



CARRIAGE HOUSE
EVENTS AND CATERING

PASSED HORS D'OEUVRES
AND APPETIZERS

Black Sesame Seared Ahi Tuna Bites

can be served on a seaweed rice cracker with English cucumber and a wasabi aioli

Grilled Ginger Lime Shrimp

served in a black scallop shell and garnished with an Asian slaw

Chicken Chilito

chicken, red and yellow peppers, green onions and jalapeno on a twisted skewer)

Reuben Crisp

roasted corned beef, sauerkraut, and Thousand Island dressing in an open-faced crispy tart with shredded aged Swiss cheese



PASSED HORS D'OEUVRES
AND APPETIZERS (CONT.)

Szechuan Beef Satay

ginger, garlic, Szechuan peppercorn,
teriyaki sauce on a threaded paddle skewer

Grilled Octopus Bruschetta

cold pressed olive oil, fresh garlic, organic
grape tomatoes, fresh purple basil, lemon,
black sea salt, crushed black pepper,
served in a black scallop shell

*Miniature Tricolor Southwestern
Santa Fe Chicken Tacos*

chicken, chef prepared salsa, green chilies,
and a Santa Fe spice blend

*Citrus-Cilantro Bacon Wrapped
Scallops*

Butter Pecan Crusted Shrimp

Tandoori Chicken

garlic, ginger, cayenne pepper, cumin, fresh
lime juice and chef's spices



PASSED HORS D'OEUVRES
AND APPETIZERS (CONT.)

Vietnamese Spring Roll

spring vegetables, black mushroom,
chicken, noodles, seasonings in a crisp
spring roll

New England Crispy Crab Cake

with a Remoulade Dollop

*Encrusted Frenched Rack of Lamb
Lollipops*

with a Mint Pesto (GF)

Thai Peanut Chicken Satay

roasted peanuts and Thai spices

*Black Angus Mini Cheeseburger
Slider*

Grass Fed Beef and Aged Cheddar Cheese

*Marinated Shrimp and Organic
Canteloupe Melon Herb Skewers*

Thai fish sauce, coconut milk, mint, chive,
Asian sesame oil and lime juice



PASSED HORS D'OEUVRES
AND APPETIZERS (CONT.)

*Smoked Salmon Mousse Filled
Savory Cones*

with a Sprig of Dill and Caviar

Risotto Crab Cake

crabmeat, bell peppers, and Chef's spices

*Mini Duxelles En Croute Beef
Wellington*

Mini Peking Duck Spring Roll

Coney Island Miniature Dogs

our take on fancy pigs in blankets

Marakesh Skewer Bites

chicken, yellow curry, lemon juice, garlic,
sweet onion, sweet Peppadew pepper on a
bamboo paddle



PASSED HORS D'OEUVRES
AND APPETIZERS (CONT.)

*Barbacoa Beef Mini Filled Tricolor
Tacos*

Jamaican Beef Cake

*Chicken Guajillo Mole and Plantain
Skewer*

chicken, guajillo pepper mole sauce,
plantain and poblano pepper

Chili-Lime Salmon Satay

southwest spices and lime on a bamboo
skewer

*Mediterranean Chicken Fig and
Tomato Kebab*

figs, olives, white wine, lemon and
Mediterranean spices and flavors

Crispy Nashville Chicken N'Waffles
with chef's specialty ingredients



PASSED HORS D'OEUVRES
AND APPETIZERS (CONT.)

Mini Brioche Lobster Rolls

Citrus Ceviche Plantain Tarts

avocado, grapefruit, pineapple, mango, red
onion, jalapeno, cilantro & lime juice
(Vegan)

Mushroom Profiteroles

Fig and Mascarpone Flakey Tulips

Crispy Asiago Asparagus

with a dusting of Kataifi

Mediterranean Salad

on a Bamboo Skewer

Rustica Mac-N-Cheese Melts

elbow pasta, Gruyere, Monterey Jack, and
Cheddar cheese, garnished with fresh cut
chives



PASSED HORS D'OEUVRES
AND APPETIZERS (CONT.)

Artisan Corn and Jalapeño Cakes

corn cakes, jalapeño, Monterey Jack cheese
and spices

*Organic Watermelon and Feta
Cheese Bites*

with Fresh Mint (GF)

Pear, Brie and Almond

in Flaky Puff Pastry Flowers

Brie En Croute with Raspberry

Tartlet Shells

with a Multigrain Quinoa (Vegan)

Cauliflower Pizza

with Roasted Cauliflower, grape tomatoes
and goat cheese (GF, Can be made Vegan)



PASSED HORS D'OEUVRES
AND APPETIZERS (CONT.)

Organic Vegetable Spring Roll

assorted Chinese vegetables with soy sauce and sesame oil in a spring roll wrapper (Vegan)

*Petite Fig and Caramelized Onion
Puff*

figs in sherry, caramelized onions, goat cheese and rosemary

Parmesan and Artichoke Hearts

artichoke hearts with goat cheese rolled in a parmesan breading

Spicy Vegetable Pakora
(Vegan)

*Sundried Tomato and Feta Cheese
Puff*

Mini Tuscan Ratatouille Tart



PASSED HORS D'OEUVRES
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Asiago Risotto Croquette

sundried tomato, roasted garlic, Monterey
Jack and Asiago cheese

Wild Mushroom Chive Tart

shiitake, oyster, portobello, cremini
mushrooms, herbs and Swiss cheese in a
flaky chive tart shell

Blistered Shishito Pepper

with a Teriyaki Sweet Chili Sauce and
Sesame Seeds

