

Pricing for
**ENCHANTING
EVENTS**

at

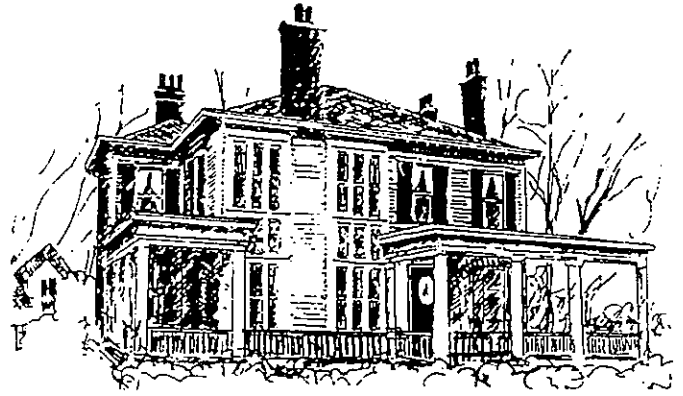
The Whitlock Inn

57 Whitlock Ave.
Marietta, GA 30064
770-428-1495
www.whitlockinn.com

ENCHANTING EVENTS

at
The Whitlock Inn
Marietta, Georgia

The historic Whitlock Inn is a unique setting for corporate parties, rehearsal dinners, anniversaries, retirement parties and birthdays. Before the War Between the States the property was the site of the M.G. Whitlock House, a famous 150 room Marietta resort hotel. During those days Marietta was a popular destination for tourists from the hot coastal towns wanting to cool off in the Georgia foothills and to enjoy the "healthful" local springs.



The Whitlock House was destroyed by fire one hundred and five years ago and the property divided and sold. The mansion, as we know it now, was built in 1900 as a residence by the Herbert Dobbs family. The Edwards family bought and restored the property in 1994 and once again the Inn is a popular place for tourists and business travelers to stay while in Marietta. Visitors today enjoy the Inn's proximity to the Marietta Square, live theater, antique shopping, Civil War battlefields and wonderful restaurants.

Parties - Hours of Availability - We allow four hours for parties and corporate events, please note there is some flexibility in which four hours you may choose.

Daytime 11:00 am - 4:00 pm / Evening 7:00 pm - 11:00 pm
(Because we are located in a residential area, functions must end by 11:00 pm)

Party prices at The Whitlock Inn include the following: *Please read this carefully as our pricing structure differs from other event sites.*

- Use of the main floor and grounds which includes:
 - The Ballroom
 - Two Dining Rooms
 - Two Parlors
 - Front and Rear Porches
 - The Gardens Outside
- The Food for your party provided by our caterer
- Flowers and linens for food and beverage tables
- Set-up and clean-up of all catered items
- Uniformed servers
- Dishes, silverware, glassware, serving pieces
- Guest tables, chairs and basic linens needed for your event



ENCHANTING EVENTS

	50	75	100	125	150	200	250	300	400
II. Blissful Affair (Light Appetizers)									
Monday - Thursday	\$3.940	\$4.603	\$5.266	\$5.973	\$6.568	\$7.881	\$9.163	\$10.445	\$13.009
Friday or Sunday	\$4.940	\$5.603	\$6.266	\$6.973	\$7.568	\$8.881	\$10.163	\$11.445	\$14.009
Saturday	N/A	N/A	\$7.266	\$7.973	\$8.568	\$9.881	\$11.163	\$12.445	\$15.009
III. Classic Appetizer (Heavy Appetizers)									
Monday - Thursday	\$4.453	\$5.296	\$6.016	\$6.817	\$7.430	\$8.831	\$10.350	\$11.870	\$14.909
Friday or Sunday	\$5.453	\$6.296	\$7.016	\$7.817	\$8.430	\$9.831	\$11.350	\$12.870	\$15.909
Saturday	N/A	N/A	\$8.016	\$8.817	\$9.430	\$10.831	\$12.350	\$13.870	\$16.909
IV. Grand Dinner Buffet									
Monday - Thursday	\$4.840	\$5.902	\$6.841	\$7.861	\$8.692	N/A	N/A	N/A	N/A
Friday or Sunday	\$5.840	\$6.902	\$7.841	\$8.861	\$9.692	N/A	N/A	N/A	N/A
Saturday	N/A	N/A	\$8.841	\$9.861	\$10.692	N/A	N/A	N/A	N/A
V. Elegant Seated Dinner									
Monday - Thursday	\$5.240	\$6.502	\$7.641	\$8.861	\$9.892	N/A	N/A	N/A	N/A
Friday or Sunday	\$6.240	\$7.502	\$8.641	\$9.861	\$10.892	N/A	N/A	N/A	N/A
Saturday	N/A	N/A	\$9.641	\$10.861	\$11.892	N/A	N/A	N/A	N/A

2007

Alcoholic Beverages

The Whitlock Inn does not have an alcohol license, however you may provide your own alcohol. The caterers will supply a professional, insured Bartender for alcohol service. The cost for one bartender is \$125.00 for the length of the event.

For Wine, Beer and Champagne Service \$2.00 per guest
The caterer will provide bar tables with linens, ice and containers for icing down alcohol, glassware and napkins.

For Full Bar/Mixed Drinks Service \$3.50 per guest
The caterer will provide bar tables with linens, ice, glassware, napkins, fruit juices, soft drinks, mixers, bar fruit and dry snacks.

For your protection, and ours, we reserve the right to close the bar.

