



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



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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



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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