



CARRIAGE HOUSE EVENTS AND CATERING

APPETIZER STATIONS

Farmers Market Bistro Table

(Seasonally themed for Spring/Summer or
Autumn/Winter)

A spectacular array of organic carrot and celery sticks, gourmet cucumber rounds, rainbow peppers, organic broccoli, sweet organic pineapple, cantaloupe and honeydew melon, ruby red strawberries, imported and domestic cheeses, rosemary raisin pecan crackers, cranberry and hazelnut crackers, pumpkin spice crackers (in season), toasted crostini and bruschetta, spinach and artichoke dips, lemon rosemary and roasted red pepper and garlic hummus.

Classic New England Cape Cod Chowder Station

served from a soup tureen in either glass or white porcelain mugs, vintage clam rake and basket with whole chilled fresh clam display



APPETIZER STATIONS (CONT.)

CHEC Authentic Spanish Paella

(Served from an authentic paella pan -
serves 120 guests)

Organic chicken, wild sweet pink shrimp,
Spanish chorizo and sausage, tricolor bell
peppers, Spanish red onion, grape vine
tomatoes, sweet peas, fresh garlic, fresh
lemon, organic parsley, Chatham clams and
wild Cape Cod mussels, on a bed of saffron
rice

Vegetarian and Vegan Paella

(Served from an authentic paella pan -
serves 120 guests)

Red, yellow and orange bell peppers,
garden asparagus, heirloom multicolored
grape tomatoes, artichoke hearts, shiitake
and oyster mushrooms, fresh parsley, fresh
lemon, cold pressed olive oil and saffron
rice.

Cauliflower Pizza w/ Cauliflower Rice, Roasted Tomatoes and Goat Cheese



APPETIZER STATIONS (CONT.)

Tuscany Pastas

(Gnocchi, Orzo, and Risotto Station -
Select 2-3)

- Fresh wild porcini mushroom filled pasta purses with pink champagne and porcini mushroom cream sauce
- Sweet potato gnocchi with our chef prepared sage sauce
- Six cheese gocce with pan roasted tomato, kale and shaved romano sauce
- Beet and goat cheese gocce with tarragon sauce and toasted walnuts
- Pumpkin ravioli with our chef prepared applejack cider sauce (savory not sweet)
- Authentic orecchiette or tagliatelle
Bolognese
- Roasted squash ravioli with our chef prepared brown butter and sage sauce
- Mediterranean orzo
- Lemon roasted cauliflower risotto



APPETIZER STATIONS (CONT.)

Charcuterie, Cheeses and Artisan Bread Display

Artisan bread display with dipping oils, sopressata, artisanal dry salami, prosciutto di Parma, mini marinated fresh mozzarella balls with basil, kalamata olives, provolone cheese, pistachio ricotta spread, crostini and bruschetta, balsamic fig spread, red and green seedless grapes, stemmed mini carrots, stuffed cherry peppers, olive tapenade, sundried pesto with baguette bread, garlic hummus and pita chips and parmesan bread sticks.

Assorted Breads

Assorted, served in bread baskets on guest tables accompanied by butter roses

Rustic crusty country
Boule with grains
Pumpnickel Boule
Ciabatta
Lavender sour dough
Pecan cranberry
Whole grain gluten free

