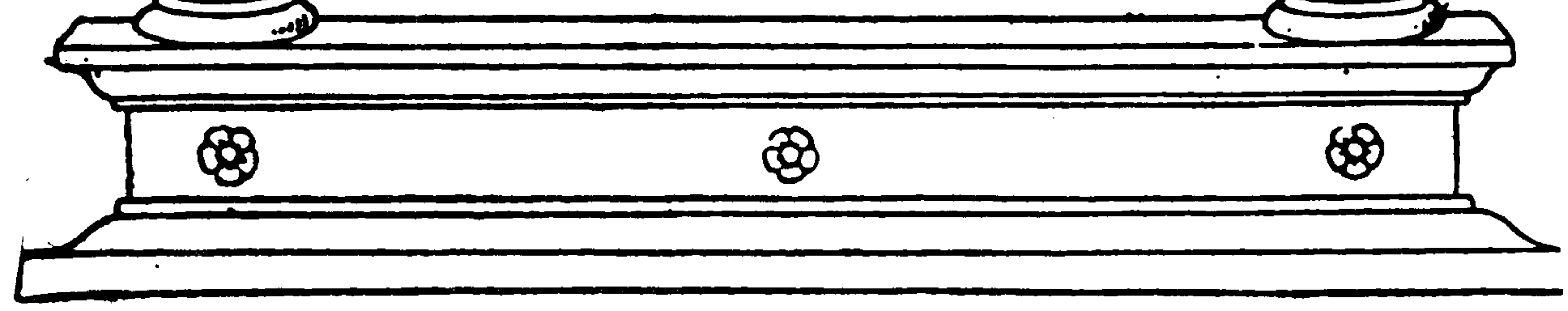


Pricing for  
**ENCHANTING  
EVENTS**

at

**The Whitlock Inn**

57 Whitlock Ave.  
Marietta, GA 30064  
770-428-1495  
[www.whitlockinn.com](http://www.whitlockinn.com)





# ENCHANTING EVENTS

at  
**The Whitlock Inn**  
**Marietta, Georgia**

The historic Whitlock Inn is a unique setting for corporate parties, rehearsal dinners, anniversaries, retirement parties and birthdays. Before the War Between the States the property was the site of the M.G. Whitlock House, a famous 150 room Marietta resort hotel. During those days Marietta was a popular destination for tourists from the hot coastal towns wanting to cool off in the Georgia foothills and to enjoy the "healthful" local springs.



The Whitlock House was destroyed by fire one hundred and five years ago and the property divided and sold. The mansion, as we know it now, was built in 1900 as a residence by the Herbert Dobbs family. The Edwards family bought and restored the property in 1994 and once again the Inn is a popular place for tourists and business travelers to stay while in Marietta. Visitors today enjoy the Inn's proximity to the Marietta Square, live theater, antique shopping, Civil War battlefields and wonderful restaurants.

**Parties - Hours of Availability-** We allow four hours for parties and corporate events. Please note there is some flexibility in which four hours you may choose.

Suggested Times:

Daytime 12:00pm-4:00pm OR Evening 7:00pm-11:00pm

**Party prices at The Whitlock Inn include the following:** Please read this carefully as our pricing structure differs from other event sites.

- Use of main floor and grounds which include:
  - The Ballroom
  - Two Dining Rooms
  - Two Parlors and Office
  - Front and Back Porches
  - The Gardens Outside
- The Food for your party provided by our caterers, Carriage House Catering
- Linens for your food and beverage tables. We have a large array of colors and prints from which you can select
- Set-up and clean-up of all catered items
- Uniformed servers
- China dishes, silverware, glassware, serving pieces
- Guest tables, chairs, seating table linens needed for your event
- Candles for your seating tables
- Candles lining the driveway



Number of Guest	50	75	100	125	150	200	250
II. Blissful Affair	\$4,740	\$5,400	\$6,060	\$6,725	\$7,270	\$8,555	\$9,770
III. Classic Appetizers	\$5,250	\$6,095	\$6,815	\$7,565	\$8,130	\$9,505	\$10,960
IV. Deluxe Appetizers	\$5,750	\$6,845	\$7,640	\$8,610	\$9,390	\$11,450	\$13,315

**On Saturday Nights, there is a 100 person Minimum**

**2013**

**Alcoholic Beverages**

The Whitlock Inn does not have an alcohol license, however you may provide your own alcohol. The caterers will supply a professional, insured Bartender for alcohol service. The cost for one bartender is \$125.00 for the length of the event.

\$2.00 per guest

For Wine, Beer and Champagne Service  
The caterer will provide bar tables with linens, ice and containers for icing down alcohol, glassware and napkins.

\$3.50 per guest

For Full Bar/Mixed Drinks Service  
The caterer will provide bar tables with linens, ice, glassware, napkins, fruit juices, soft drinks, mixers, bar fruit and dry snacks.

*For your protection, and ours, we reserve the right to close the bar.*

**Taxes and Gratuity:** Georgia sales tax of 6% will be added to prices. There is no charge for gratuity.

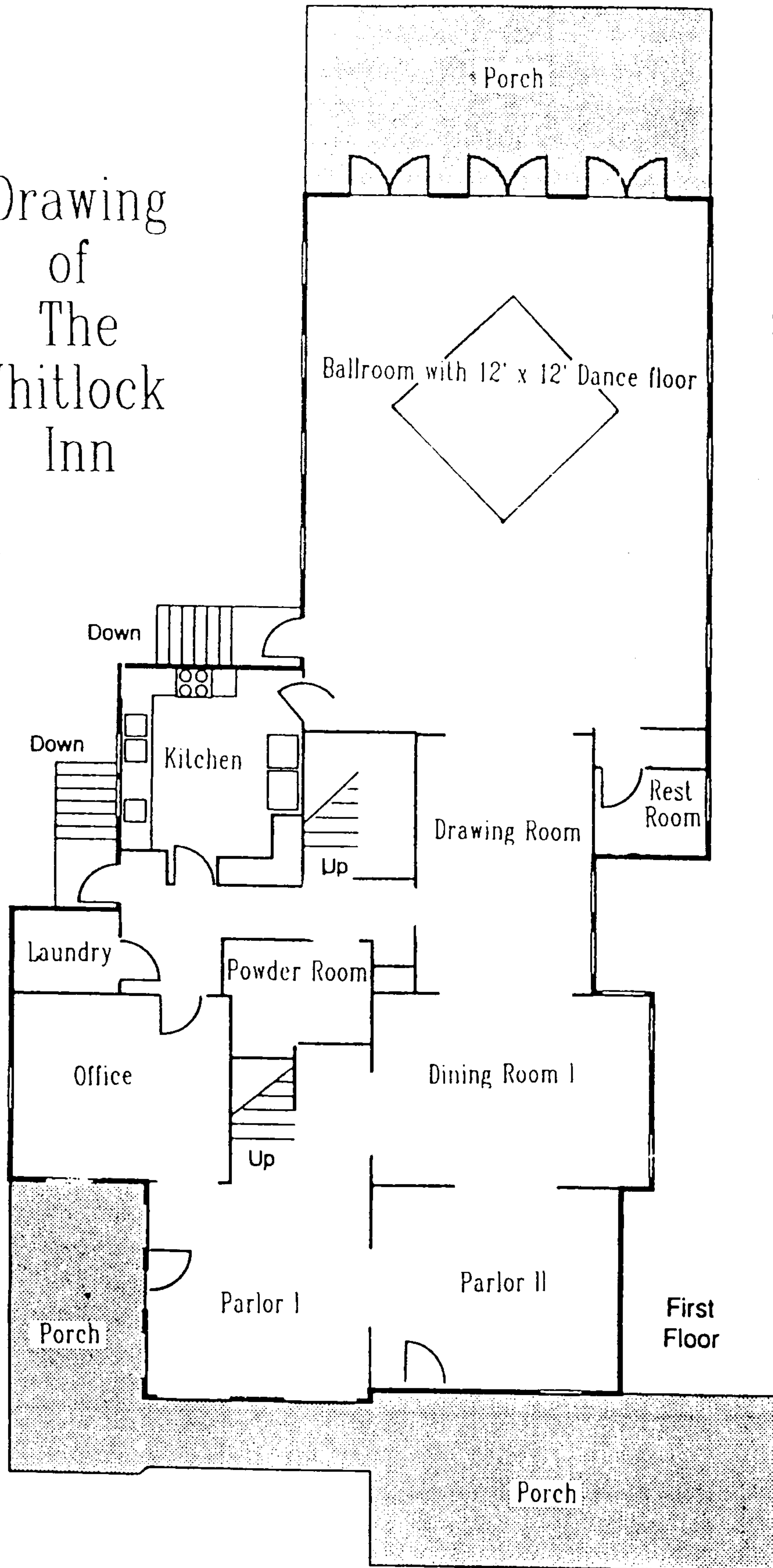
**Reservation and Security Deposit:** For parties, receptions, dinners and other events, a \$2000.00 non-refundable Reservation Deposit is due at contract signing in order to reserve the Inn. The deposit will be applied to the cost of your event. A \$500.00 Security Deposit is required two weeks before your event and is refundable two weeks after your event. Any loss or damage to the Inn will be deducted from the Security Deposit.

**Parking:** An off duty police officer will be provided to assist guests with parking. Guests coming to the Whitlock Inn may park in the SunTrust Bank lot when the bank is closed. Guests may also use the First United Methodist Church lot across the street. There is also parking around the Marietta Square.



