



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

V. THE WHITLOCK INN PLATINUM AFFAIR

HORS D' OEUVRES

Please select any four of the following

PESTO CRUSTED LAMB LOLLIPOPS

Accompanied by Natural Jus

HANGER STEAK BRUSCHETTA

With Pomegranate Balsamic Glaze and Parmesan Shavings

HOT LUMP CRAB DIP

Served with Flat Breads and topped with Freshly Grated Parmesan Cheese

PISTACHIO CHICKEN BITES

Drizzled with Sour Cherry Sauce

PENNE PASTA WITH ALFREDO OR ROASTED TOMATO MARINARA

Served with shrimp Scampi and Freshly Grated Parmesan Cheese

FIG AND GOAT CHEESE PUFF

Served with Balsamic Glaze

FRIED CALAMARI

Served with Jalapeño Tarter Sauce and Sweet Chili Sauce

WILD MUSHROOM RISOTTO CAKES

Served with Port Wine Demi Glaze

STEAMED MUSSELS IN WHITE BROTH

Served with Assorted Crusty Breads

CHARLESTON MINIATURE LUMP CRAB CAKES

Accompanied by a tangy Remulade Sauce



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V. THE WHITLOCK INN PLATINUM AFFAIR

CARVING STATION WITH A UNIFORMED CHEF

Please choose two

HERB ROASTED BEEF TENDERLOIN
 FRIED TURKEY BREAST
 ASIAN SEARED TUNA LOIN

Served with Assorted rolls, horseradish sauce, grain mustard and aioli

INCLUDED WITH YOUR RECEPTION ARE THE FOLLOWING

A VARIETY OF IMPORTED CHEESES

To include Maytag Blue, Brie and Fontina Cheeses served with assorted crackers

SEASONAL FRESH ROASTED VEGETABLES

Topped with Pine Nut Vinaigrette and Goat Cheese

FRESH FRUITS AND BERRIES OF THE SEASON

Artfully Displayed

INCLUDING AMARETTO DARK CHOCOLATE FONDUE

Accompanied with Pound Cake and Brownie Cubes

TRADITIONAL WEDDING CAKE

Accompanied By a Chocolate Dipped Berry for each Guest

BEVERAGES

Please choose one

SPARKLING WEDDING PUNCH

SWEET AND UNSWEETENED ICE TEA & LEMONADE

GOURMET COFFEE STATION

With Whipped Cream and Chocolate Shavings