



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

V. ELEGANT SIT-DOWN DINNER

PASSED HORS D'OEUVRES
 POLENTA TOPPED WITH RED PEPPER
 MINIATURE CRAB CAKES WITH REMULAUDE SAUCE

SPRING MIX SALAD
*Served with Candied Pecans, Dried Cranberries, Pear Confit, Blue Cheese, and
 Home Made Pecan Balsamic Dressing*

ASSORTED BREADS
*May include croissants, Brioche and Silver Dollar Rolls
 Served with Honey Butter*

RED SKIN MASHED POTATOES
 SEASONAL FRESH SAUTÉED VEGETABLES

OVEN ROASTED PORK LOIN
Served with Apple Cider and Bacon Glace
 OR

OVEN ROASTED CHICKEN BREAST
Served with a Sherrie Veloute

TRADITIONAL WEDDING CAKE CUTTING SERVICE
 ACCOMPANIED BY A CHOCOLATE DIPPED BERRY FOR EACH GUEST

SWEET TEA
 &
 GOURMET COFFEE



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V. ELEGANT SIT-DOWN DINNER

PASSED HORS D' OEUVRES
 SPINACH AND GOAT CHEESE PUFF WITH RED PEPPER VINAIGRETTE
 BRIE AND RASPBERRY BITES

MIXED GREEN SALAD
*Served with Citrus segments Pistachios, Shaved Romano Cheese,
 Pistachio Vinaigrette and Pomegranate Molasses*

ASSORTED BREADS
*May include croissants, Brioche and Silver Dollar Rolls
 Served with Honey Butter*

ROASTED CENTER CUT OF BEEF TENDERLOIN
Served with Red wine Fumet

GARLIC WHIPPED RED SKIN POTATOES

SAUTÉED ASPARAGUS WITH LEMON ZEST BUTTER

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 ACCOMPANIED BY A CHOCOLATE DIPPED BERRY FOR EACH GUEST

SWEET TEA
 &
 GOURMET COFFEE



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V. ELEGANT SIT-DOWN DINNER

PASSED HORS D' OEUVRES
 FIG AND GOAT CHEESE PUFFS WITH BALSAMIC MOLASSES
 PEAR, BACON, AND GORGONZOLA BRUCHETTA

ENSALADA CAPRESE
*A Salad of Mixed Greens served with Fresh Mozzarella, Vine Ripe Tomato,
 Extra Virgin Olive Oil, Balsamic Vinegar, Fresh Cracked Pepper, and Sea Salt*

ASSORTMENT OF BREADS AND ROLLS
*May include croissants, Brioche and Silver Dollar Rolls
 Served with Honey Butter*

GRILLED SALMON
served with Lemonchello Buere Blanc

PESTO RISOTTO

HERB ROASTED GRAPE TOMATOES AND YELLOW SQUASH

TRADITIONAL WEDDING CAKE CUTTING SERVICE
 ACCOMPANIED BY A CHOCOLATE DIPPED BERRY FOR EACH GUEST

SWEET TEA
 &
 GOURMET COFFEE