To the Gardens

Drawing  
of  
The  
Whitlock  
Inn

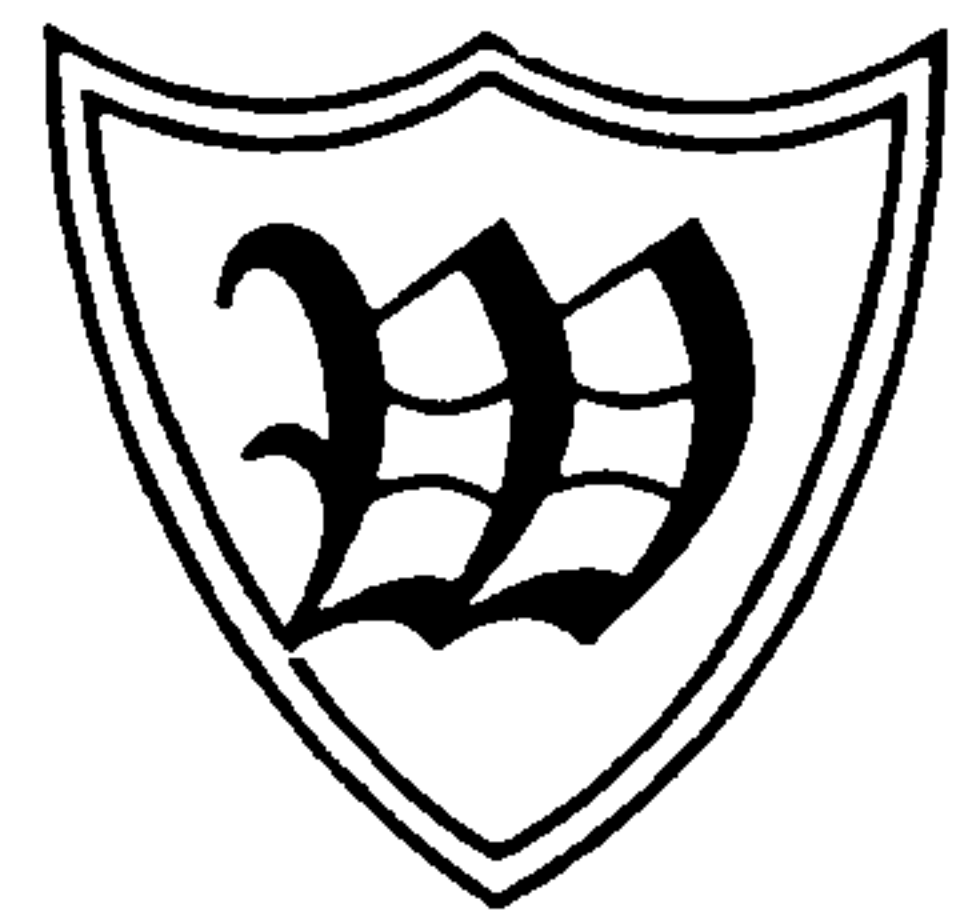


A Historic Bed & Breakfast  
57 Whitlock Avenue  
Marietta, Georgia 30064

Alexis Edwards Amaden  
Innkeeper

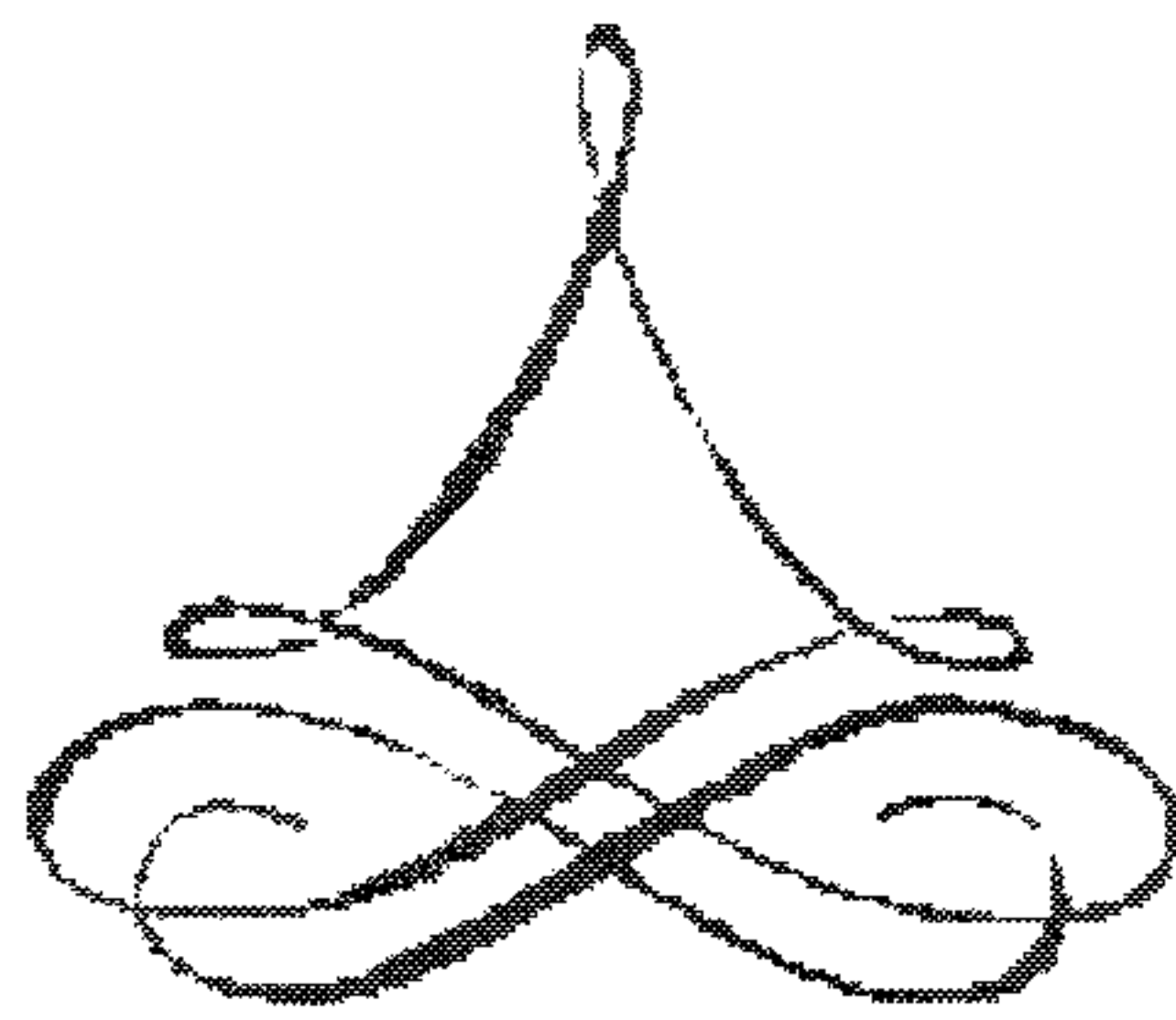
(770) 428-1495  
fax (770) 919-9620

[www.whitlockinn.com](http://www.whitlockinn.com)









CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. A Blissful Affair

**Hot Hors D'Oeuvres**

**Please select two (2) of the following:**

Charleston Miniature Crab Cakes  
Accompanied by a Tangy Remoulade Sauce

Miniature Cocktail Meatballs  
Teriyaki or Burgundy Sauce

Antipasto Skewers  
Tortellini with Kalamata Olives and Ham

Stuffed Mushroom Caps  
Spinach, Sausage, Vegetable or a Combination of All

Home Style Chicken Tenders  
Served with BBQ Sauce and Honey Mustard

Miniature Twice Baked Potatoes  
Served with Bacon on the side

Hot Spinach and Artichoke Dip  
Served with Flat Breads and topped with Freshly Grated Parmesan Cheese

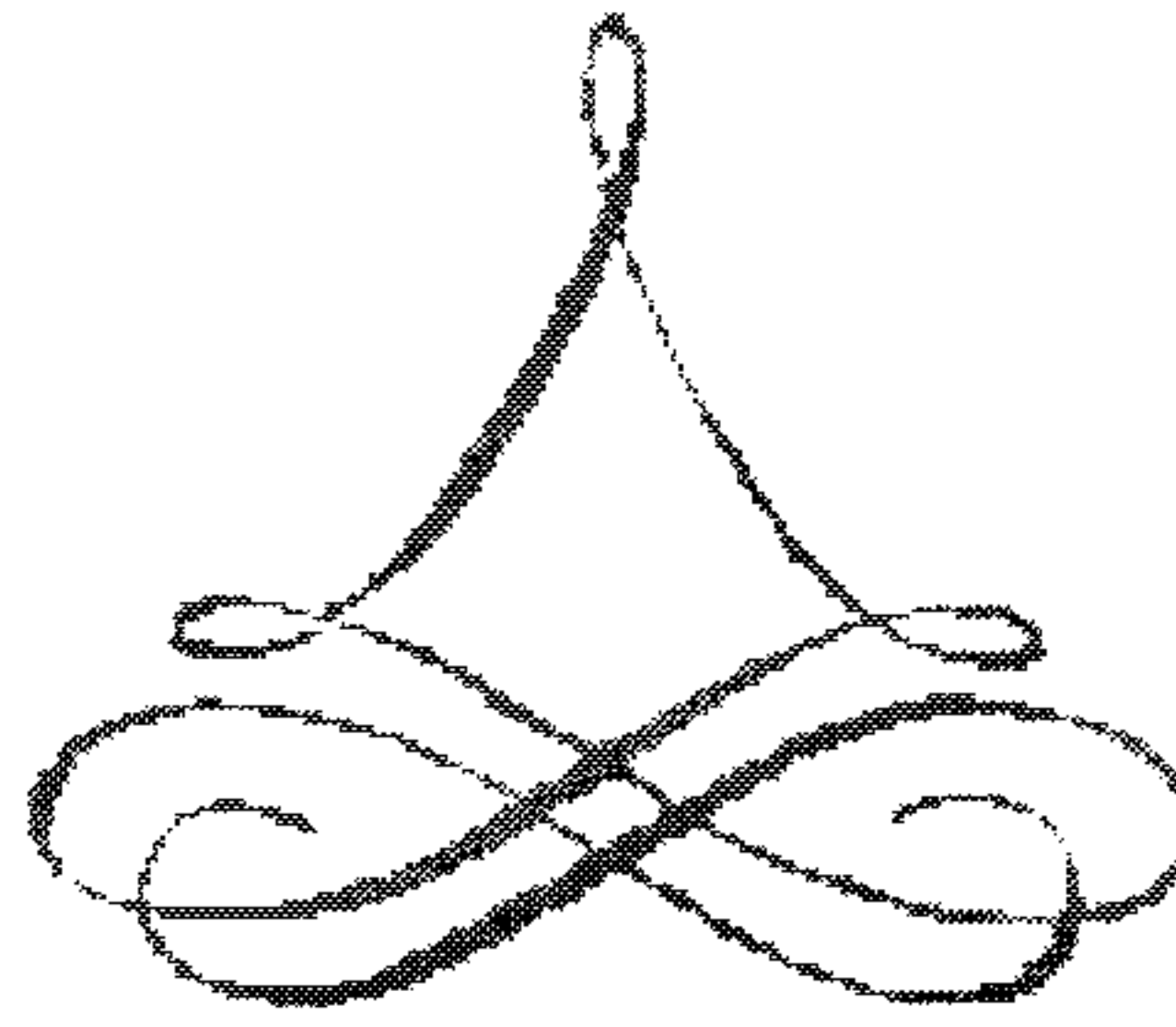
Farfalle Pasta with Alfredo and Marinara Sauce  
Freshly Grated Parmesan Cheese