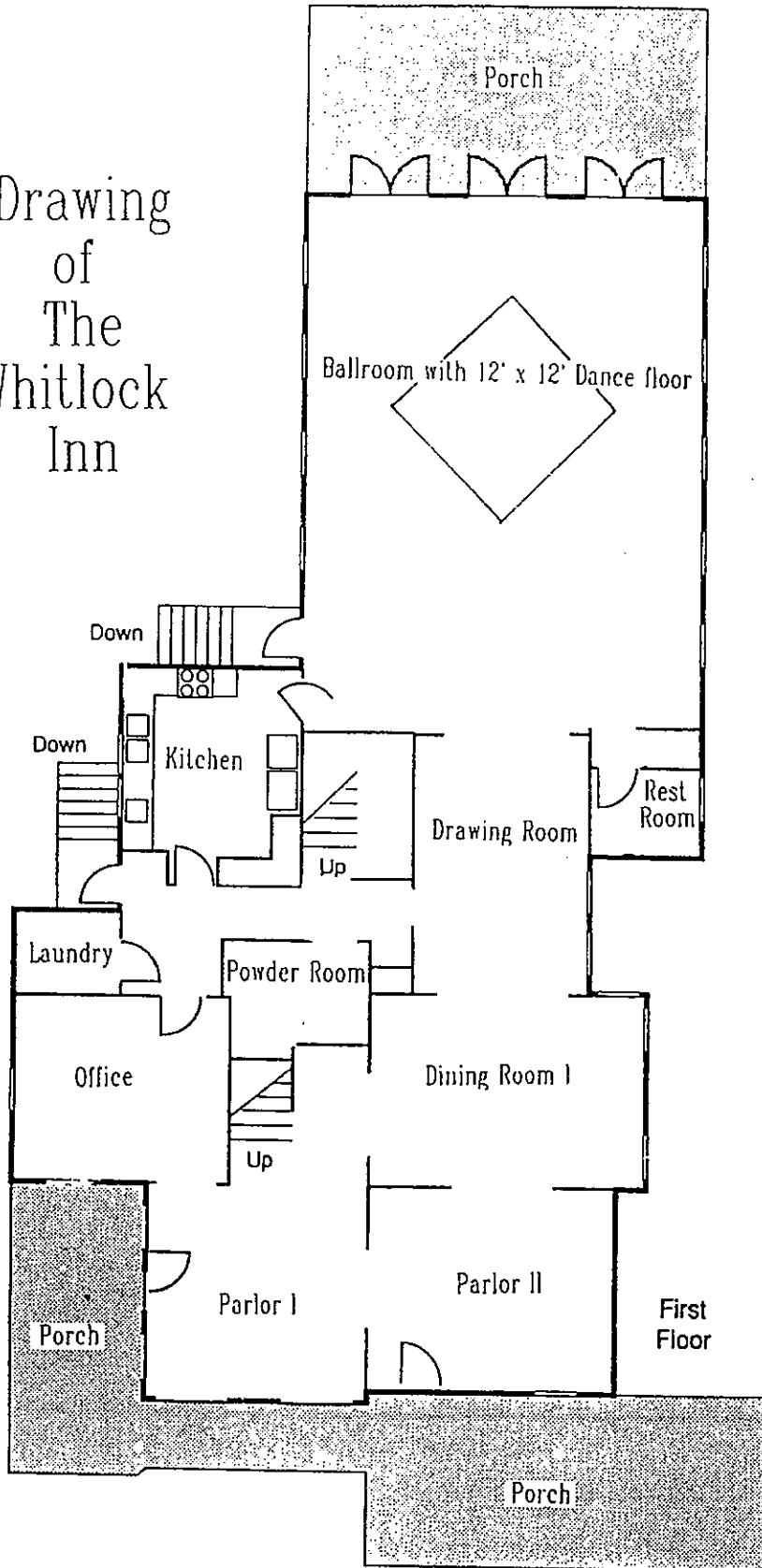
Taxes and Gratuity: Georgia sales tax of 6% will be added to prices. There is no charge for gratuity.

Reservation and Security Deposit: For parties, receptions, dinners and other events, a \$2000.00 non-refundable Reservation Deposit is due at contract signing in order to reserve the Inn. The deposit will be applied to the cost of your event. A \$500.00 Security Deposit is required two weeks before your event and is refundable two weeks after your event. Any loss or damage to the Inn will be deducted from the Security Deposit.

Parking: An off duty police officer will be provided to assist guests with parking. Guests coming to the Whitlock Inn may park in the SunTrust Bank lot when the bank is closed. Guests may also use the First United Methodist Church lot across the street. There is also parking around the Marietta Square.

To the Gardens

Drawing
of
The
Whitlock
Inn



A Historic Bed & Breakfast

57 Whitlock Avenue

Marietta, Georgia 30064

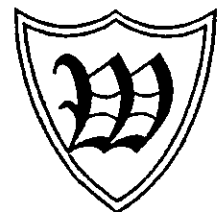
Alexis Edwards Amaden

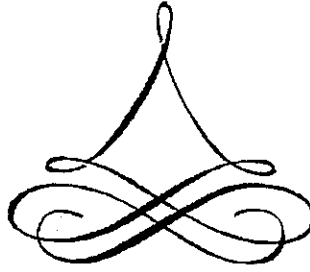
Innkeeper

(770) 428-1495

fax (770) 919-9620

www.whitlockinn.com





CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. A Blissful Affair

Hot Hors D'Oeuvres

Please select two (2) of the following:

Charleston Miniature Crab Cakes
Accompanied by a Tangy Remoulade Sauce

Miniature Cocktail Meatballs
Teriyaki or Burgundy Sauce

Antipasto Skewers
Tortellini with Kalamata Olives and Ham

Stuffed Mushroom Caps
Spinach, Sausage, Vegetable or a Combination of All

Home Style Chicken Tenders
Served with BBQ Sauce and Honey Mustard

Miniature Twice Baked Potatoes
Served with Bacon on the side

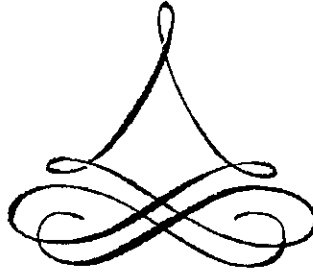
Hot Spinach and Artichoke Dip
Served with Flat Breads and topped with Freshly Grated Parmesan Cheese

Farfalle Pasta with Alfredo and Marinara Sauce
Freshly Grated Parmesan Cheese

Bourbon Pecan Chicken Bites
Drizzled with Honey

57 WHITLOCK AVE., MARIETTA, GA 30064 / 770-426-9852

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. A Blissful Affair

Sandwiches

Please select one (1) of the following:

