



## CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

### HORS D' OEUVRES

#### PASSED HORS D' OEUVRES

**Bourbon Pecan Chicken Spike**  
*Served with Honey*

**Fig and Goat Cheese Puffs**  
*Served with Balsamic Glaze*

**Spinach and Feta Puffs**  
*Served with Sherry Red Pepper Vinaigrette*

**Smoked Chicken Canapé**  
*With Mango Chutney*

**Chicken Salad Cones**  
*Garnished with Red Grapes*

**Blue Cheese Mousse and Walnuts**  
*Served on Mini Toasts*

**Salmon Mousse Rice Cracker**  
*Garnished with Fresh Chives*

**Mini Black Bean Quesadilla**  
*With Sour Cream and Cilantro*

**Cashew Chicken Spikes**  
*Served with Sweet Soy Sauce*



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## PREMIUM PASSED HORS D' OEUVRES

### **Beef Tenderloin Crustini**

*Served with Red Pepper Aioli*

### **Seared Tuna Wonton**

*Served with Fresh Cilantro*

### **Smoked Salmon Wonton**

*Served with Caviar*

### **Shrimp Scampi Spikes**

*Served with Sherried Garlic Sauce*

### **Pork Tenderloin Crustini**

*Served with Mascarpone Cheese and Red Wine Cherries*

### **Roasted Lamb Loin Chops**

*Served with Fig Chutney*

### **Seared Sea Scallop**

*Served with Vanilla Mango Chutney*

### **Lump Crab Cake**

*Served with Grain Mustard Sauce*

### **Kalmata Olive Dusted Chicken**

*Served with Saffron Aioli*