Bourbon Pecan Chicken Bites  
Drizzled with Honey

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## CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

### II. A Blissful Affair

#### Sandwiches

**Please select one (1) of the following:**

##### Tea Sandwiches

Finger sandwiches with a variety of tasty fillings, including:  
Cucumber with Dill Cream Cheese, Ham Salad, Chicken Salad, and Pimento Cheese

##### Mini Panini Sandwiches

includes a selection of:

Smoked Turkey and Fontina Cheese, Smoked Ham and Fontina Cheese and  
Vegetarian with grilled seasonal Vegetables  
Served with Grain Mustard and Aioli

##### Deli Select Trio

Ham, Turkey Breast, and Roast Beef Silver Dollar Sandwiches  
Served with Horseradish, Grain Mustard, and Aioli

#### Cheese Selections

**Please select one (1) of the following:**

Fig and Goat Cheese Pate  
Served with Assorted Crackers

##### Brie En Croute

Baked in puff pastry with Dried Fruit

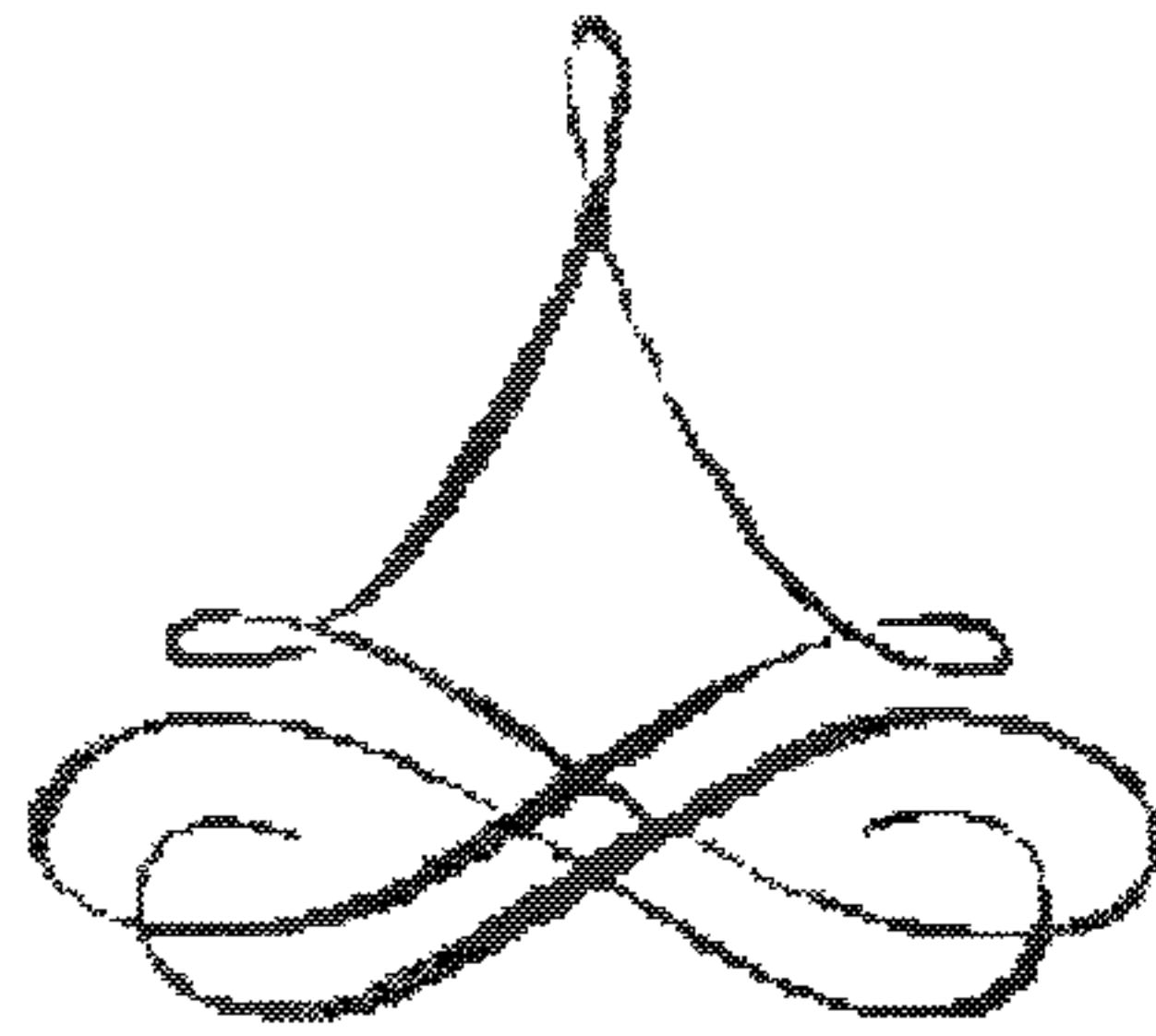
##### A Variety of Domestic Cheeses

To include Swiss, Havarti, and Cheddar Cheeses with Assorted Crackers

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## CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

### II. A Blissful Affair

#### **Your Meal will include the following:**

##### Fresh Fruits and Berries of the Season

Flowing from a hand carved Watermelon Basket and served on silver trays

##### Crudite

Fresh seasonal Vegetables served with Peppercorn Ranch

### 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

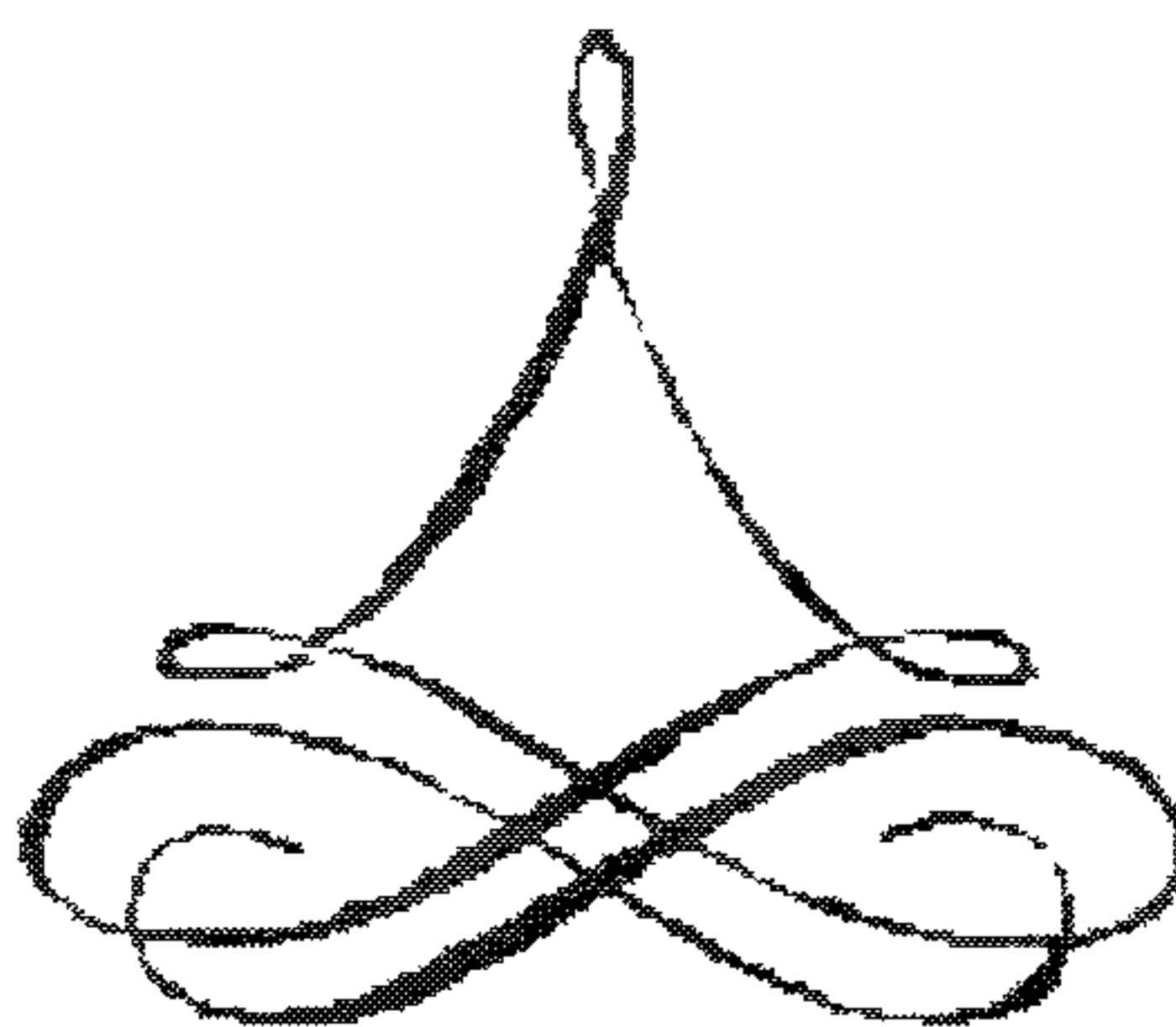
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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. A Blissful English Tea