Tea Sandwiches

Finger sandwiches with a variety of tasty fillings, including:
Cucumber with Dill Cream Cheese, Ham Salad, Chicken Salad, and Pimento Cheese

Mini Panini Sandwiches

includes a selection of:
Smoked Turkey and Fontina Cheese, Smoked Ham and Fontina Cheese and
Vegetarian with grilled seasonal Vegetables
Served with Grain Mustard and Aioli

Deli Select Trio

Ham, Turkey Breast, and Roast Beef Silver Dollar Sandwiches
Served with Horseradish, Grain Mustard, and Aioli

Cheese Selections

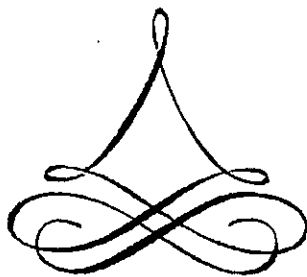
Please select one (1) of the following:

Fig and Goat Cheese Pate
Served with Assorted Crackers

Brie En Croute
Baked in puff pastry with Dried Fruit

A Variety of Domestic Cheeses
To include Swiss, Havarti, and Cheddar Cheeses with Assorted Crackers

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. A Blissful Affair

Your Meal will include the following:

Fresh Fruits and Berries of the Season
Flowing from a hand carved Watermelon Basket and served on silver trays

Crudite

Fresh seasonal Vegetables served with Peppercorn Ranch

Desserts

Please select one (1) of the following:

Celebration Sheet Cake

Chocolate or Vanilla Cake with Buttercream Icing
Personalize the cake with your special design or favorite sports or corporate logo

Cobbler Station

A delectable trio of Peach, Apple, and Berry Cobblers served with Whipped Cream

Cupcakes

Choose from Chocolate, Vanilla, Red Velvet or Lemon

Dessert Shooter Station

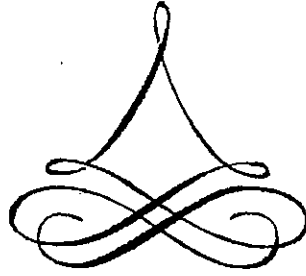
Includes "Old fashioned" Banana Pudding, Panna Cottas in Cherry, Pistachio, Chocolate or Raspberry,
Classic Tiramisu, Rich Dark Chocolate Mousse, and English Trifle

Miniature French Pastries

May include Chocolate Dipped Berries, Assorted Truffles, Fruit Tarts, Mini Cheesecakes, Mini Eclairs,
and Pecan Tassies

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. A Blissful Affair

Beverages

Please select one (1) of the following:

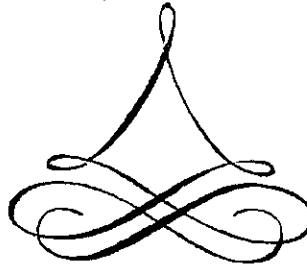
Sweetened and Unsweetened Iced Tea & Lemonade & Water Station

Gourmet Coffee Station

Served with Whipped Cream and Dark Chocolate Shavings

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. A Blissful Brunch

Please select one (1) of the following:

Warm Quiche
With Spinach and Parmesan

Egg Souffle
With Ham and Cheddar

Frittata
With Potatoes, Peppers, Onions, Mushrooms, and Cheddar Cheese

Please select one (1) of the following:

Hash Brown Casserole
With Vidalia Caramelized Onion

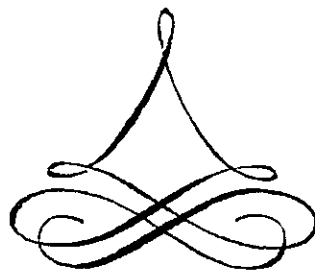
Three Cheese Grits
With a blend of Cheddar, Parmesan and Swiss Cheeses

Herb Roasted Potatoes
With fresh Rosemary from the garden

Please select one (1) of the following:
Miniature Ham or Chicken Biscuits
With Whole Grain Mustard

Smoked Salmon and Bagels
Served with Cream Cheese, Red Onions, Capers, and Dill

Your Meal will be completed with the following:
Fresh Seasonal Fruit Display
Flowing from hand carved Watermelon Baskets and served on silver trays



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. A Blissful Brunch

Desserts

Please select one (1) of the following:

Celebration Sheet Cake

Chocolate or Vanilla Cake with Buttercream Icing

Personalize the cake with your special design or favorite sports or corporate logo

Cobbler Station

A delectable trio of Peach, Apple, and Berry Cobblers served with Whipped Cream

Cupcakes

Choose from Chocolate, Vanilla, Red Velvet or Lemon

Dessert Shooter Station

Includes "Old fashioned" Banana Pudding, Panna Cottas in Cherry, Pistachio, Chocolate or Raspberry, Classic Tiramisu, Rich Dark Chocolate Mousse, and English Trifle

Miniature French Pastries

May include Chocolate Dipped Berries, Assorted Truffles, Fruit Tarts, Mini Cheesecakes, Mini Eclairs, and Pecan Tassies

Beverages

Gourmet Coffee Station

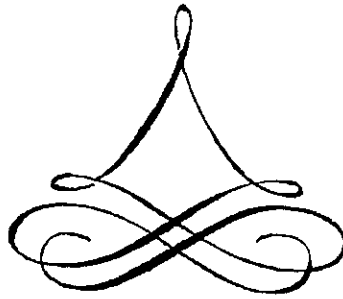
Served with Whipped Cream and Chocolate Shavings

Fresh Orange Juice and Water Station

Note: Ask about upgrading to a Mimosa Station with your champagne and our bartenders

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. A Blissful English Tea

English Tea Sandwiches

Including a selection of:

