



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. GRAND DINNER BUFFET

HORS D' OEUVRES

Please choose two

WARM SPINACH AND PARMESAN DIP

Served with New York Flat Breads

DOMESTIC CHEESE PLATTER

Served with Fruit Garnishes and an assortment of Crackers

FRESH FRUIT DISPLAY

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

MIXED FIELD SALAD

With Fresh Seasonal Fruit and Vanilla Vinaigrette

TRADITIONAL CAESAR

SPINACH SALAD

With Pecans, Pears, Gorgonzola, and Pecan Balsamic Vinaigrette

SEASONAL TOSSED GARDEN SALAD

With Parmesan Peppercorn and Golden Italian Dressings

57 WHITLOCK AVE, MARIETTA, GA. 30064 / 770.426.9852

WWW.CARRIAGEHOUSE-CATERING.COM



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ENTREE

Please choose two

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

SAUTÉED TILAPIA
Served with Pomegranate Sauce

LONDON BROIL
Served With Wild Mushroom Demi Glaze

CHICKEN PARMESAN
Served with Marinara Sauce and Parmesan Cheese

GRILLED SALMON
Served with Pesto Cream Sauce

VEGETABLE LASAGNA
Served with Spinach and Fresh Ricotta Cheese



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IV. GRAND DINNER BUFFET

ACCOMPANIMENTS

Choice of Two

RED SKIN MASHED POTATOES
HERB ROASTED POTATOES
WILD RICE
PENNE ALFREDO
FRESH GREEN BEANS
SAUTÉED SEASONAL VEGETABLES

ASSORTED BREADS AND ROLLS

Served with Honey Butter

TRADITIONAL WEDDING CAKE

SWEET TEA

&

GOURMET COFFEE STATION

With Whipped Cream, and Chocolate Shavings