English Tea Sandwiches

**Including a selection of:**

Cucumber with a Dill Cream Cheese, Pimento Cheese  
Chicken salad and Ham salad

Cranberry and Orange Scones

Served with Lemon Curd

Miniature Ham and Chicken Biscuits

Served with Whole Grain Mustard

Fresh Seasonal Fruits and Berries

Flowing from hand carved Watermelon Baskets and served on silver trays

White Chocolate Grand Marnier Fondue

Or

Dark Chocolate Kahlua Fondue

Selection of Fresh Pastries, Cookies, and Desserts

**May include the following:**

Miniature Derby Pies, Lemon Squares, Windsor Cookies  
Chocolate Truffles, Kahlua Brownies

and

English Trifle

Lady Fingers Layered between Pastry Cream and Raspberry Preserves

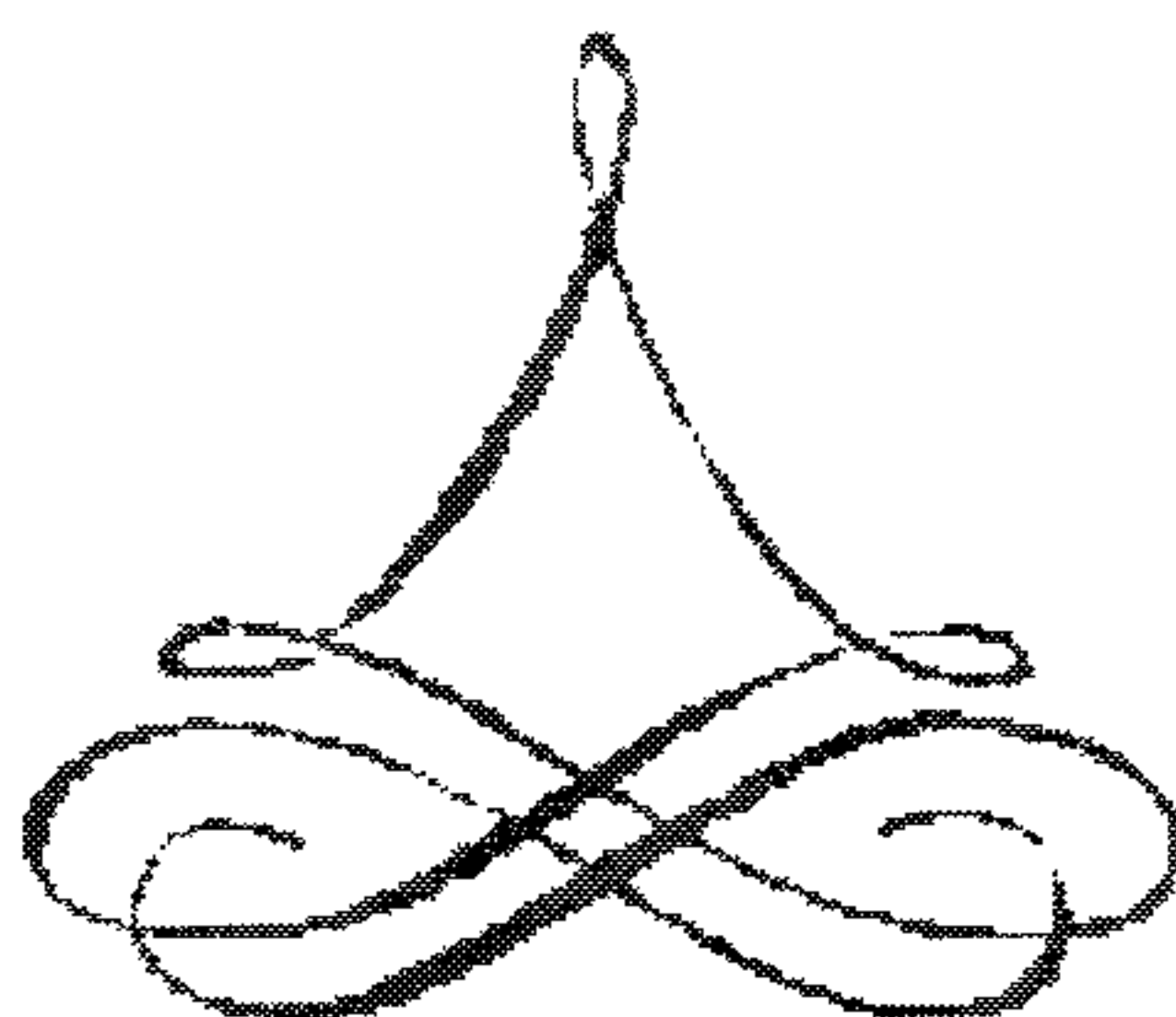
Hot Tea

Including English, Chamomile, Lemon and Green Tea

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. A Blissful Brunch

**Please select one (1) of the following:**

Warm Quiche  
With Spinach and Parmesan

Egg Souffle  
With Ham and Cheddar

Frittata  
With Potatoes, Peppers, Onions, Mushrooms, and Cheddar Cheese

**Please select one (1) of the following:**

Hash Brown Casserole  
With Vidalia Caramelized Onion

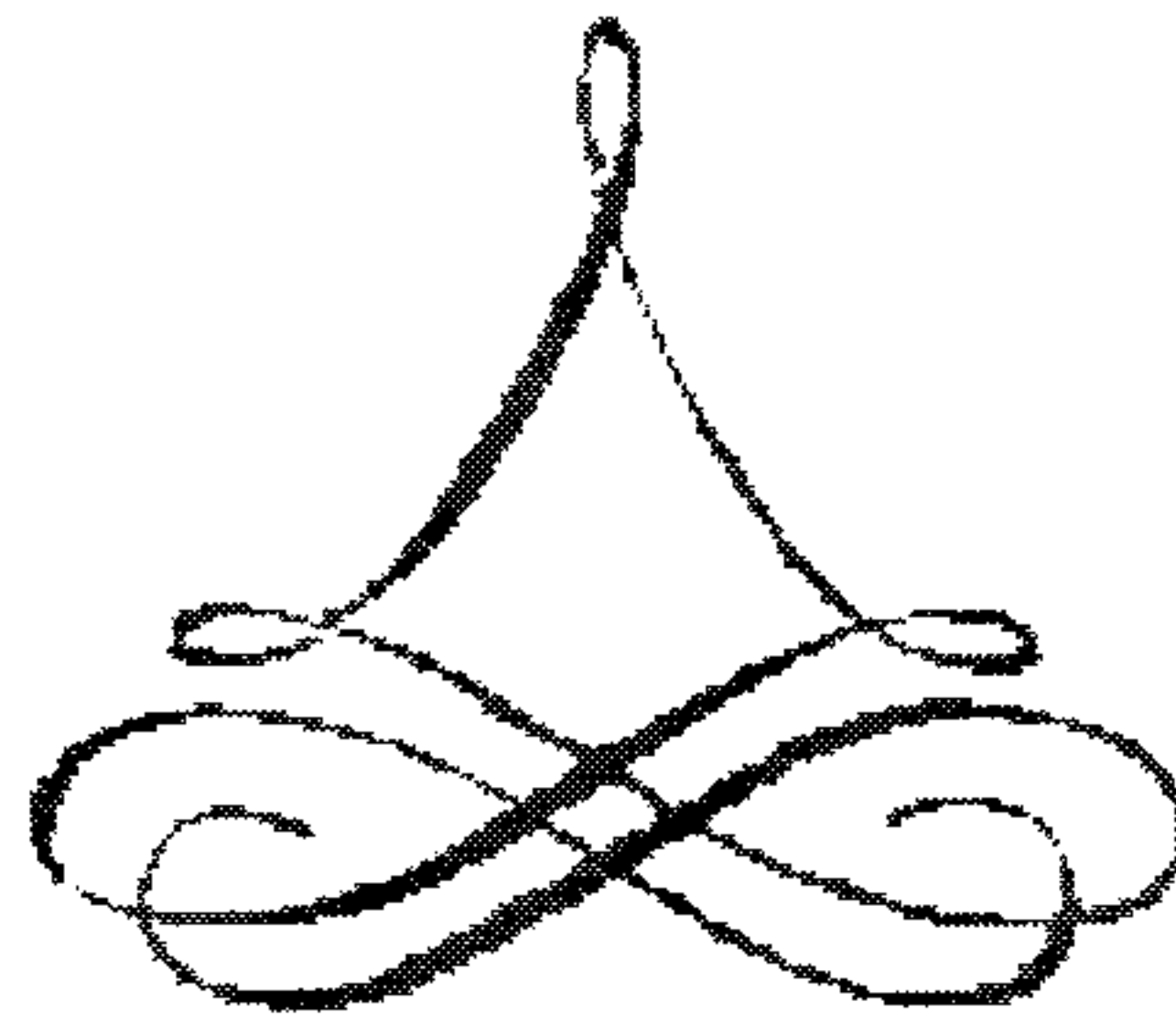
Three Cheese Grits  
With a blend of Cheddar, Parmesan and Swiss Cheeses

Herb Roasted Potatoes  
With fresh Rosemary from the garden

**Please select one (1) of the following:**  
Miniature Ham or Chicken Biscuits  
With Whole Grain Mustard

Smoked Salmon and Bagels  
Served with Cream Cheese, Red Onions, Capers, and Dill

**Your Meal will be completed with the following:**  
Fresh Seasonal Fruit Display  
Flowing from hand carved Watermelon Baskets and served on silver trays



## CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

### II. A Blissful Brunch

#### 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

#### Beverages

##### Gourmet Coffee Station

Served with Whipped Cream and Chocolate Shavings

##### Fresh Orange Juice and Water Station

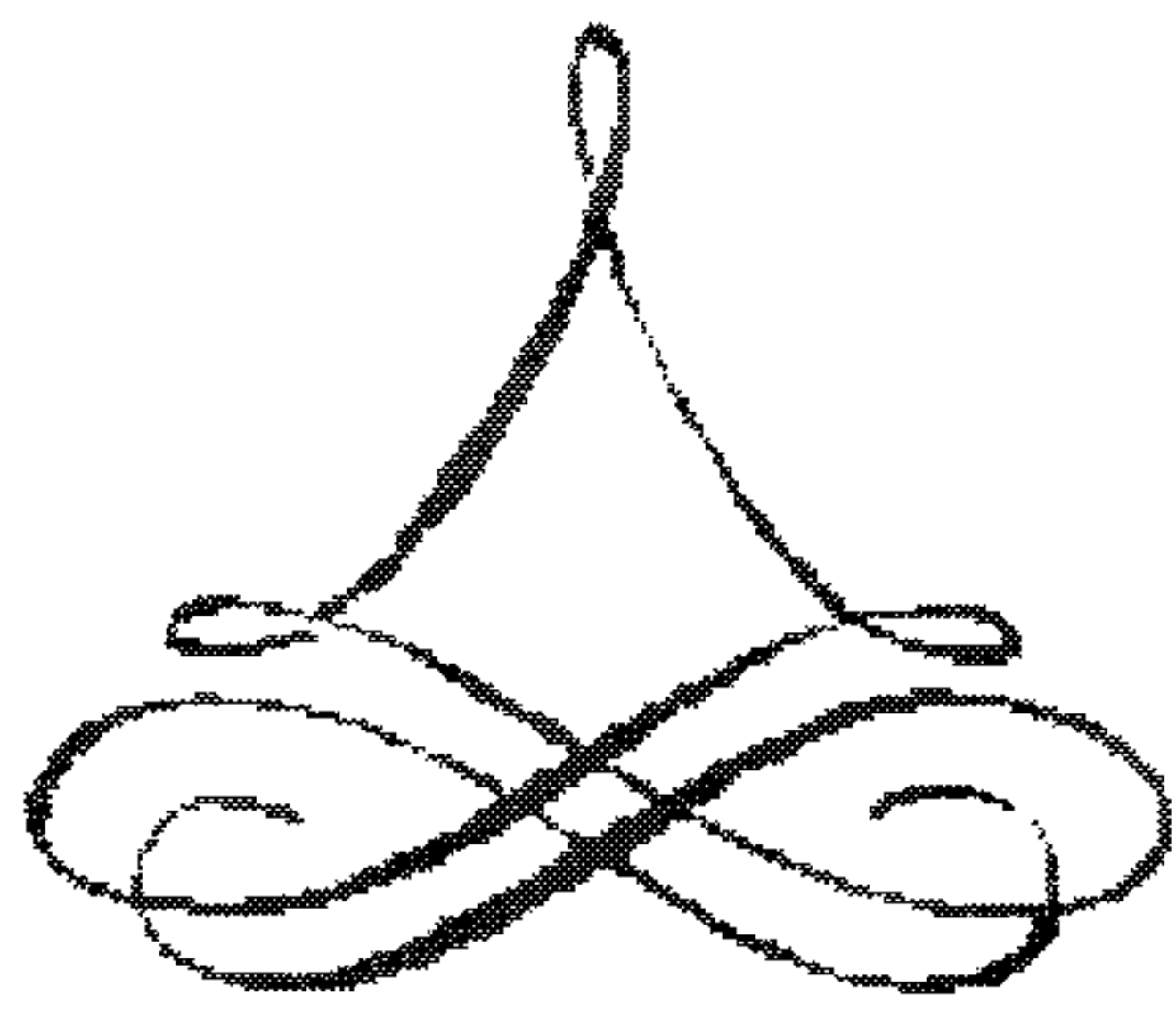
*Note: Ask about upgrading to a Mimosa Station with your champagne and our bartenders*

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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**

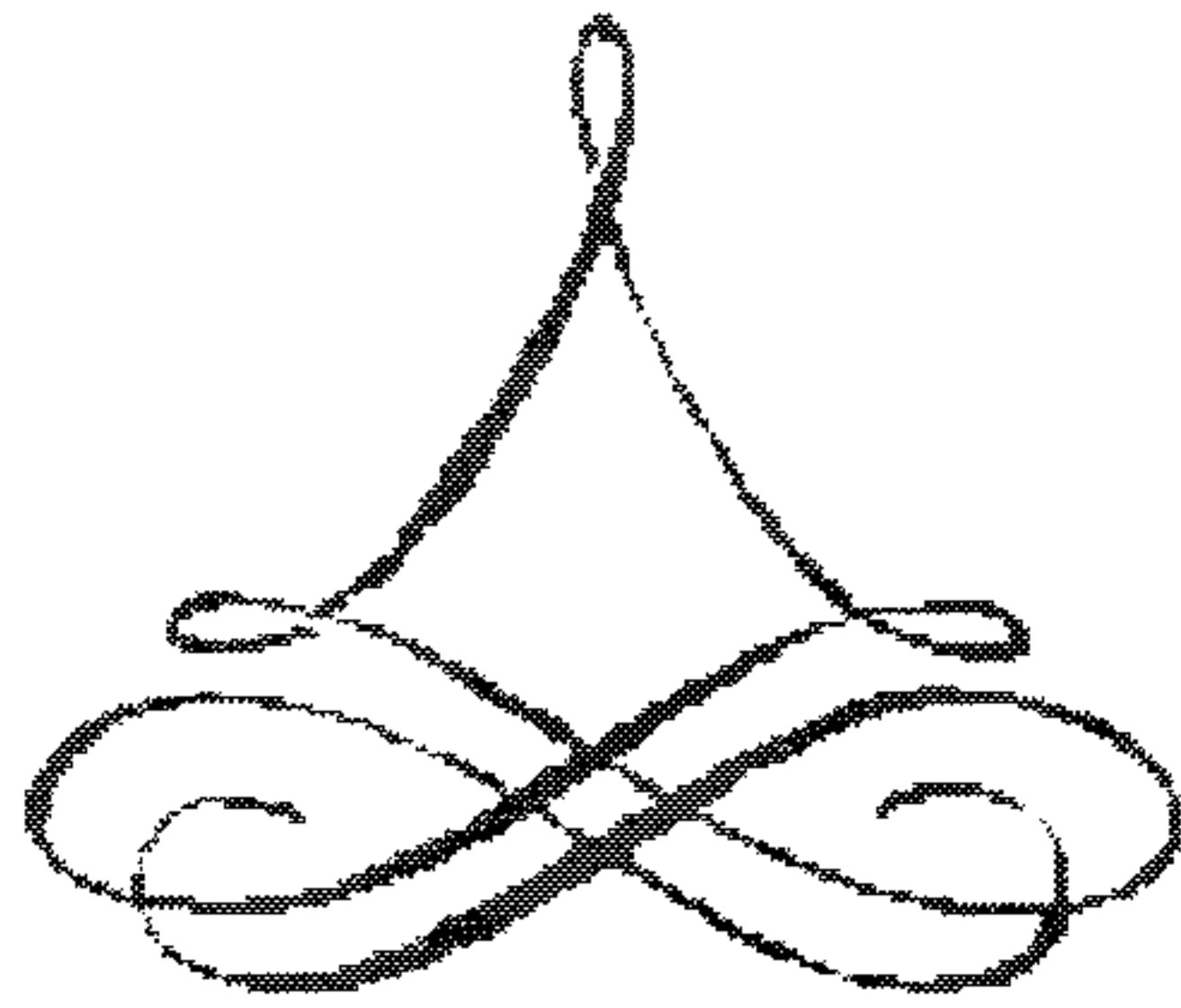
**Please choose one (1) of the following meats:**

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



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

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

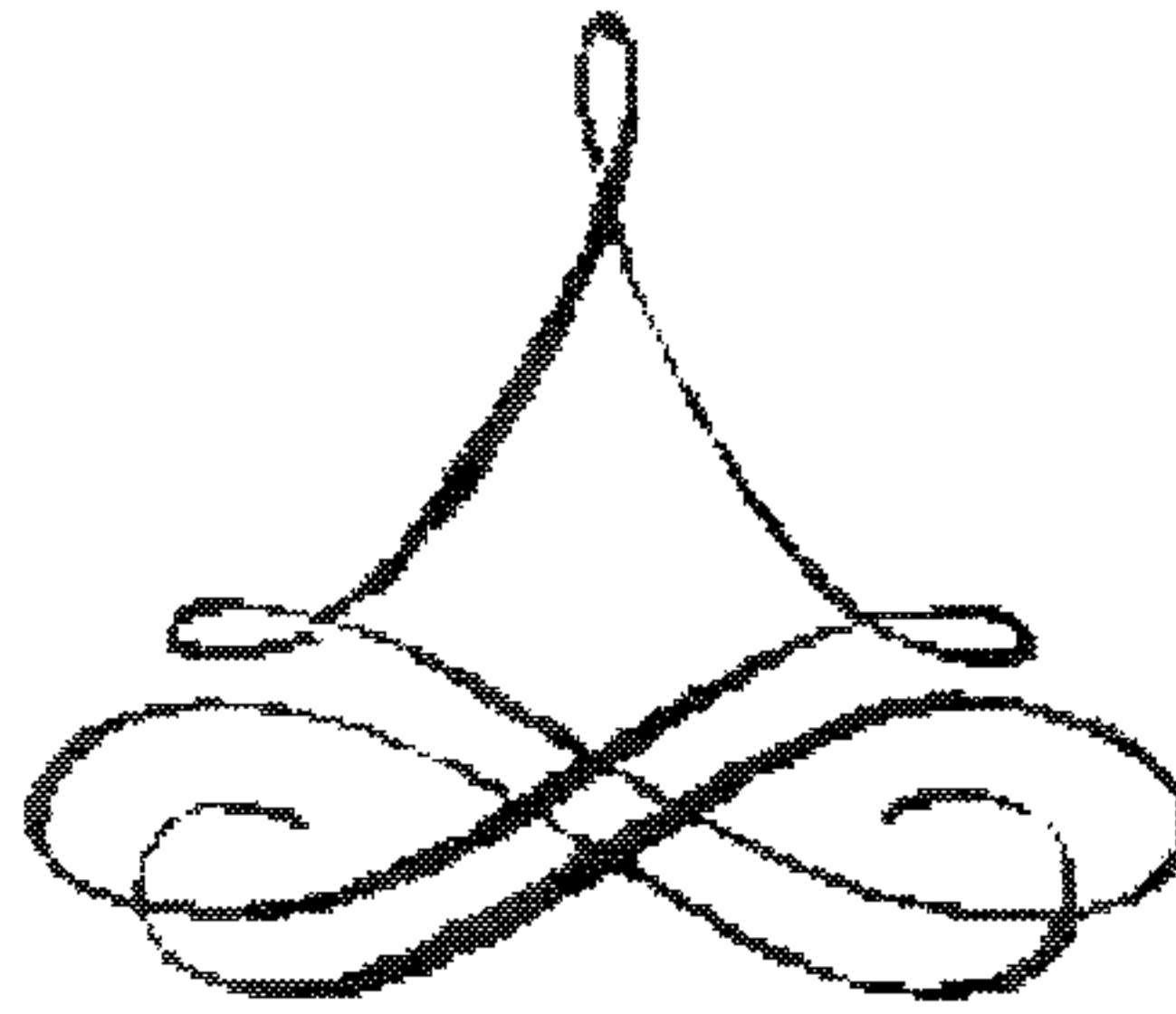
Choose from Chocolate, Vanilla, Red Velvet or Lemon

