



THE
CARRIAGE
— HOUSE —

DOWNTOWN

MENU SAMPLES

146 EAST BROADWAY

TUCSON, AZ 85701

520-615-6100

WWW.CARRIAGEHOUSETUCSON.COM



Carriage House Hors d'Oeuvres

20 Person Minimum

Trays and Displays	Upgraded Trays and Displays
Crostini Honey/Chamomile Goat Cheese, Olive Tapenade, Tomato Jam	Antipasti Selection of Cured Meats, Cheeses, Olives, Red Peppers, Artichoke Hearts
Mezze Hummus, Babaghanoush, Red Pepper Dip, Pita	Salmon Gravlax Rye, Lemon + Dill Aioli, Capers, Red Onion
Crudités Blue Cheese and Buttermilk + Herb Dipping Sauces	Smoked Ham Biscuits, Hot + Sweet Mustard, Cranberry Aioli
Seasonal Fruit Tray	Mesquite Smoked Turkey Breast Crostini, Dijon Mustard, Herb Mayonnaise
Assorted Cheese Platter	Profiteroles Goat Cheese, Crab Salpicon, Duck Rillettes

Individual Canapes	Upgraded Individual Canapes
Street Vendor's Corn J-Cones Lime Aioli, Queso Fresco, Cilantro	Pork Belly Steam Buns Hoisin, Pickled Cucumbers, Scallions
Arancini Grana Padano and Mushroom	Salmon Mousse Crème Fraiche, Cress, Cucumber
Oaxacan Tomato Soup Chile Relleno, Tortilla Shards	Duck Confit Spring Rolls Plum Sauce
The Original Jerk Pork Plantain Crisp, Cranberry Habanero Chutney	Pork and Shrimp Shao Mai Dumplings Sweet Chili Sauce
Mushroom and Queso Oaxaca Flautas Smoked Poblano Crema	Hamachi Ceviche Leche de Tigre, Candied Jalapeno, Mango
Braised Beef Cheek Tostadas Cabbage/Radish Slaw, Chiltepin Salsa	Creamy Avocado Soup with Crab Tomato, Mango, Cilantro
Bacon-Wrapped Date Almond, Blue Cheese	Foie Gras Ganache stuffed Pommes Dauphine
Dr. Pepper Roasted Pork Biscuit, Bread + Butter Pickle	Lamb Barbacoa Gorditas Pickled Onions, Roasted Corn Vinaigrette
Achiote Chicken Taquito Guacamole, Scallions	Grilled Bistro Filet Truffled Potato Gaufrette, Port Reduction
Chicken Satay Spicy Thai Peanut Sauce	Shrimp Tostada Black Bean Puree, Salsa Fresca
Cubano Tomato Gazpacho Key Lime Aioli, Cucumber, Cilantro	Brie Tartlet Fig Jam, Port Wine Syrup



Carriage House Plated Luncheon

Hors d'œuvres

Selection of three hors d'œuvres - Supplemental

Salad

Please select one of the following :

Classic Caesar

Crisp Romaine Lettuce, Garlic Croutons, Caesar Vinaigrette, Grana Padano

Mesclun Salad with Apple and Fennel

Candied Walnuts, Goat Cheese, Granny Smith Apples, Shaved Fennel, Cider Vinaigrette

Spinach Salad

Hard Cooked Eggs, Radishes, Red Onion, Candied Pecans, Blue Cheese, Ranch Dressing

Entrée

Please select one of the following:

El Presidio Pan-Fried Chicken

Black Beans, Salsa Fresca, Cilantro + Tomato Beurre Blanc

Maple Brined Pork Tenderloin

Sweet Potato Puree, Roasted Apples and Red Grapes, Marsala Sauce

Griddled Rainbow Trout

Olive Oil Smashed Potatoes, Wilted Greens, Tart Cherry Sauce

Ratatouille

Creamy Polenta, Sautéed Mushrooms, Basil Pesto

Bread and Butter

Dessert

Select one dessert from the repertoire



Plated Dinner Menu I

Hors d'œuvres

Selection of three hors d'œuvres - Supplemental

Salad

Please select one of the following:

Classic Caesar

Crisp Romaine Lettuce, Garlic Croutons, Caesar Vinaigrette, Grana Padano

Mesclun Salad with Apple and Fennel

Candied Walnuts, Goat Cheese, Granny Smith Apples, Shaved Fennel, Cider Vinaigrette

