

CARRIAGE HOUSE CATERING



at Royal Manchester



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Executive Chef Robert E. Fritts

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Butlered Appetizers

*Tomato and Fresh Basil Focaccia

*Spinach and Cheese Stuffed Mushrooms

stuffed with smoked Gouda cheese, Baby Spinach, Yellow Squash, Red Onion, and aged fresh grated Parmesan.

*Tomato and Mozzarella Skewers- baby pearl fresh Mozzarella and Grape Tomatoes

*Meatballs with your choice of sauce. Tuscany, Hawaiian, Carolina, Swedish, and Greek

*Crispy Ravioli w/ Marinara Sauces

*3 Cheese Tortellini Tapenade- Tapenade of three Olives and 3 cheese's served like a pate' on Ricotta Stuffed Tortellini

*All Beef Franks en Croute rolled in Sesame seeded French

Pastry with BBQ dipping sauce, Remour Sauce per request

*Fried Mac and Cheese bites

*Bacon Lollipops

*Bite sized mini loaded baked potato

*Seasonal Soup Shooters to include:

Chilled Asparagus Crème or Cucumber, Butternut Squash or Tomato Basil

*Gazpacho - chilled spicy and completely vegetarian.....

Your choice above, \$1.50 per piece, minimum 1 per guest



Butlered Appetizers

**Brie Canape *Summer- Raspberry Melba *Fall- Apple and Caramel *Winter- Cranberry and Molasses

*Spring- Strawberry and Honey Seasons are merely suggested themes . All types available year round.

*Asparagus Prosciutto

*Imperial Stuffed Mushrooms or Artichoke Hearts - stuffed with Crab Imperial and baked to perfection

*Bacon Wrapped BBQ Shrimp

*Bacon Wrapped BBQ Scallops

*Tomato Focaccia with Shrimp and Fresh Grated Parmesan

*Coconut Shrimp with Raspberry Thai Sauce

*Chicken Satay with Asian Peanut Sauce

*Salmon Canape - A cup of French pastry with a Dill Cream Cheese and Smoked Salmon

*Chicken Quesadilla- Seasoned Chicken Cheddar, and Monterey Jack Cheeses, finely diced Tomatoes, and Red Onions served with Salsa, Guacamole, and Sour Cream.

*Mini Reuben Canapés

*Antipasto Skewer - cherry tomatoes, calamata olives, mozzarella cheese and pepperoni

*Fresh Sushi grade Ahi Tuna on Wonton

*Mini Sliders - Chicken, Burger , Cheeseburger or Pork BBQ

*Seared Dry Scallop on Decorative Spoon

*Chimichurried Beef and Black Bean and Corn Salsa on Remour Tortilla

*Dragonfly Shrimp - a Spicy Prawn on a Tortilla with Southwestern Aioli

*Teriyaki Portabella Tenderloin Skewer -A chunk of Teriyaki Glazed Beef Tenderloin skewered with a Portabella Mushroom

*Caribbean Herb Rubbed Pork Skewers w/ Ginger Pear Chutney- Caribbean Jerked Style Pork

Tenderloin and Fresh Gingered Pear. Sweet and Spicy!

*Carriage House Petite Crab Cakes - with a dollop of our house tartar atop!

*Filet Crostini - Beef Tenderloin grilled and chilled served on a crisp French

Crouton with Caper Aioli and Fresh Tomato

*Jumbo Shrimp Cocktail - Jumbo Prawns steamed and chilled, served with spicy cocktail.

Your choice above \$2.50 per piece, minimum 1 piece per guest



Stationed Appetizers

Minimum priced per person

*International Cheese, Fresh Vegetables and Fruit Cascade, served with dipping sauces and gourmet crackers \$6.00

* Smoked Salmon Display garnished with course Mustard, grated Bermuda Onions, and Caper Aioli \$7.00

*Hot Chesapeake Bay Crab Dip w/ seasoned tortillas and French bread baguettes \$6.00

*Carved Rack of Lamb with Savory Rosemary Garlic Sauce \$8.00

*Sesame Seared Scallops and Ahi Tuna w/ Triple Dipping Sauces Wasabi

Dijon, Lemon Dill Aioli and Samurai Orange \$9.00

*Carved Cheese Station- Choice of 3 types of cheeses. Your choice of Aged Cheddar,

Smoked Gouda, Havarti Dill or Baby Swiss \$5.50 for 3 types of Cheese Wheels. Additional varieties priced separately.