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



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. The Classic Brunch

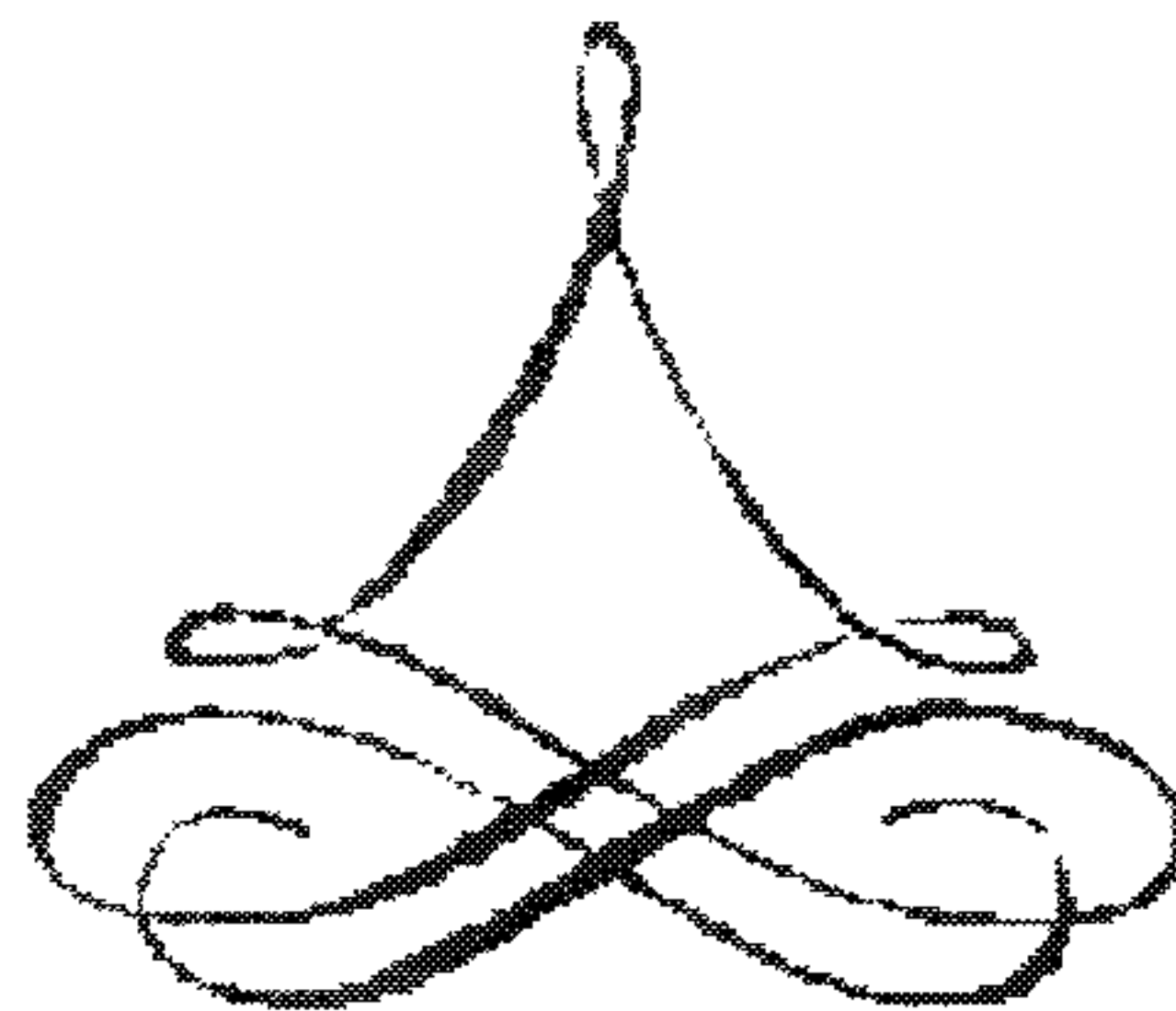
Beverages

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*



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. Classic Stations

Antipasto Station

Chefs Selection of Imported Cheeses

Served with Assorted Crackers

Grilled Vegetables

Served with Parmesan Peppercorn Dip

A Variety of Cured Olives, Artichoke Hearts, and Pepperoni

Appetizer Station (includes all 3)

Charleston Miniature Crab Cakes

Served with Remoulade Sauce

Sun Dried Tomato and Goat Cheese Torte

Served with Flatbreads

Crispy Olive Scented Chicken

With Red Pepper Aioli

Pasta Station

**Your Guests will be able to create their own Pasta Dish**

Pasta Selections of Penne and Cheese Tortellini

Sauce Selections of Roasted Tomato Marinara and Basil Alfredo

Accompanied by Ratatouille, Olive Tapenade, and Freshly Grated Parmesan

or

Mashed Potato Bar

Garlic, Cheddar, and Sweet Mashed Potatoes

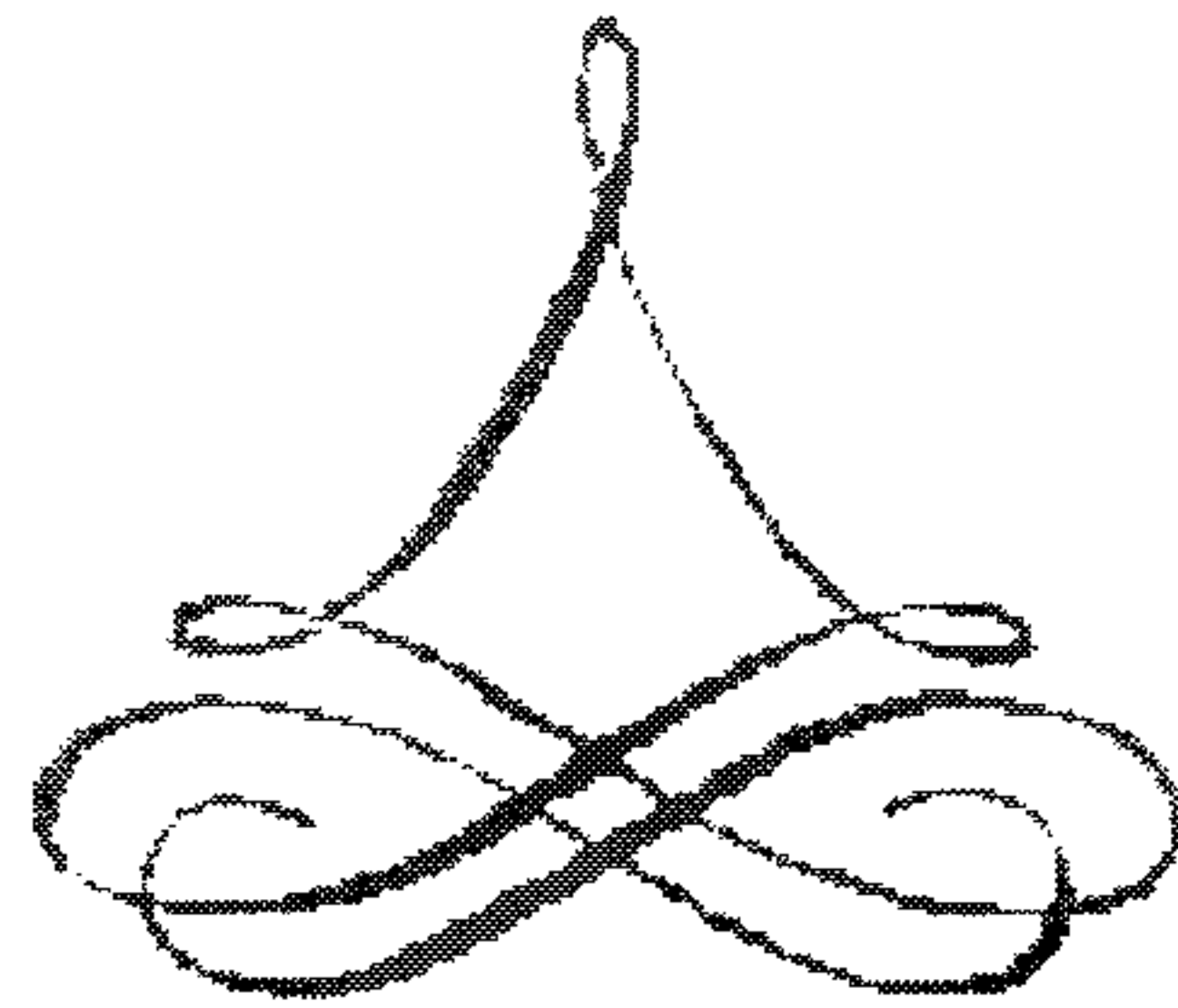
Served with Cheese, Bacon, Chives, Sour Cream, Butter, Pecan and Brown Sugar