Cucumber with a Dill Cream Cheese, Pimento Cheese
Chicken salad and Ham salad

Cranberry and Orange Scones

Served with Lemon Curd

Miniature Ham and Chicken Biscuits

Served with Whole Grain Mustard

Fresh Seasonal Fruits and Berries

Flowing from hand carved Watermelon Baskets and served on silver trays

White Chocolate Grand Marnier Fondue

Or

Dark Chocolate Kahlua Fondue

Selection of Fresh Pastries, Cookies, and Desserts

May include the following:

Miniature Derby Pies, Lemon Squares, Windsor Cookies
Chocolate Truffles, Kahlua Brownies

and

English Trifle

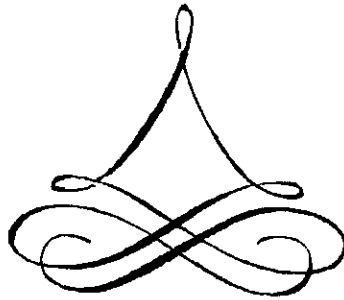
Lady Fingers Layered between Pastry Cream and Raspberry Preserves

Hot Tea

Including English, Chamomile, Lemon and Green Tea

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

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Cranberry and Orange Scones

Served with Lemon Curd

Miniature Ham and Chicken Biscuits

Served with Whole Grain Mustard

Fresh Seasonal Fruits and Berries

Flowing from hand carved Watermelon Baskets and served on silver trays

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Or

Dark Chocolate Kahlua Fondue

Selection of Fresh Pastries, Cookies, and Desserts

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and

English Trifle

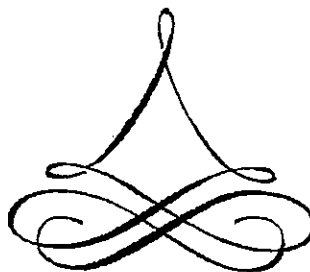
Lady Fingers Layered between Pastry Cream and Raspberry Preserves

Hot Tea

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. The Whitlock Inn Classic Affair

Hors D'Oeuvres

Please choose four (4) of the following:

Charleston Miniature Crab Cakes
Accompanied by a Tangy Remoulade Sauce

Sirloin Skewers
With Teriyaki or Basil or Chimichuri or Burgundy Sauce

Crispy Olive Scented Chicken
With Red Pepper Aioli

Hot Spinach and Artichoke Dip
Served with Flatbreads and topped with Freshly Grated Parmesan Cheese

Bourbon Pecan Chicken Bites
Drizzled with Honey

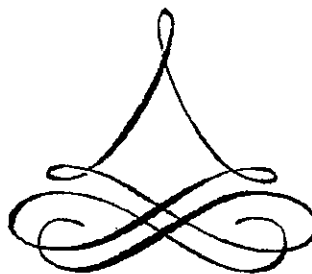
Penne Pasta with Alfredo or Roasted Tomato Marinara
Freshly Grated Parmesan Cheese

Home Style Chicken Tenders
Served with BBQ Sauce and Honey Mustard

Fig and Goat Cheese Puff
Served with Balsamic Glaze

Fried Calamari
Served with Jalapeno Tarter Sauce and Sweet Chili Sauce

(Hors D'Oeuvres continued on next page)



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. The Whitlock Inn Classic Affair

Hors D'Oeuvres (Continued)

Asian Salmon Cheese Cake Torte or Blue Cheese Pear Torte
Served with Assorted Crackers

Miniature Cocktail Meatballs
Teriyaki or Burgundy Sauce

Shrimp Scampi Dip
Served with Flatbreads and Freshly Grated Parmesan Cheese

Carving Station with a Uniformed Chef

Please select one (1) of the following meats:

Herb Roasted Top Round of Beef

Sage Rubbed Turkey Breast

Smoked Ham

Served with Assorted Rolls and Horseradish Sauce, Grain Mustard, and Aioli

Included with your Reception are the Following:

A Variety of Domestic Cheeses

To include Swiss, Havarti, and Cheddar Cheeses served with Assorted Crackers

Chilled Seasonal Fresh Grilled Vegetables

Served with Parmesan Peppercorn Dip

Fresh Fruits and Berries of the Season

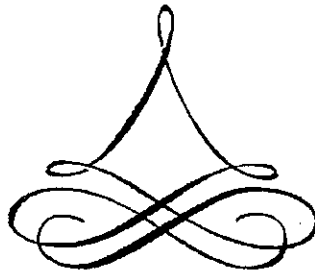
Beautifully displayed on a glass flowing from a hand carved Watermelon Basket

Dark Chocolate Fondue

Accompanied with Pound Cake and Brownie Cubes

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. The Whitlock Inn Classic Affair

Desserts

Please select one (1) of the following:

Celebration Sheet Cake

Chocolate or Vanilla Cake with Buttercream Icing

Personalize the cake with your special design or favorite sports or corporate logo

Cobbler Station

A delectable trio of Peach, Apple, and Berry Cobblers served with Whipped Cream

Cupcakes

Choose from Chocolate, Vanilla, Red Velvet or Lemon

Dessert Shooter Station

Includes "Old fashioned" Banana Pudding, Panna Cottas in Cherry, Pistachio, Chocolate or Raspberry, Classic Tiramisu, Rich Dark Chocolate Mousse, and English Trifle

Miniature French Pastries

May include Chocolate Dipped Berries, Assorted Truffles, Fruit Tarts, Mini Cheesecakes, Mini Eclairs, and Pecan Tassies

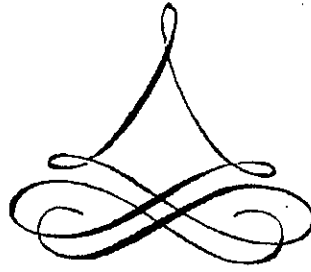
Beverages

Please Choose one (1)

Sweetened and Unsweetened Iced Tea & Lemonade & Water Station

Gourmet Coffee Station

With Whipped Cream and Chocolate Shavings



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. Classic Stations

Antipasto Station

Chefs Selection of Imported Cheeses

Served with Assorted Crackers

Grilled Vegetables

Served with Parmesan Peppercorn Dip

A Variety of Cured Olives, Artichoke Hearts, and Pepperoni

Appetizer Station (includes all 3)