*Spinach and Artichoke Dip w/ seasoned tortillas and French bread baguettes. \$4.50

*Mediterranean Station to include Pepperoncini, assorted olives, cheeses and hummus and served with fresh baked Pita and Artisan Breads \$5.00

*Blue Point Oyster Station – Oysters raw on the half shell, Oyster Imperial and Oyster Rockefeller \$9.00

Served Dinners

Your Choice \$37.00

- *Chicken Florentine – Chicken Breast stuffed with Baby Spinach, fresh grated Parmesan Cheese, Provolone Cheese and smothered with a White Wine Volute Sauce
- *Wild Mushroom Sauté – Shiitake, Portabella, Button and Oyster Mushrooms sautéed with sun-dried Tomatoes, roasted Red Peppers and Spinach tossed over Fettuccini
- *Grilled, Sliced New York Strip Steak w/ Mushroom Bordeaux Demi-Glace
- *Seasoned Tilapia w/ Cranberry and Almond Sauce

Your Choice \$42.00

- *Grilled Teriyaki Chicken Breast w/ Pineapple
- *Slow roasted Pork Loin served with homemade Orange Cranberry Chutney
- *Tilapia w/ Chardonnay Leek Cream Sauce served on Basmati Rice with seasonal Vegetables
- *Flat Iron Steak – Seared medium with Mushroom Madeira Demi Glaze
- *Vegetarian Pasta – Julienne Vegetables over Penne Pasta

Your Choice \$45.00

- *Beef Tips in a Portabella Merlot Demi glaze over Basmati Rice
- *NY Strip Steak Chimichuri Style – Tender and flavorful!
- *Beef – marinated to perfection and London Broiled
- *Cajun Tilapia w/ Pineapple Salsa
- *Tortellini marinara or Vegetable Lasagna – served with fresh baked Garlic Bread
- *Tuscany Chicken Roulade – Farm fresh chicken breast stuffed with fresh Basil, baby Spinach, Garlic, Sundried Tomatoes, roasted Shallots and grated Asiago cheese. Finished with a White Wine Volute
- *Parmesan Crusted Chicken Breast topped with a fresh tomato bruschetta
- *Chicken Cordon Bleu finished with a fresh Gorgonzola

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Your Choice \$49.00

- *Tilapia el Durante – Dried Apricot and Chambord Reduction sprinkled with crushed Pistachio.
- *Teriyaki L'Orange Salmon – Fresh Salmon fillet marinated in an orange infused teriyaki sauce and grilled to perfection.
- *A Choice of a Pork loin or Steak Roulade both stuffed with fresh baby Spinach, Asiago cheese, Fresh garlic, sundried tomatoes, and roasted shallots.
- *Greek Chicken Portabella – Grilled 6 oz chicken breast on a jumbo grilled Portabella cap stuffed with feta cheese, roasted red peppers, sautéed shallots and an olive tapenade, adorned with a Greek marinade
- *Petite Medallions of Pork Tenderloin w/ Chipotle Tomato Confit – Tender medallions of Pork with a unique twist
- *Chicken Oscar – 5oz boneless, skinless chicken breast on a bed of fresh Asparagus with Jumbo Lump Crabmeat and Béarnaise Sauce

Served Dinners

Your Choice \$53.00

- * Petite Filet - 5oz served on a grilled Portabella cap with a Merlot Demi-glace
- * Twin Crab Cakes served with our house tartar sauce
- * Pecan Encrusted Rockfish - Fresh Rockfish rolled in Pecans and panko bread crumbs and seared to perfection
- * Queen Cut Prime Rib au jus
- * Chicken Chesapeake - Tender Breast of Chicken topped with Jumbo Lump Crab Imperial
- * Tilapia Chesapeake - topped with fresh jumbo crab and sherry infused crème fraiche.
- * Filet topped with sautéed Shallots, Spinach, roasted Red Peppers and Asiago Cheese
- * Seafood or Crab, Scallop and Shrimp stuffed Breast of Chicken w/ Lobster cream sauce
- * Beef Wellington - Beef tenderloin wrapped in Puff Pastry w/ a Wild Mushroom and Leek Stuffing
- * Salmon Oscar - 5 oz center cut salmon fillet on a bed of fresh Asparagus with Jumbo Lump Crabmeat and Béarnaise Sauce.

Your Choice \$59.00

- * King Cut Prime Rib au jus - Slow Roasted Prime Rib, cooked to perfection.
Horseradish available upon request.
- * Filet Oscar - 5oz center cut Filet on a bed of fresh Asparagus with Jumbo Lump Crabmeat and Béarnaise Sauce.
- * Rockfish Wellington - Rockfish wrapped in Puff Pastry w/ Shrimp and Crab meat on lobster pate'
- * Rack of Lamb with a trilogy of sauces! Savory Rosemary Garlic, mint infused crème fraiche, or a Merlot Demi glace.
- * Mandarin Duck - A half of a Maple Leaf Duck breast broiled to perfection in a Mandarin Orange infused Teriyaki glace.