Served in Martini Glasses

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. Classic Stations

Carving Station with a Uniformed Chef

**Please select one (1) of the following meats:**

Herb Roasted Top Round of Beef

Sage Rubbed Turkey Breast

Smoked Ham

Served with Assorted Rolls, Horseradish Sauce, Grain Mustard, and Aioli

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

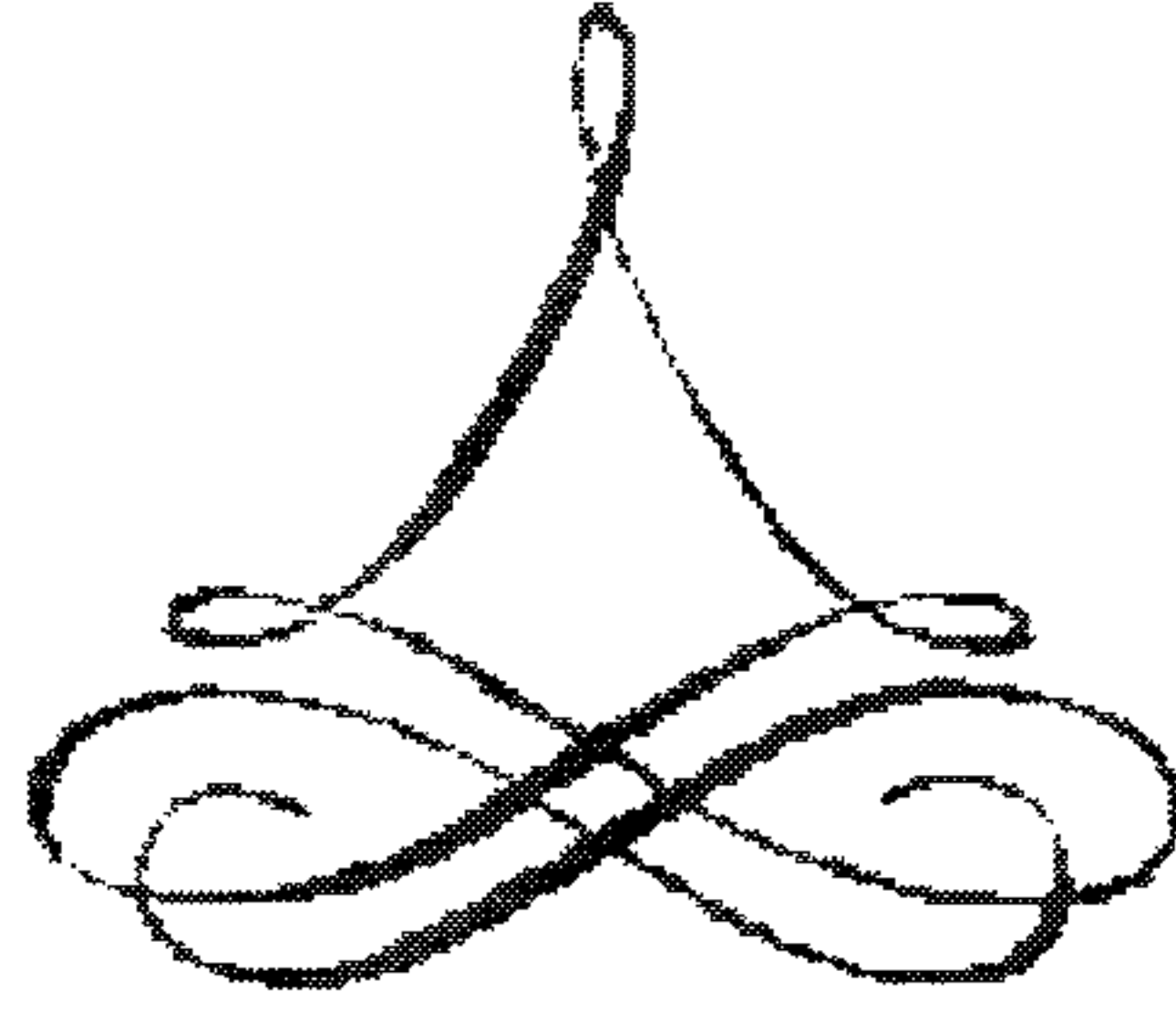
Miniature French Pastries

May include Chocolate Dipped Berries, Assorted Truffles, Fruit Tarts, Mini Cheesecakes, Mini Eclairs, and Pecan Tassies

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. Classic Stations

Beverages

Please select one (1)

Sweetened and Unsweetened Iced Tea and Lemonade and Water Station

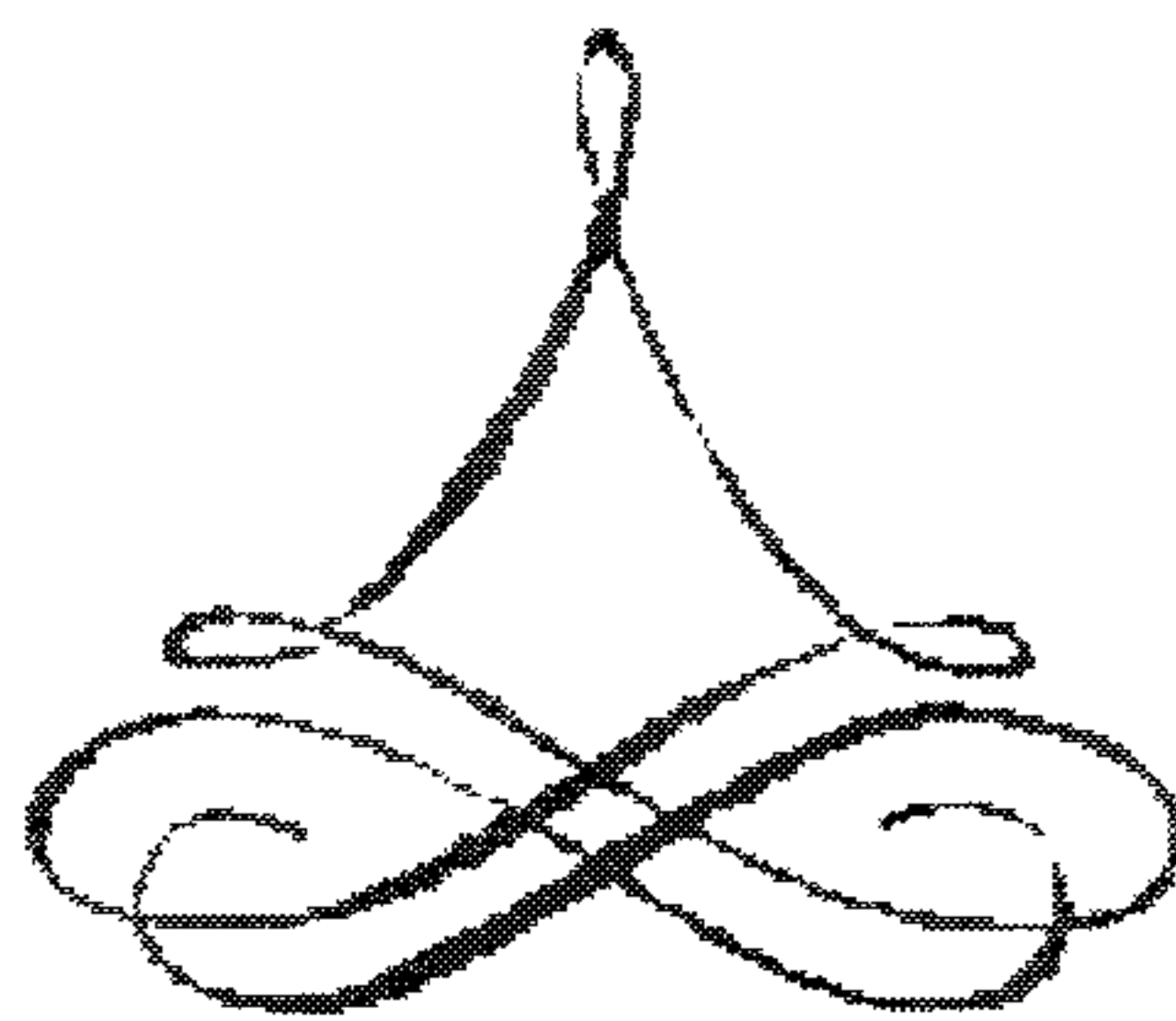
Gourmet Coffee Station

With Whipped Cream and Chocolate Shavings

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. Classic Southern Stations

Appetizer Station (includes all 3)

Charleston Miniature Crab Cakes

Served with Remoulade Sauce

Pork Barbecue

Served in mini Filo Cups

Crispy Southern Fried Chicken Bites

With Honey Mustard

Southern Veggie Station (includes both/2)

Fried Green Tomatoes

Served with Herbed Goat Cheese

Grilled Vegetables

Served with Roasted Red Pepper Vinaigrette

Grits Station

**Your Guests will be able to create their own Grits Dish**

Three Cheese Grits, Shrimp and Tasso Ham Grits, and Roasted Garlic Grits  
Accompanied by Bacon Bites, Sauteed Onions, Tomato, Chives, and Cheddar Cheese served in  
Martini glasses

Carving Station with a Uniformed Chef

**Please choose one (1) of the following meats:**

Herb Roasted Top Round of Beef

Southern Fried Turkey Breast

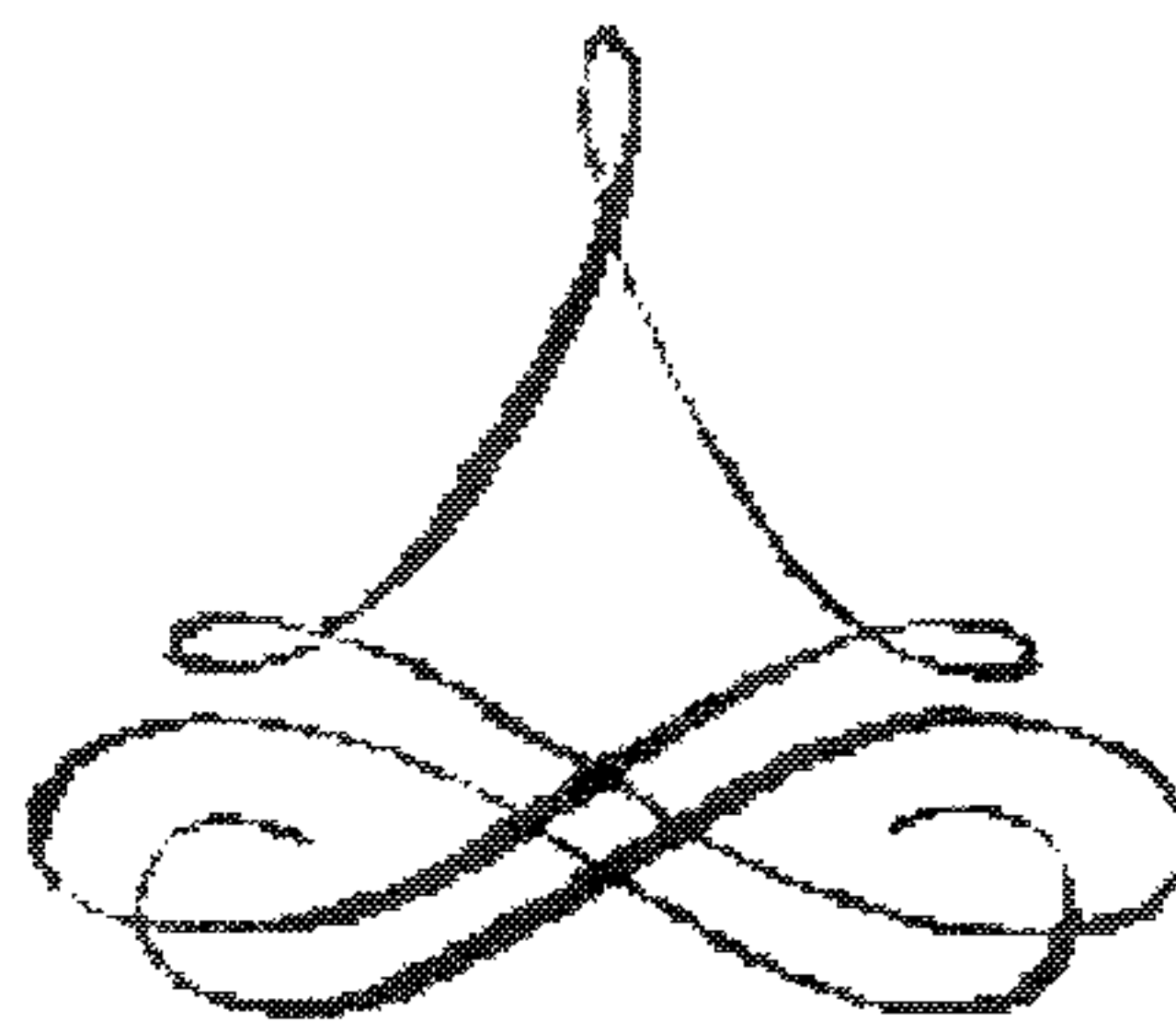
Smoked Ham

Served with Assorted Rolls, Biscuits, Horseradish Sauce, Grain Mustard, and Aioli

