

CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

V. ELEGANT SEATED DINNER.

PASSED HORS D' OEUVRES

Please choose two of the following:

Polenta

Topped with Red Pepper

Miniature Crab Cakes

With Remoulade Sauce

Spinach and Goat Cheese Puff

With Red Pepper Vinaigrette

Brie and Raspberry Bites

Fig and Goat Cheese Puffs

With Balsamic Molasses

Pear, Bacon, and Gorgonzola Bruschetta

SALAD

Please choose one of the following:

Spring Mix Salad

Served with Candied Pecans, Dried Cranberries, Pear Confit, Blue Cheese, and Homemade Pecan Balsamic Dressing

Ensalada Caprese

A Salad of Mixed Greens Served with Fresh Mozarella, Vine Ripe Tomato, Extra Virgin Olive Oil, Balsamic Vinegar, Fresh Cracked Pepper, and Sea Salt

Mixed Green Salad

Served with Citrus Segments, Pistachios, Shaved Romano Cheese, Pistachio Vinaigrette, and Pomegranate Molasses

BREADS

Assorted Breads

May include Croissants, Brioche, and Silver Dollar Rolls Served with Honey Butter



ENTRÉES

Offer your guests a choice of three on your response card or serve everyone a duel entree

Roasted Center Cut of Beef Tenderloin

Served with Red Wine Fumet

Grilled Atlantic Salmon

Served with Lemoncello Buerre Blanc

Oven Roasted Pork Loin

Served with Apple Cider and Bacon Glaze

Oven Roasted Chicken Breast

Served with a Sherry Veloute

Sautéed Lump Crab Cake

Served with Mustard Seed Cream Sauce

Sautéed Quail Breast

Served with Cranberry White Wine Sauce

Roasted Red Snapper

Served with a Lemon Caper Sauce

Vegetarian Wild Mushroom Strudel

Served with Red Pepper Vinaigrette



ACCOMPANIMENTS

Please choose two of the following:

Red Skin Mashed Potatoes
Seasonal Fresh Sautéed Vegetables
Garlic Whipped Red Skin Potatoes
French Green Beans
Roasted Fingerling Potatoes
Roasted Asparagus
Basil Pesto Asparagus
Basil Pesto Risotto
Herb Roasted Grape Tomatoes and Summer Squash

Traditional Wedding Cake Cutting Service

BEVERAGES
Unsweetened Iced Tea and Water
And
Gourmet Coffee