Combination Meals

Choose any two for \$49

Sea

Citrus Teriyaki Salmon Filet
Pan Seared Dry Aged Scallop Skewer
2 Jumbo Stuffed Shrimp

Land

Petite Prime Rib
NY Strip Steak Chimichurri Style
Tuscany Chicken, Steak or Pork Roulade
Parmesan Encrusted Chicken

*New York Strip Steak Chimichurri accompanied by a Tomato Basil Pesto
seared Diver Scallop and Prawn served with Grilled Artichoke & Roasted Red
Pepper Polenta and Lemon Zest Asparagus \$49.00

*A Free-Range Chicken Breast slow roasted in a confit of fresh vegetable accompanied by a Seared Ahi Tuna on
Grilled Leek Lemon Chiffanade and served with Saffron infused Lyonnaise Potatoes and grilled asparagus. \$52.00

*Tornados of Beef Tenderloin with a Black Truffle Shiraz Reduction accompanied by Chesapeake's Finest Jumbo Lump
Crab cake and served with a Roasted Corn and Tomato confetti and twice baked potatoes. \$52.00

*Lollipop Lamb Chop braised with Rosemary and fresh Garlic With a Mint Infused Crème Fraiche accompanied by a
Citrus Rockfish Blood Orange Beurre Blanc and served with A Gorgonzola smashed potato and a medley of seasonal
julienne vegetables. \$52.00

All Served Meals include:

Your choice of Salad, Vegetable and Starch

Salad

Choose One: *Garden Salad w/ Homemade Tomato Vinaigrette * Caesar Salad
*Spinach Salad with Mushrooms, Onions, Tomatoes, Crumbled Bacon and Louisiana Bacon
Dressing Grilled and Seasoned Focaccia bread served with each salad.

Salad Upgrade \$2.75 per person

*Cobb Salad with Toasted Pine Nuts, Bacon and Crumbled Bleu Cheese

*Strawberry, Spinach and Vidalia Onion w/ Vidalia Onion Dressing

*Blueberry and Toasted Pecan on Hearts of Romaine

*Caprese Salad

Vegetables and Starch

Choose one of each:

Vegetables

*Grilled Zucchini and Squash

*Hericot Vert Green Beans

*Country Green Beans

*Dilled Baby Carrots

*Green Beans Almandine

*Italian Vegetable Blend **+\$1.00**

*Asparagus w/ Lemon Essence **+\$1.00**

Starch

*Garlic Mashed Potatoes

*Roasted Baby Bakers

*Seasoned Red Skinned Potatoes

*Mashed Sweet Potatoes w/ Brown Sugar

*Rice Pilaf

*Twice Baked Potatoes **+\$1.00**

*Italian Risotto **+\$1.00**

Soup Upgrade \$3.75 per person

*Gazpacho with Lime Cream Sauce

*Gruyere Cheese and Beer Soup with Asparagus

*Portabella Mushroom Chowder

*Gumbo Ya-Ya

*Butternut Squash Bisque

Soup Upgrade \$4.75 per person

*Homemade Seafood Chowder

*Homemade Cream of Crab

Children's Meals \$14.50

*Chicken Tenders, Macaroni and Cheese and Fruit

Stationed Buffet - For Groups of 150 Guests or Smaller

Station Celebration @ \$49

Served Garden or Caesar Salad

Chef's Carving Station (A chef is automatically present at this station)

Standard: (Choice of 1) Ham, Turkey or Top Round of Beef

Italian Pasta Bar:

Standard includes: Penne, Ziti or Linguini Pastas and Marinara, Pesto or Alfredo Sauces (Your choice of 2)

Potato Bar

Standard includes: Garlic Mashed Potatoes with complete Topping Bar to include Butter, Sour Cream, Cheddar Cheese, Bacon and Chives

Vegetable Bar

Standard includes: Choice of 1 fresh Vegetable (Refer to Vegetable Sides on page 7)

Station Upgrades

*Chef's Carving Station upgrades

*Prime Rib au jus + \$9

*Beef Tenderloin +\$10

*Leg of Lamb +\$12

*Steak or Pork Roulade – stuffed with fresh spinach, red onions, minced garlic, fresh grated parmesan cheese, roasted red peppers, and sundried tomatoes. Very flavorful and colorful. Served in slices. Classic roulade style and ladled with the appropriate sauce. + \$10

Additional Entrees may be added (Displayed in Chafing Dishes)

Citrus or Dilled Hollandaise Salmon + \$10

Parmesan Encrusted Chicken with Bruschetta or Chicken Cordon Bleu + \$8

Tilapia with Pineapple Salsa or Tilapia El Durante + \$7

Italian Pasta Station upgrade

Chef Prepared Upgrade – Chef prepares pasta and sauces to each person's specification.