Charleston Miniature Crab Cakes

Served with Remoulade Sauce

Sun Dried Tomato and Goat Cheese Torte

Served with Flatbreads

Crispy Olive Scented Chicken

With Red Pepper Aioli

Pasta Station

Your Guests will be able to create their own Pasta Dish

Pasta Selections of Penne and Cheese Tortellini

Sauce Selections of Roasted Tomato Marinara and Basil Alfredo

Accompanied by Ratatouille, Olive Tapenade, and Freshly Grated Parmesan

OR

Mashed Potato Bar

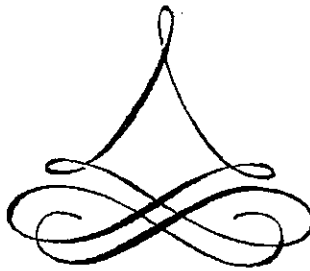
Garlic, Cheddar, and Sweet Mashed Potatoes

Served with Cheese, Bacon, Chives, Sour Cream, Butter, Pecan and Brown Sugar

Served in Martini Glasses

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. Classic Stations

Carving Station with a Uniformed Chef

Please select one (1) of the following meats:

Herb Roasted Top Round of Beef

Sage Rubbed Turkey Breast

Smoked Ham

Served with Assorted Rolls, Horseradish Sauce, Grain Mustard, and Aioli

Desserts

Please select one (1) of the following:

Celebration Sheet Cake

Chocolate or Vanilla Cake with Buttercream Icing

Personalize the cake with your special design or favorite sports or corporate logo

Cobbler Station

A delectable trio of Peach, Apple, and Berry Cobblers served with Whipped Cream

Cupcakes

Choose from Chocolate, Vanilla, Red Velvet or Lemon

Dessert Shooter Station

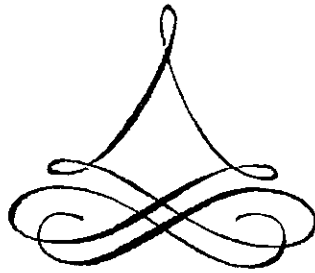
Includes "Old fashioned" Banana Pudding, Panna Cottas in Cherry, Pistachio, Chocolate or Raspberry, Classic Tiramisu, Rich Dark Chocolate Mousse, and English Trifle

Miniature French Pastries

May include Chocolate Dipped Berries, Assorted Truffles, Fruit Tarts, Mini Cheesecakes, Mini Eclairs, and Pecan Tassies

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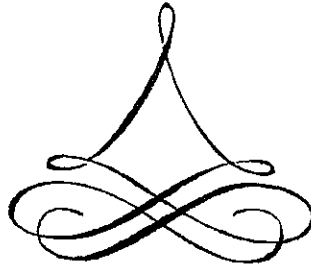
III. Classic Stations

Beverages

Please select one (1)

Sweetened and Unsweetened Iced Tea and Lemonade and Water Station

Gourmet Coffee Station
With Whipped Cream and Chocolate Shavings



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. Classic Southern Stations

Appetizer Station (includes all 3)

Charleston Miniature Crab Cakes

Served with Remoulade Sauce

Pork Barbecue

Served in mini Filo Cups

Crispy Southern Fried Chicken Bites

With Honey Mustard

Southern Veggie Station (includes both/2)

Fried Green Tomatoes

Served with Herbed Goat Cheese

Grilled Vegetables

Served with Roasted Red Pepper Vinaigrette

Grits Station

Your Guests will be able to create their own Grits Dish

Three Cheese Grits, Shrimp and Tasso Ham Grits, and Roasted Garlic Grits
Accompanied by Bacon Bites, Sauteed Onions, Tomato, Chives, and Cheddar Cheese served in
Martini glasses

Carving Station with a Uniformed Chef

Please choose one (1) of the following meats:

Herb Roasted Top Round of Beef

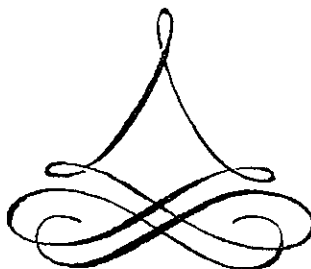
Southern Fried Turkey Breast

Smoked Ham

Served with Assorted Rolls, Biscuits, Horseradish Sauce, Grain Mustard, and Aioli

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CARRIAGE HOUSE CATERING AND SPECIAL EVEN TS

III. Classic Southern Stations

Desserts

Please select one (1) of the following:

Celebration Sheet Cake

Chocolate or Vanilla Cake with Buttercream Icing

Personalize the cake with your special design or favorite sports or corporate logo

Cobbler Station

A delectable trio of Peach, Apple, and Berry Cobblers served with Whipped Cream

Cupcakes

Choose from Chocolate, Vanilla, Red Velvet or Lemon

Dessert Shooter Station

Includes "Old fashioned" Banana Pudding, Panna Cottas in Cherry, Pistachio, Chocolate or Raspberry, Classic Tiramisu, Rich Dark Chocolate Mousse, and English Trifle

Miniature French Pastries

May include Chocolate Dipped Berries, Assorted Truffles, Fruit Tarts, Mini Cheesecakes, Mini Eclairs, and Pecan Tassies

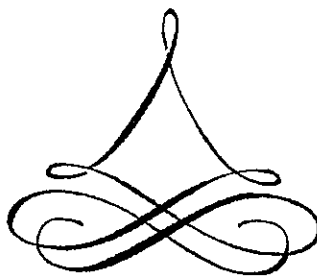
Beverages

Please select one (1)

Sweetened and Unsweetened Iced Tea & Lemonade & Water Station

Gourmet Coffee Station

With Whipped Cream and Chocolate Shavings



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. The Classic Brunch

Egg and Cheese Strata
With Cheddar Cheese, Ham, and Potatoes

French Toast Souffle
Served with Warm Maple Syrup

Asparagus with Bearnaise Sauce
Chilled with Raspberry Vinaigrette

Please Select One (1) Station

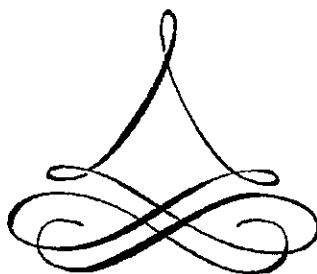
Carving Station

Please choose one (1) of the following meats:

