasts
Quiche Lorraine Tartlets
Grilled Chicken with Honey Mustard Sauce

Cold Hors D'oeuvres

Smoked Salmon Mousse in Dill Choux Puffs
Chevre and Fig Crostini
Thai Spiced Beef in Cucumber Cups
Caviar on Carrot Blini
Asparagus Fingers
Curried Shrimp with Orange Sauce
Petite Lobster Triangles
Deviled Eggs
Smoked Salmon on California Red Endive
Tomato and Basil Crostini
White Peaches with Prosciutto
Pesto Cream on English Cucumber
Tenderloin of Beef on French Bread
with Horseradish Butter
Curried Crab on Toast Points
Summer Canape Assortment

Dinner Selections

GRILLED SWORDFISH

Mango Papaya Relish
Roasted Ruby Red Potatoes
Green Beans with Yellow Peppers
Romaine and Red Endive Salad

TENDERLOIN OF BEEF

Porcini Mushroom Sauce
Herbed Mashed Potatoes
Roasted Baby Carrots
Salad of Heirloom Tomatoes

ROASTED RACK OF LAMB

with Toasted Pecan Crust
Baby Purple Peruvian and Red Bliss Potatoes
Sautéed Asparagus
Salad of Boston Lettuce with Citrus and Chevre

BAKED JUMBO SHRIMP

with Maine Crab Stuffing
Baby Basmati Rice
Sauté of Julienned Vegetables
Arugula and Orange Salad

PAN-SEARED SALMON

with Orange Pecan Butter
Potato and Fennel Gratin
Buttered Sugar Snap Peas
Watercress Cucumber Terrine

GRILLED VEAL CHOP

with Basmati Glaze
Wild Mushroom Risotto
Sautéed Spinach with Pine Nuts
Green and Red Leaf Lettuce with Shaved Asiago

ROASTED BREAST OF DUCK

with Apricot Sauce
Wild Rice with Toasted Hazelnuts
French Haricots Verts
Pear, Endive and Roquefort Salad

PORK TENDERLOIN

Roasted with an Herb Crust
Sautéed Fingerling Potatoes
Spiced Carrot Pudding
Crispy Greens with Ginger Vinaigrette
Chicken and Vegetarian Entrees Also Available