



## CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

### I. GRAND LUNCH BUFFET

#### ENTRÉE

*Please choose one of the following:*

**Wild Mushroom Stuffed Chicken Breast**

*Served with Truffled Veloute*

**Roast Pork Loin**

*Served with Apple Cider Bacon Glaze*

**Herb Roasted Artichoke Chicken**

*Served with Red Pepper Vinaigrette*

**Grilled Chicken with Tomato Vodka Sauce**

*Served of Penne Pasta*

**Sautéed Tilapia**

*Served with Pomegranate Sauce*

**London Broil**

*Served with Wild Mushroom Demi Glaze*

**Chicken Parmesan**

*Served with Marinara Sauce and Parmesan Cheese*

**Grilled Salmon**

*Served with Pesto Cream Sauce*

**Vegetable Lasagna**

*Served with Spinach and Fresh Ricotta Cheese*

**\*Add \$4.00 per person for dual entrée**



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### SALAD

*Please choose one of the following:*

**Mixed Field Salad**

*With Fresh Seasonal Fruit and Vanilla Vinaigrette*

**Traditional Caesar**

**Spinach Salad**

*With Pecans, Pears, Gorgonzola, and Pecan Balsamic Vinaigrette*

**Seasonal Tossed Garden Salad**

*With Parmesan Peppercorn and Golden Italian Dressings*

### ACCOMPANIMENTS

*Please choose two of the following:*

**Red Skin Mashed Potatoes**

**Herb Roasted Potatoes**

**Wild Rice**

**Penne Alfredo**

**Fresh Green Beans**

**Sautéed Seasonal Vegetables**

### DESSERT

*Please choose one of the following:*

**Derby Pie**

**Pecan Pie**

**Double Chocolate Cake**

**Tiramisu Trifle**

**Coconut Custard Pie**

### ALSO INCLUDED

**Sweet and Unsweet Iced Tea**

**Assorted Breads and Rolls**

*Served with Honey Butter*