Must allow an extra hour for this service. (Total of 2 hours of reception time devoted to food service)

\$75

Potato Bar Upgrade

\$2.75 Upgrade includes: Your choice of 1: Gorgonzola, Mashed Yukon Potatoes, Saffron infused Lyonnais Potatoes and Cheddar, Onion Pirogues

Vegetable Stir Fry Station Upgrade \$3.50

A generous display of fresh cut vegetables, sautéed in front of you and seasoned with Asian flare. This is a fabulous option to just having a basic prepared vegetable.

It adds an entertainment edge and fills the air with wonderful aromas.

\$5 upgrade – marinated grilled chicken

\$6 upgrade – Stir fry beef or pork loin

\$8 upgrade – choice of seared sea scallops or jumbo shrimp

\$9 upgrade – Shrimp and scallops [both jumbo]

\$15 upgrade – Lobster

Soup Bar Options:

\$2.75 Upgrade includes: Hearty Beef Barley, Chicken with Smoked Gouda and Artichoke, Cream of Mushroom, Tomato Basil, Old Fashioned Ham and Bean

\$3.75 Upgrade includes: New England Clam Chowder, Sherried Cream of Crab, Maryland Crab, Lemon Artichoke Seafood Bisque, Chicken Florentine with Tri-Color Tortellini

Chef's Stations

You may request that a chef be present at any of your stations. Adding a chef to any bar or station is \$75 per chef.

Chef's Preferred Event \$85.00 per person

*An awesome display of Domestic and Imported Cheeses, Fresh Seasonal Fruits and Chef chosen Crudités that will wow your guests with creative flare!

*A generous chafer of our popular Chesapeake Crab Dip with Seasoned Tortillas and French Baguettes

Our three most popular Butlered Appetizers

*Filet Crostini

*Scallops wrapped in Apple wood Bacon brushed with Barbeque Sauce

*Your choice of our Brie Purse selections.

*Salad course is a Pear 'n Walnut on Belgium Endive with Gorgonzola Vinaigrette

Entrée selections: Choose 1 or 2 options

* Lobster and Petite Filet Mignon with oven roasted Red Potatoes and Seasonal Vegetables.

*Mandarin Duck with Wild Rice and Seasonal Vegetables

*Canadian Dry Packed Scallops seared to perfection, 2 Crab stuffed Jumbo Shrimp, a petite Salmon Filet, and our signature Jumbo Lump Crab Cake

Consumption of raw or undercooked foods, shellfish will be at patrons responsibility!

Standard Regular and Decaf Coffee Station \$2.00 per person

As your evening winds down, pamper your guests with an upscale coffee bar to include French Vanilla, Hazelnut, Irish Crème, Kahlua, Butter Rum, Chocolate, Macadamia Nut or Peppermint to name a few!
\$50.00 Upgrade

Pre-Ceremony Beverages \$100.00

After a beautiful trip to the manor, treat your guests to unlimited pre-ceremony beverages. Iced Tea or Sweet Tea, Lemonade and mulled Water (Lemon, Lime or Cucumber)

Bartender Fee \$150.00 per

Up to 75 guests One Bartender required
100 - 150 Two Bartenders required
150 and up Three to Four Bartenders required

No one will be served under the age of 21. Proper identification is required for all.
We reserve the right to refuse beverage service to anyone.

Tastings

Tastings can be arranged through your Event Planner
There will be no charge for the tasting for the bride and groom. There will be a \$20.00 charge for each additional guest. Limit of 6 total. There will be a maximum amount of 7 items per tasting at no charge.

20% Service Charge and 6% Sales Tax will be added to final bill. Any Event under 100 guests might be subject to an additional service fee. All prices are subject to market pricing.

Tastings will be held individually at The Historic Carriage House

[unless prior arrangements can be made with Billy Jo]

200 South Seton Avenue

Emmitsburg, Md. 21727

301-447-2366

If you are interested in your meals being prepared with organic and farm fresh ingredients, we would be more than happy to customize your menu. Menu offerings are always flavored with herbs and flowers grown in the kitchen and herb garden.

Organic farm fresh eggs can be delivered from local Holter Farms. Fresh organic milk butter and cream are available from the South Mountain Creamery, and farm fresh artisan cheeses from the neighboring Butter cup Farm. In the fall, Distillery Lane Ciderworks can provide both fresh and hard apple cider for delicious menu preparations. Local fruits and vegetables can be provided to the manor from CSA. The on-sight apiary provides a bounty of pure delicious honey for our kitchen use. The use of local market fresh and organically grown items, as well as international fare can be special ordered and substituted for a customized price. Of course, all are subject to seasonal availability. Our Chefs put forth the best effort to customize to your preferences. All prices are subject to change. Dietary concerns must be communicated at the time of menu planning.

The Historic Carriage House Inn Caterers
Brings nearly a century of Culinary Experience!

Your pleasure is our priority!
Executive Catering Chef, Robert Fritts