

Carol's Café & West Shore Deli

2932 Almanor West Drive
West Shore at Prattville
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(530) 259-2464 or 259-4323
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Carol Franchetti and her staff are happy to invite you to experience our unique catering service. Carol has owned and operated Carol's Camp Prattville Café since 1971, is a certified chef de cuisine, a culinary arts instructor at Feather River College in Quincy, and has a Management Diploma from the National Restaurant Association.

Carol's Café established in 1971 enjoys a reputation for quality "comfort food with a twist". The café serves breakfast and lunch seven days a week from May until October and features Sunday Night Supper with Old Fashioned Fried Chicken Dinner, popular for over twenty years.

Carol and her staff are happy to cater your special event at Carol's Café Monday through Saturday or off site at the location of your choosing. The following are a few of our sample menus. We also offer custom catering for your special event.

Mountain Classic Chicken Dinner

Cast iron cooked fried chicken, real mashed potatoes, cream gravy, seasonal vegetable, buttermilk biscuits with butter and honey, Green Salad with choice of dressing - \$16.00 per person

Southwestern Supper-Pulled Beef

Stacked Enchiladas with Santa Fe style red Sauce, refried Beans, Spanish rice, sour cream, with chips and Pico de Gallo salsa - \$15.00

Holiday Open House Buffet - Hot Grilled Chicken Breast open-faced mini-sandwiches with basil pesto mayonnaise, Mozzarella & sun dried tomatoes, Zingy sweet and sour meat balls, Baked Brie in puff pastry with fresh fruit, Christmas Eve salad, cookie platters, coffee & punch \$12.50 per person



Special Event Barbeque-
Rosemary-Beer Marinated
Barbequed Chicken, Teriyaki
Marinated Barbequed Tri-Tip,
Roasted Red Potatoes, Tossed
Green Salad with choice of
dressings, house made Italian
Rustic Bread - \$25.00 per person

Lasagna Buffet-Italian Lasagna
with Three Cheeses and Italian
Sausage, Caesar Salad with
Croutons & House Made Caesar
Dressing, Italian Rustic Bread -
\$13.00 per person

**Peppered Pork Tenderloin with
Mango Pineapple Salsa** - Served
with Wild and Long Grain Rice
Pilaf, Seasonal Vegetables, and
mixed green salad with crumbled
blue cheese, toasted pecans &
balsamic vinaigrette 17.00 per
person



**Add one of our yummy desserts -
\$4.25 per person**
Carol's wide assortment of freshly
baked pies.

Apple Bread Pudding with
Applejack hard sauce or whipped
cream

Spiced Carrot Cake with Cream
Cheese Frosting

Sinful Brownies

**Chocolate Fountain with fruit and
pound cake \$6.00 per person**

Breakfast Bar-Spinach and Sausage
Sole Mio Frittata, Fresh Fruit Bowl
with Yogurt, Orange Juice, Coffee,
Tea, and Assorted Muffins - \$11.50
per person

Wake Up Call - Assorted Muffins
and juice, Coffee and tea -\$5.00
per person

Lunch Buffet-Sliced Roast Beef,
Freshly Roasted Turkey, and Ham,
Cheddar and Jack Cheeses,
Whole Wheat or Sour dough bread,
Red Potato Salad, Fresh Fruit Slices
and Cookies - \$11.00 per person

An Elegant Brunch - Chicken and
Cheese Crepes with fresh fruit
skewers and pear walnut salad
with dried cranberries and
raspberry poppy seed vinaigrette
dressing. Choice of one of our
yummy desserts \$15.00 per person

Boxed Lunch - Deli Sandwich with
chips, cookie and drink
\$8.00 per person