



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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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*