



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

V. Elegant Seated Served Dinner

Passed Hors D'Oeuvres

Please select two (2)

- Polenta topped with Red Pepper
- Miniature Crab Cakes with Remoulade Sauce
- Spinach and Goat Cheese Puff with Red Pepper Vinaigrette
- Brie and Raspberry Bites
- Fig and Goat Cheese Puffs with Balsamic Molasses
- Pear, Bacon, and Gorgonzola Bruschetta

Salad

Please select one (1)

Spring Mix Salad

Served with Candied Pecans, Dried Cranberries, Pear Confit, Blue Cheese, and
Homemade Pecan Balsamic Dressing

Ensalada Caprese

A Salad of Mixed Greens served with Fresh Mozzarella, Vine Ripe Tomato,
Extra Virgin Olive Oil, Balsamic Vinegar, Fresh Cracked Pepper and Sea Salt

Mixed Green Salad

Served with Citrus Segments, Pistachios, Shaved Romano Cheese,
Pistachio Vinaigrette and Pomegranate Molasses

Breads

Assorted Breads

May include Croissants, Brioche, and Silver Dollar Rolls
Served with Honey Butter



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Entree

Offer your guests a choice of three (3) on your response card or serve everyone a dual entree

Roasted Center Cut of Beef Tenderloin
Served with Red Wine Fumet

Grilled Atlantic Salmon
Served with Lemoncello Buerre Blanc

Oven Roasted Pork Loin
Served with Apple Cider and Bacon Glace

Oven Roasted Chicken Breast
Served with a Sherry Veloute

Sauteed Lump Crab Cake
Served with Mustard Seed Cream Sauce

Sauteed Quail Breast
Served with Cranberry White Wine Sauce

Roasted Red Snapper
Served with a Lemon Caper Sauce

Vegetarian Wild Mushroom Strudel
Served with Red Pepper Vinaigrette

999 Whitlock Avenue, Ste 5, Marietta, GA 30064 / 770-426-9852

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Sides

Please select two (2)

Red Skin Mashed Potatoes
Seasonal Fresh Sauteed Vegetables
Garlic Whipped Red Skin Potatoes
French Green Beans
Roasted Fingerling Potatoes
Roasted Asparagus
Basil Pesto Asparagus
Basil Pesto Risotto
Herb Roasted Grape Tomatoes and Summer Squash

Beverages

Unsweetened Iced Tea and Water
&
Gourmet Coffee

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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

Individual Fruit Cobbler

A delectable choice of Peach, Apple, or Berry Cobbler served with Whipped Cream

Traditional Creme Brulee

Served with fresh Berries

Tiramisu Cappuccino

Traditional Tiramisu served in a coffee cup with Kahlua Lady Fingers

Peach Panna Cotta

An Italian Custard served with Peach Bourbon Coulis

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