

## Carriage House Catering and Special Events

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### III. The Whitlock Inn Classic affair

#### Hors D' oeuvres

*Please select any four of the following*

Charleston Miniature Crab Cakes

*Accompanied by a tangy Remulade Sauce*

Asian Beef Teriyaki Skewers

Miniature Cocktail MeatBalls  
*Teriyaki or Burgundy Sauce*

Hot Spinach and Artichoke Dip

*Served with Flat Breads and topped with Freshly Grated Parmesan Cheese*

Bourbon Pecan Chicken Bites

*Drizzled with Honey*

Farfalle 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

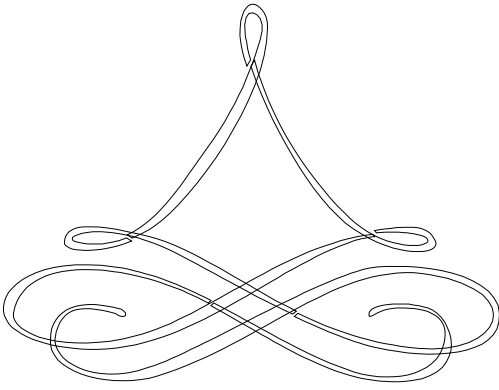
*Served with Balsamic Glaze*

Fried Calamari

*Served with Jalapeño Tarter Sauce and Sweet Chili Sauce*

Asian Salmon Cheese Cake Torte

*Severed with a ying and yang of wasabi and tobiko Caviars with Rice Crackers*



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#### Carving Station with a uniformed chef

***Please choose one***

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*

Seasonal Fresh Grilled Vegetables

*Served with Parmesan Peppercorn Dip*

Fresh fruits and berries of the season

*Beautifully Displayed on a Glass Flowing from Hand Carved Watermelon Baskets*

Including **Dark Chocolate** fondue

*Accompanied with Pound Cake and Brownie Cubes*

Traditional Wedding Cake

#### Beverages

***Please choose one***

Sparkling Wedding Punch

Sweet and unsweetened ice tea & lemonade

Gourmet Coffee Station

*With Whipped Cream and Chocolate Shavings*