House Cured Salmon
Oven Roasted Ham
Orange Glazed Turkey
Served with Bagels, Rolls, and Horseradish Sauce, Grain Mustard and Aioli

OR

Savory Crepe Station
Chicken and Vegetable Crepes with Sherried Veloute Sauce
and
Seafood Crepes with White Wine Cream Sauce



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. The Classic Brunch

Three Cheese Grits
With a blend of Cheddar, Parmesan, and Swiss Cheeses
or
Hash Brown Souffle
With Vidalia Caramelized Onion

Fresh Fruits and Berries of the Season

Assorted Breakfast Pastries
Biscuits, Muffins, Croissants, and Danishes

Desserts

Please select one (1) of the following:

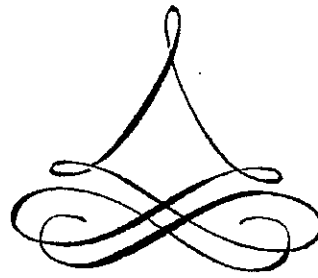
Celebration Sheet Cake
Chocolate or Vanilla Cake with Buttercream Icing
Personalize the cake with your special design or favorite sports or corporate logo

Cobbler Station
A delectable trio of Peach, Apple, and Berry Cobblers served with Whipped Cream

Cupcakes
Choose from Chocolate, Vanilla, Red Velvet or Lemon

Dessert Shooter Station
Includes "Old fashioned" Banana Pudding, Panna Cottas in Cherry, Pistachio, Chocolate or Raspberry, Classic Tiramisu, Rich Dark Chocolate Mousse, and English Trifle

Miniature French Pastries
May include Chocolate Dipped Berries, Assorted Truffles, Fruit Tarts, Mini Cheesecakes, Mini Eclairs, and Pecan Tassies



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. The Classic Brunch

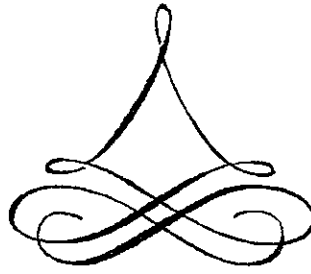
Beverages

Gourmet Coffee Station

Served with Whipped Cream and Dark Chocolate Shavings

Fresh Orange Juice Station and Water

Note: Ask about upgrading to a Mimosa Station with your champagne and our bartenders



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. Grand Dinner Buffet

Hors D'Oeuvres

Please choose two (2)

Warm Spinach and Parmesan Dip
Served with New York Flat Breads

Domestic Cheese Platter
Served with Fruit Garnishes and an Assortment of Crackers

Seasonal Fresh Fruit Display
Served on silver trays

Artichoke Parmesan Savory Cheese Cake
Served with French Mini Toasts

Cold Charleston Crab Spread
Served with an assortment of Crackers

Asian Salmon Cheese Torte
Served with Wasabi Caviar and Rice Crackers

Salad

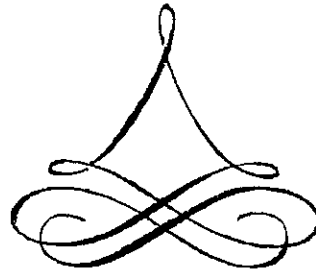
Please choose one(1)

Mixed Field Salad
With Fresh Seasonal Fruit and Vanilla Vinaigrette

Traditional Caesar Salad
Served with Homemade Croutons and Fresh Shaved Parmesan

Spinach Salad
Served with Pecans, Pears, Gorgonzola, and Pecan Balsamic Vinaigrette

Seasonal Tossed Garden Salad
With Parmesan Peppercorn and Golden Italian Dressings



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. Grand Dinner Buffet

Entree

Please choose two (2)

Wild Mushroom Stuffed Chicken Breast
Served with Truffled Veloute

Roast Pork Loin
Served with Apple Cider Bacon Glaze

Herb Roasted Artichoke Chicken
Served with Red Pepper Vinaigrette

Grilled Chicken with Tomato Vodka Sauce
Served over Penne Pasta

Sauteed Tilapia
Served with Pomegranate Sauce

London Broil
Served with Wild Mushroom Demi Glaze

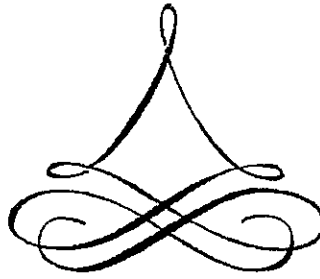
Chicken Parmesan
Served with Marinara Sauce and Parmesan Cheese over Penne Pasta

Grilled Salmon
Served with Pesto Cream Sauce

Vegetarian Mushroom Strudel
Topped with Red Pepper Coulis

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. Grand Dinner Buffet

Accompaniments

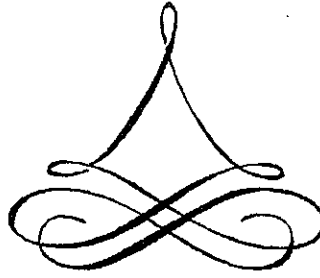
Choose two (2)

Red Skin Mashed Potatoes
Herb Roasted Potatoes
Wild Rice
Penne Pasta Alfredo
Fresh Green Beans
Sautéed Seasonal Vegetables
Herb Polenta
Cheese Grits
Scalloped Potatoes
Grilled Vegetables including Asparagus

Also included in your menu:
Assorted Breads and Rolls
Served with Honey Butter

Beverages

Sweetened and Unsweetened Iced Tea and Water Station
&
Coffee Station
With Whipped Cream and Chocolate Shavings



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. Grand Dinner Buffet

Desserts

Please select one (1) of the following:

