



CARRIAGE HOUSE EVENTS AND CATERING

SALADS

Citrus Salad

Baby field greens, gourmet cucumber, strawberry wedges, blackberries, goat cheese crumbles, toasted macadamia nuts, mandarin orange segments, served with our chef prepared sesame and ginger citrus dressing and garnished with an orchid flower.

Blue Cheese Arugula Salad

Arugula, blue cheese, heirloom cherry tomatoes, served with our balsamic vinaigrette.

Organic Vine Ripe Tomatos

Freshly made mozzarella, blood orange and basil, served with a white and dark balsamic vinaigrette and a dash of merlot sea salt



SALADS (CONT.)

Autumn Harvest Salad

Mesclun greens, English cucumber, dried cranberries, gorgonzola cheese crumbles, candied pecans, garnished with a poached brandied pear and served with our pomegranate dressing.

Arugula Salad

Served with shaved Parmesan and our lemon vinaigrette.