Spinach Salad

Hard Cooked Eggs, Radishes, Red Onion, Candied Pecans, Blue Cheese, Ranch Dressing

Entrée

Please select one of the following:

Chicken Croquette a la Russe

Herb Roasted Potatoes, Madeira + Porcini Cream Sauce, Leek Fondue, Tomatoes, Beets

Maple Brined Pork Tenderloin

Sweet Potato Puree, Roasted Apples and Red Grapes, Marsala Sauce

Griddled Rainbow Trout

Olive Oil Smashed Potatoes, Wilted Greens, Tart Cherry Sauce

Ratatouille

Creamy Polenta, Sautéed Mushrooms, Basil Pesto

Bread and Butter

Dessert

Select one dessert from the repertoire

The above prices are subject to 22% catering labor charge and 8.1% tax.



Plated Dinner Menu II

Hors d'œuvres

Selection of three hors d'œuvres - Supplemental

Salad

Please select one of the following:

Classic Caesar

Crisp Romaine Lettuce, Garlic Croutons, Caesar Vinaigrette, Grana Padano

Mesclun Salad with Apple and Fennel

Candied Walnuts, Goat Cheese, Granny Smith Apples, Shaved Fennel, Cider Vinaigrette

Spinach Salad

Hard Cooked Eggs, Radishes, Red Onion, Candied Pecans, Blue Cheese, Ranch Dressing

Entrée

Please select one of the following:

Citrus Brined Roasted Chicken

Rosemary and Lemon Orzo Pilaf, Caramelized Red Onion Purée, Sherry Vinaigrette

Grilled Bistro Filet

Creamed Corn with Bacon, Onion Rings, Spiced Port Wine Reduction

Grilled Salmon

French Lentils, Roasted Root Vegetables, Orange and Fennel Beurre Blanc

Vegetarian Tagine

Eggplant, Zucchini, Lemons, Olives, Chickpeas, Couscous, Almonds, Raisins

Bread and Butter

Dessert

Select one dessert from the repertoire



Plated Dinner Menu III

Hors d'œuvres

Selection of three hors d'œuvres – Supplemental

Salad

Please select one of the following:

Roasted Beet Salad

Orange Supremes, Candied Pecans, Mint, Feta, Red Onion

Belgian Endive Salad

Candied Walnuts, Watercress, Granny Smith Apples, Blue Cheese, Cider Vinaigrette

Frisée au Lardons

Frisee Lettuce, House Made Pork Belly Lardons, Poached Pears, Grana Padano, Citrus Vinaigrette

Entrée

Please select one of the following:

Roasted Duck Breast

Sweet Potato Pavé, Braised Fennel, Orange and Fennel Salad, Honey Glaze

Grilled Beef Ribeye

Rosemary Roasted Potatoes, Caramelized Brussels Sprouts, Madeira Mushroom Cream Sauce

Braised Beef Short Rib

Horseradish Mashed Potatoes, Orange Mojo, Braising Jus, Roasted Brussels Sprouts

Sautéed Shrimp Mojo de Ajo

Gordita, Black Bean Purée, Salsa Fresca, Cabbage Radish Slaw, Queso Fresco

Tandem of Grilled Beef and Salmon

Grilled Beef Shoulder Tender with Mushroom Madeira Sauce, Salmon with Lemony Tomato Basil Sauce; both served with Creamy Mascarpone Polenta and Green Beans

Bread and Butter

Dessert

Select one dessert from the repertoire



Plated Dinner Menu IV

Hors d'œuvres

Selection of three hors d'œuvres -Supplemental

Salad

Please select one of the following:

Roasted Beet Salad

Orange Supremes, Candied Pecans, Mint, Feta, Red Onion

Belgian Endive Salad

Candied Walnuts, Watercress, Granny Smith Apples, Blue Cheese, Cider Vinaigrette

Frisée au Lardons

Frisée Lettuce, House Made Pork Belly Lardons, Poached Pears, Grana Padano, Citrus Vinaigrette

Entrée

Please select one of the following:

Florentine Grilled Strip Loin and Garlic Shrimp

Creamy Polenta, Madeira + Mushroom Cream, Leeks, Tomatoes, Basil Pesto

Grilled Ribeye and Seared Scallops

Robuchon's Potato Gratin, Sherry Demi-Glace, Braised Chard and Spinach

Braised Beef Short Rib and Seared Ahi

Forbidden Rice, Baby Bok Choy, Kabayaki Glaze, Lotus Root, Pickled Ginger

Seared Beef Tournedo and Broiled Lobster Tail

Foie Gras Ganache Stuffed Pommes Dauphine, Madeira Demi-Glace, Vanilla Bean Beurre Blanc, Glazed Carrots

Bread and Butter

Dessert

Select one dessert from the repertoire

The above prices are subject to 22% catering labor charge and 8.1% tax.