Celebration Sheet Cake

Chocolate or Vanilla Cake with Buttercream Icing

Personalize the cake with your special design or favorite sports or corporate logo

Cobbler Station

A delectable trio of Peach, Apple, and Berry Cobblers served with Whipped Cream

Cupcakes

Choose from Chocolate, Vanilla, Red Velvet or Lemon

Dessert Shooter Station

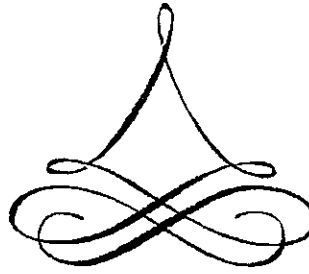
Includes "Old fashioned" Banana Pudding, Panna Cottas in Cherry, Pistachio, Chocolate or Raspberry, Classic Tiramisu, Rich Dark Chocolate Mousse, and English Trifle

Miniature French Pastries

May include Chocolate Dipped Berries, Assorted Truffles, Fruit Tarts, Mini Cheesecakes, Mini Eclairs, and Pecan Tassies

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. The Georgian Dinner Buffet

Hors D'Oeuvres

Please Choose Two (2)

Southern Pecan Cheddar Cheese Ring
Garnished with Strawberries and served with an Assortment of Crackers

Hand Dipped Southern Fried Chicken Bites
Served with Honey Mustard

Fresh Fruit Display
Served on silver trays

Fried Green Tomatoes
Topped with Goat Cheese and Corn Relish

Cold Charleston Crab Spread
Served with an Assortment of Crackers

Southern Fried Catfish Bites
Served with Spiced Tarter Sauce

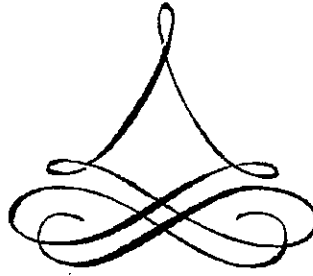
Salad

Please Choose One (1)

Southern Belle Salad
With Mixed Greens, Fresh Seasonal Fruit, and Peach Poppy Seed Vinaigrette

Spinach Salad
With Pecans, Pears, Blue Cheese, and Pecan Balsamic Vinaigrette

Seasonal Tossed Garden Salad
With Parmesan Peppercorn Ranch and Honey Mustard Dressings



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. The Georgian Dinner Buffet

Entree

Please choose two (2)

Buttermilk Fried Boneless Chicken Breast
Served with Spiced Cream Sauce

Roast Pork Tenderloin
Served with Red Pepper Glaze

Bourbon Pecan Chicken Breast
Served with Sour Cherry Sauce

Sliced Smoked Ham
Served with a Cinnamon Glaze

Sauteed Tilapia
Served with a Lemon Butter Sauce

Burgundy Beef Tips
Served with Mushroom Gravy

Shrimp and Grits
Served with Tasso Ham Sauce

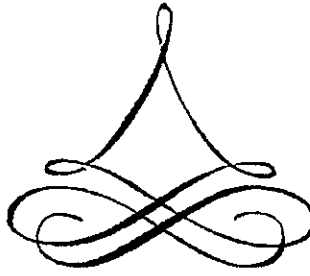
Grilled Salmon
Served with Bourbon Glaze

Roast Beef
Served with Carrots, Onions, Celery and Au Jus

Seared Pork Loin
Served with Apple-Bacon Topping and Brown Butter Sauce

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. The Georgian Dinner Buffet

Accompaniments

Please choose two (2)

- Buttermilk Mashed Potatoes
- Red Beans and Rice
- Squash Casserole
- Fresh Green Beans
- Sauteed Seasonal Vegetables
- Fried Okra
- Broccoli Cheese Casserole
- Three Cheese Grits
- Scalloped Potatoes
- Cornbread Dressing

Also included with your menu:

- Assorted Biscuits and Rolls
- Served with Honey Butter

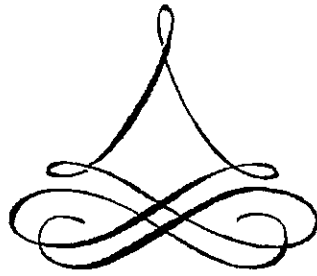
Beverages

Sweetened and Unsweetened Tea and Lemonade and Water Station

Gourmet Coffee Station
With Whipped Cream and Chocolate Shavings

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. The Georgian Dinner Buffet

Desserts

Please select one (1) of the following:

Celebration Sheet Cake

Chocolate or Vanilla Cake with Buttercream Icing

Personalize the cake with your special design or favorite sports or corporate logo

Cobbler Station

A delectable trio of Peach, Apple, and Berry Cobblers served with Whipped Cream

Cupcakes

Choose from Chocolate, Vanilla, Red Velvet or Lemon

Dessert Shooter Station

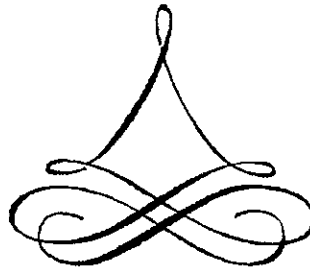
Includes "Old fashioned" Banana Pudding, Panna Cottas in Cherry, Pistachio, Chocolate or Raspberry, Classic Tiramisu, Rich Dark Chocolate Mousse, and English Trifle

Miniature French Pastries

May include Chocolate Dipped Berries, Assorted Truffles, Fruit Tarts, Mini Cheesecakes, Mini Eclairs, and Pecan Tassies

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. Grand Italian Station Dinner

Antipasto Station

Chef's Selection of Imported Cheeses
Served with Assorted Crackers

A Variety of Cured Olives, Artichoke Hearts, and Pepperoni
Grilled Vegetables
Served with Parmesan Peppercorn Dip

Salad Station

Traditional Caesar Salad
Served with Olives, Grilled Chicken Pieces, Roasted Red Pepper Strips, Croutons, Salad Shrimp
and Croutons on the side

Entree Station

Please choose One (1)

