

CARRIAGE HOUSE CATERING AND SPECIAL EVENTS CHEF'S STATION MENU

Exciting and Trendy Chef Manned Stations are listed below or if you have something else in mind, our highly trained Chefs are able to create dishes to surpass your desires!

A minimum of three stations will satisfy your guests or add more to compliment your event.

Price per person will be determined on the quantity of stations (minimum of three) and number of guests.

CHICKEN AND WAFFLES STATION

Freshly Breaded Fried Chicken and Waffles Drizzled with Maple Syrup

SLIDER BAR STATION

Choice Ground Sirloin, Prestige Farms Shredded Grilled Chicken and Apple Wood Smoked Pulled Pork Sliders

Served with Freshly Baked Yeast Rolls and Hawaiian King Rolls with sides of Tomatoes, Lettuce, Pickles, Hot Sauce, Horseradish, Grain Mustard, and Onion

CARVING STATION

Please choose two of the following:
Whole Grilled New York Strip
Coffee Crusted Pork Tenderloin
Fried, Roasted or Apple Wood Smoked Turkey Breast

With Creamy Horseradish, Chimi Churi, and Sweet Pepper Aioli Sauce

BEEF ENTRÉE STATION

Roasted Center Cut of Beef Tenderloin

Served with Red Wine Fumet

Garlic Whipped Red Skin Potatoes Sautéed Asparagus with Lemon Zest Butter



ITALIAN SALMON STATION

Grilled Salmon

Served with Lemonchello Buerre Blanc
Pesto Risotto

Herb Roasted Grape Tomatoes

ASIAN CHICKEN STATION

Chicken Stir Fry

With Teriyaki Sauce

Jasmine Rice

Steamed Julianne Vegetables

GRITS STATION SERVED IN MARTINI GLASSES

Three Cheese Grits Shrimp and Tasso Ham Grits

Caramelized Onion Grits

Accompanied by Bacon Bites, Sautéed Onion, Tomato, Chives, and Cheddar Cheese

MASHED POTATO BAR SERVED IN MARTINI GLASSES

Buttermilk Mashed Potatoes Scallion Mashed Potatoes Mashed Sweet Potatoes

Served with Cheese, Bacon, Chives, Sour Cream, Brown Sugar, and Pecans

MACARONI AND CHEESE BAR

Shrimp and Crab Mac and Cheese Sausage Mac and Cheese

Three Cheese Mac and Cheese

With Sides of Bacon, Cheese, Tomato, Chives



GOURMET TACOS

Beef Brisket
Grilled Shredded Chicken
Sautéed Grouper
Flour and Corn Tortillas
Sautéed Onions, Chopped Tomatoes
Queso Cheese, Fresh Guacamole
Pico de Gallo, Sour Cream, and Jalapenos

SEAFOOD STATION

Pan Fried Crab Cakes

Or

Sautéed Shrimp and Scallops Over Grits

Served with Tasso Ham Cream Sauce, Herb Risotto, or Penne Pasta and Scampi Sauce

POULTRY STATION

Sautéed Quail

With Cranberry or Raspberry Butter

Or

Seared Duck

With Orange Sauce

Or

Seared Chicken Balsamic Glaze over Wild Rice or Herb Polenta Sautéed Spinach