City of Gastronomy Menu I

Hors d'œuvres

Selection of three hors d'œuvres -Supplemental

Appetizer

Please select one of the following:

Yellow Eyed Bean and Nopalito Salad

Tomatoes, Scallions, Orange Supremes, Jalapeno +Orange Vinaigrette

Caldillo De Tomate

Rich Tomato Soup with Chiles Rellenos, Tortilla Shards, Cilantro

Grilled Apple and Red Pepper Quesadilla

Toasted Pepitas, Tomatillo Salsa

Entree

Please select one of the following:

El Presidio Pan-Fried Chicken

Black Beans, Salsa Fresca, Cilantro + Tomato Beurre Blanc

Cochinita Pibil

Citrus and Achiote Marinated Pork Tenderloin, Borracho Beans, Pickled Red Onions,

Griddled Catfish Veracruz

Tomatoes, Capers, Olives, Jalapenos, Clam Broth, Fragrant Rice

Warm Hand-Stretched Tortillas

Dessert

Please select one of the following:

Mexican Lime Ice Cream and Corn Cookie

Ibarra Chocolate Torte

Cajeta, Spicy Peanut Brittle

Oaxacan Bread Pudding

Cinnamon Ice Cream, Almendrado Sauce



City of Gastronomy Menu II

Hors d'œuvres

Selection of three hors d'œuvres -Supplemental

Appetizer

Please select one of the following:

Mushroom, Smoked Poblano, and Queso Manchego Flautas
Roasted Corn Flan, Huitlacoche Vinaigrette

Queso de Oaxaca, Tomato, Red Onion, and Bread Salad Relleno
Basil, Balsamic Vinaigrette

Chiles en Nogado

Pork Picadillo Stuffed Poblano Chiles, Walnut Cream Sauce

Entree

Please select one of the following:

Achiote and Citrus Brined Pollo Asado
Grilled Chicken, 3 Sisters Saute, Achiote Vinaigrette

Roasted Chile and Brown Sugar Rubbed Pork Tenderloin
Native Seeds/SEARCH Mole, Roasted Corn Vinaigrette, Roasted Squash

Grilled Salmon

Arroz Verde, Sautéed Mushrooms, Calabacitas Flan, Oaxacan Influenced Beurre Rouge

Warm Hand-Stretched Tortillas

Dessert

Please select one of the following:

Mexican Lime Ice Cream and Corn Cookie

Ibarra Chocolate Torte
Cajeta, Spicy Peanut Brittle

Oaxacan Bread Pudding
Cinnamon Ice Cream, Almendrado Sauce

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City of Gastronomy Menu III

Hors d'œuvres

Selection of three hors d'œuvres -Supplemental

Appetizer

Please select one of the following:

Hamachi Ceviche Leche de Tigre

Mango, Candied Jalapeno, Mint, Coconut Milk, Pickled Melon, Oaxacan Peanuts

Lobster and Brie Relleno

Nantua Sauce, Jicama, Cilantro + Lime Aioli

Roasted Quail with Carnitas and Caramelized Apples

Butternut Squash Sauce, Green Corn Tamale Pie, Membrillo glaze

Entree

Please select one of the following:

Lamb² from the Heart of Mexico

Chipotle Recado Crusted Double Chop of Lamb, Lamb Barbacoa Taco, Mushroom Chilaquiles, Native Seeds/SEARCH Mole, Roasted Corn Vinaigrette

Grilled Ribeye and Roasted Lobster Tail

Blue Cornbread, Chili Hollandaise, Crisp-Fried Nopalitos, Black Beans, Corn, and Chayote Saute

Seared Scallops + Roasted and Griddled Pork Belly

Chipotle Creamed Corn, Mango Salsa, Cilantro

Warm Hand-Stretched Tortillas

Dessert

Please select one of the following:

Mexican Lime Ice Cream and Corn Cookie

Ibarra Chocolate Torte

Cajeta, Spicy Peanut Brittle

Oaxacan Bread Pudding

Cinnamon Ice Cream, Almendrado Sauce

The above prices are subject to 22% catering labor charge and 8.1% tax.