Tuscan Herb Roasted Pork Loin
With Porcini Bordelaise Sauce

Sliced Grilled New York Strip Steak
With Rosemary Au Jus

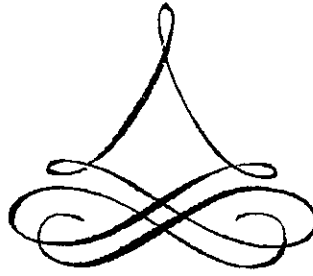
Roasted Turkey Brined in Italian Herbs
With Roasted Garlic Cream Sauce

Pasta Bar

Your guests will be able to create their own Pasta Dish
Pasta Selections of Penne, Cheese Tortellini, and Potato Gnocchi
Sauce Selections of Roasted Tomato Marinara and Basil Alfredo
Accompanied by Ratatouille, Meatballs, Olive Tapenade, and Fresh Garlic Parmesan

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. Grand Italian Station Dinner

Desserts

Please select one (1) of the following:

Celebration Sheet Cake

Chocolate or Vanilla Cake with Buttercream Icing

Personalize the cake with your special design or favorite sports or corporate logo

Cobbler Station

A delectable trio of Peach, Apple, and Berry Cobblers served with Whipped Cream

Cupcakes

Choose from Chocolate, Vanilla, Red Velvet or Lemon

Dessert Shooter Station

Includes "Old fashioned" Banana Pudding, Panna Cottas in Cherry, Pistachio, Chocolate or Raspberry, Classic Tiramisu, Rich Dark Chocolate Mousse, and English Trifle

Miniature French Pastries

May include Chocolate Dipped Berries, Assorted Truffles, Fruit Tarts, Mini Cheesecakes, Mini Eclairs, and Pecan Tassies

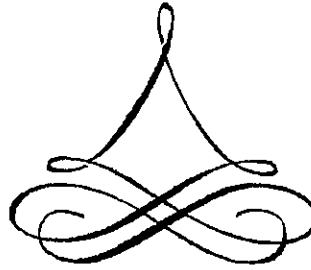
Beverages

Sweetened and Unsweetened Iced Tea & Water Station

&

Gourmet Coffee Station

With Whipped Cream and Chocolate Shavings



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

V. Elegant Seated Served Dinner

Passed Hors D'Oeuvres

Please select two (2)

- Polenta topped with Red Pepper
- Miniature Crab Cakes with Remoulade Sauce
- Spinach and Goat Cheese Puff with Red Pepper Vinaigrette
- Brie and Raspberry Bites
- Fig and Goat Cheese Puffs with Balsamic Molasses
- Pear, Bacon, and Gorgonzola Bruschetta

Salad

Please select one (1)

- Spring Mix Salad
- Served with Candied Pecans, Dried Cranberries, Pear Confit, Blue Cheese, and
Homemade Pecan Balsamic Dressing

Ensalada Caprese

A Salad of Mixed Greens served with Fresh Mozzarella, Vine Ripe Tomato,
Extra Virgin Olive Oil, Balsamic Vinegar, Fresh Cracked Pepper and Sea Salt

Mixed Green Salad

Served with Citrus Segments, Pistachios, Shaved Romano Cheese,
Pistachio Vinaigrette and Pomegranate Molasses

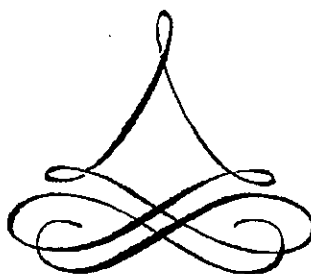
Breads

Assorted Breads

May include Croissants, Brioche, and Silver Dollar Rolls
Served with Honey Butter

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

V. Elegant Seated Served Dinner

Entree

Offer your guests a choice of three (3) on your response card or serve everyone a dual entree

Roasted Center Cut of Beef Tenderloin
Served with Red Wine Fumet

Grilled Atlantic Salmon
Served with Lemoncello Buerre Blanc

Oven Roasted Pork Loin
Served with Apple Cider and Bacon Glace

Oven Roasted Chicken Breast
Served with a Sherry Veloute

Sauteed Lump Crab Cake
Served with Mustard Seed Cream Sauce

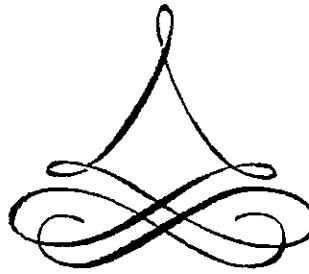
Sauteed Quail Breast
Served with Cranberry White Wine Sauce

Roasted Red Snapper
Served with a Lemon Caper Sauce

Vegetarian Wild Mushroom Strudel
Served with Red Pepper Vinaigrette

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

V. Elegant Seated Served Dinner

Sides

Please select two (2)

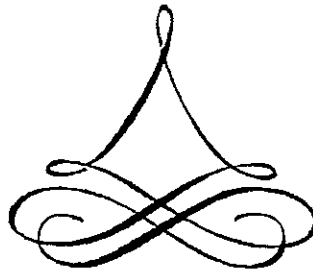
Red Skin Mashed Potatoes
Seasonal Fresh Sauteed Vegetables
Garlic Whipped Red Skin Potatoes
French Green Beans
Roasted Fingerling Potatoes
Roasted Asparagus
Basil Pesto Asparagus
Basil Pesto Risotto
Herb Roasted Grape Tomatoes and Summer Squash

Beverages

Unsweetened Iced Tea and Water
&
Gourmet Coffee

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

V. Elegant Seated Served Dinner

Desserts

Please select one (1) of the following:

Celebration Sheet Cake

Chocolate or Vanilla Cake with Buttercream Icing

Personalize the cake with your special design or favorite sports or corporate logo

Individual Fruit Cobbler

A delectable choice of Peach, Apple, or Berry Cobbler served with Whipped Cream

Traditional Creme Brulee

Served with fresh Berries

Tiramisu Cappuccino

Traditional Tiramisu served in a coffee cup with Kahlua Lady Fingers

Peach Panna Cotta

An Italian Custard served with Peach Bourbon Coulis

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