



CARRIAGE HOUSE
EVENTS AND CATERING

THE MAIN COURSE

*Grass-Fed Angus Beef Tenderloin
Tournedos*

seared with a garlic infused olive oil and black
sea salt, accompanied by a pink peppercorn
Bordelaise sauce

*Wicked Harvest Bourbon-Pistachio Crusted
Wild Caught Alaskan Salmon*

served on a bed of cauliflower rice

*Grain-Fed Domestic Rosemary and Minted
Crusted Frenched Rack of Lamb*

Chilean Sea Bass with an Asian slaw

served on black forbidden orange-ginger rice



THE MAIN COURSE (CONT.)

Maple-Lemon and Honey Truffle Sea Salt Charred French Cut Chicken

with a sweet potato rose

Marinated and Grilled Polynesian Flank Steak

Steamed Halibut with Sea Grapes

with lemon oil and chef's blended spices

Baked Halibut

with Lemon-Basil Vinaigrette

Day Scallops (Diver or Dry) or Seared Sea Scallops

with ginger-lime butter

Carriage House CHEC Signature Paella

served as a plated entree



THE MAIN COURSE (CONT.)

Seared Black Sesame Tuna

with Wasabi Citrus Aioli

Roasted Tricolor Pepper and Eggplant Napoleon

with Sun-Dried Tomato Pesto Topping

Roasted Butternut Squash Steak

with Brown Butter Sage Sauce (vegetarian)

Fire Slow-Roasted Black Cherry Chip Prime Rib

Lobster Carbonara

with Crispy Pancetta, Peas, Sweet Corn and
Chef's Selected Additions



ACCOMPANIMENTS

Roasted Cauliflower Au Gratin (vegetarian)

Grilled Asparagus

with Freshly Squeezed Lemon, Garlic, Merlot Sea
Salt and Crushed Black Pepper (vegan)

*Gluten-Free Yucatan Roasted Corn and
Black Bean Tart (vegetarian)*

*Maple Balsamic Roasted Root Vegetables
(vegetarian)*

*Garlic Black Sea Salt and Parmesan
Sauteed Broccolini*

Cilantro-Lime Roasted Cauliflower (vegan)



ACCOMPANIMENTS (CONT.)

Roasted Brussels Sprouts and Butternut Squash

with Dried Cranberries and Chef's Seasonings
(vegan)

Au Gratin Potato Dauphinoise Tiers

with Sundried Tomato Pesto Topping (vegetarian)

Oven-Roasted Multicolored Rosemary and Roasted Garlic Fingerling Potatoes

Orange and Ginger Black Forbidden Rice with Sriracha (vegan)

Butternut Squash Herb and Parmesan Risotto (vegetarian)

Vegetable Harvest Pyramid (vegan)

Sweet Potato Souffle

nutmeg, cinnamon, vanilla, with a
granola crumble