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. Classic Southern Stations

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

Beverages

**Please select one (1)**

**Sweetened and Unsweetened Iced Tea & Lemonade & Water Station**

**Gourmet Coffee Station**

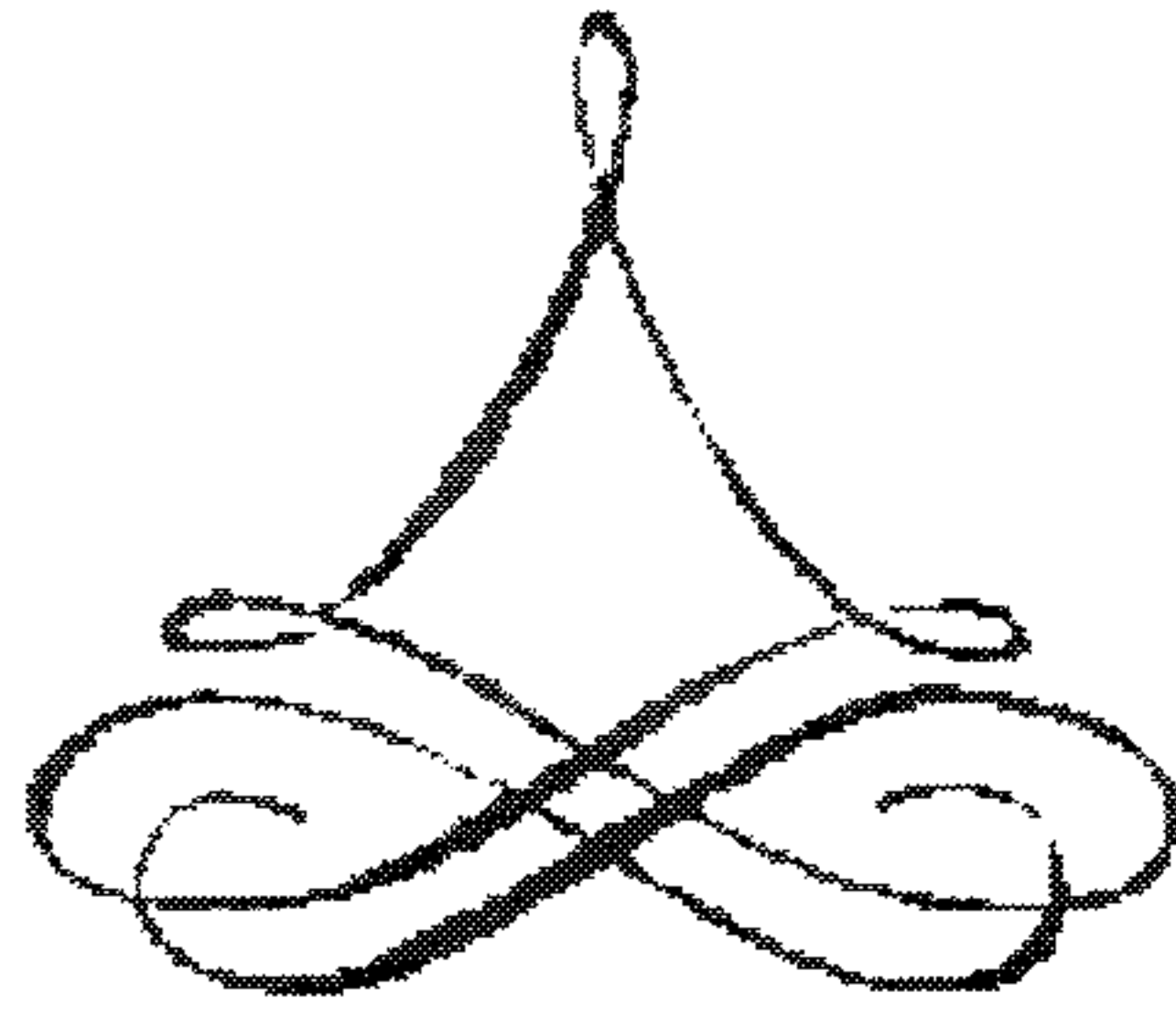
With Whipped Cream and Chocolate Shavings

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. The Whitlock Inn Classic Affair

Hors D'Oeuvres

**Please choose four (4) of the following:**

Charleston Miniature Crab Cakes  
Accompanied by a Tangy Remoulade Sauce

Sirloin Skewers  
With Teriyaki or Basil or Chimichuri or Burgundy Sauce

Crispy Olive Scented Chicken  
With Red Pepper Aioli

Hot Spinach and Artichoke Dip  
Served with Flatbreads and topped with Freshly Grated Parmesan Cheese

Bourbon Pecan Chicken Bites  
Drizzled with Honey

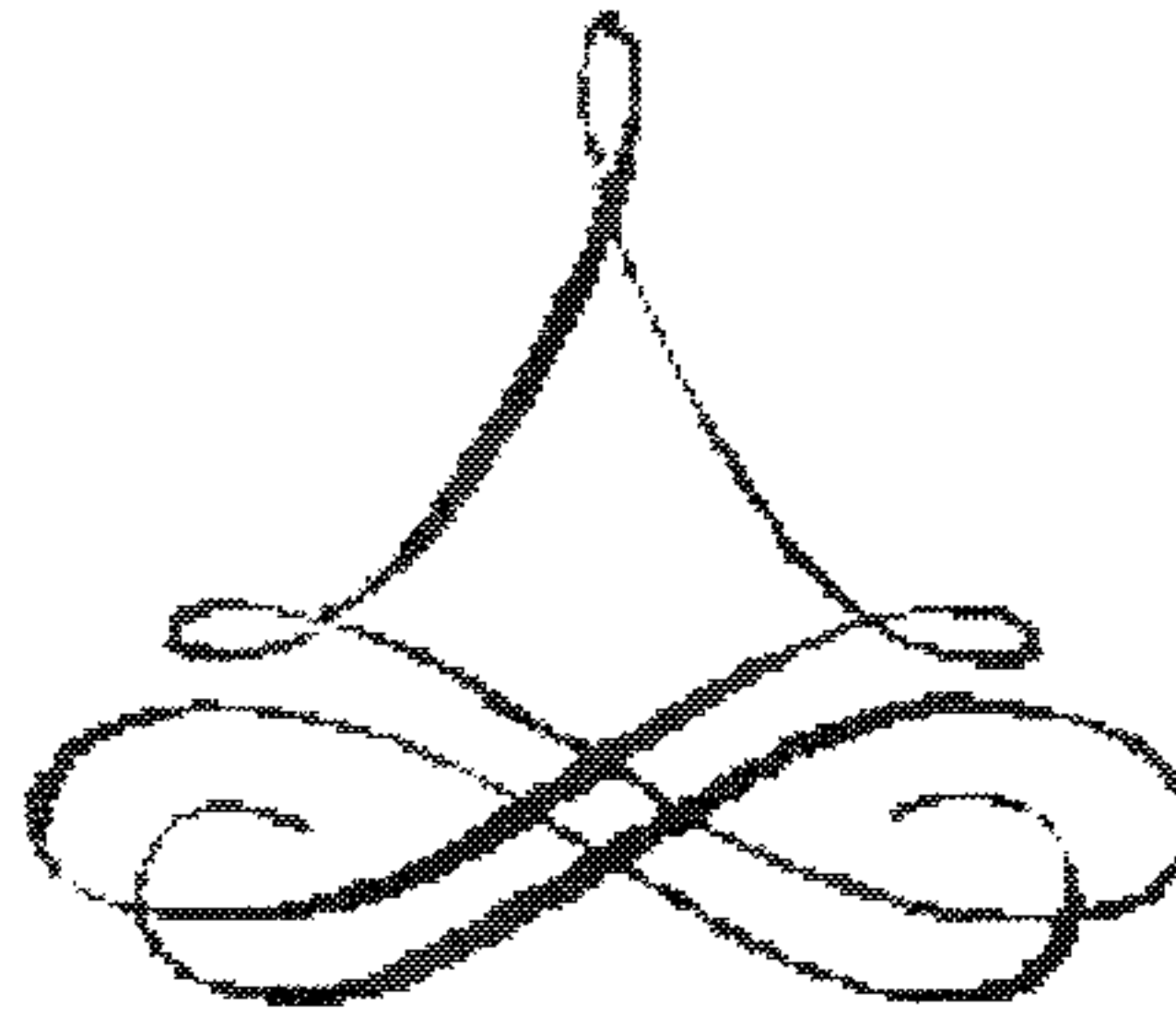
Penne Pasta with Alfredo or Roasted Tomato Marinara  
Freshly Grated Parmesan Cheese

Home Style Chicken Tenders  
Served with BBQ Sauce and Honey Mustard

Fig and Goat Cheese Puff  
Served with Balsamic Glaze

Fried Calamari  
Served with Jalapeno Tarter Sauce and Sweet Chili Sauce

(Hors D'Oeuvres continued on next page)



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. The Whitlock Inn Classic Affair

Hors D'Oeuvres (Continued)

Asian Salmon Cheese Cake Torte or Blue Cheese Pear Torte  
Served with Assorted Crackers

Miniature Cocktail Meatballs  
Teriyaki or Burgundy Sauce

Shrimp Scampi Dip  
Served with Flatbreads and Freshly Grated Parmesan Cheese

Carving Station with a Uniformed Chef

**Please select one (1) of the following meats:**

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

Chilled Seasonal Fresh Grilled Vegetables

Served with Parmesan Peppercorn Dip

Fresh Fruits and Berries of the Season

Beautifully displayed on a glass flowing from a hand carved Watermelon Basket

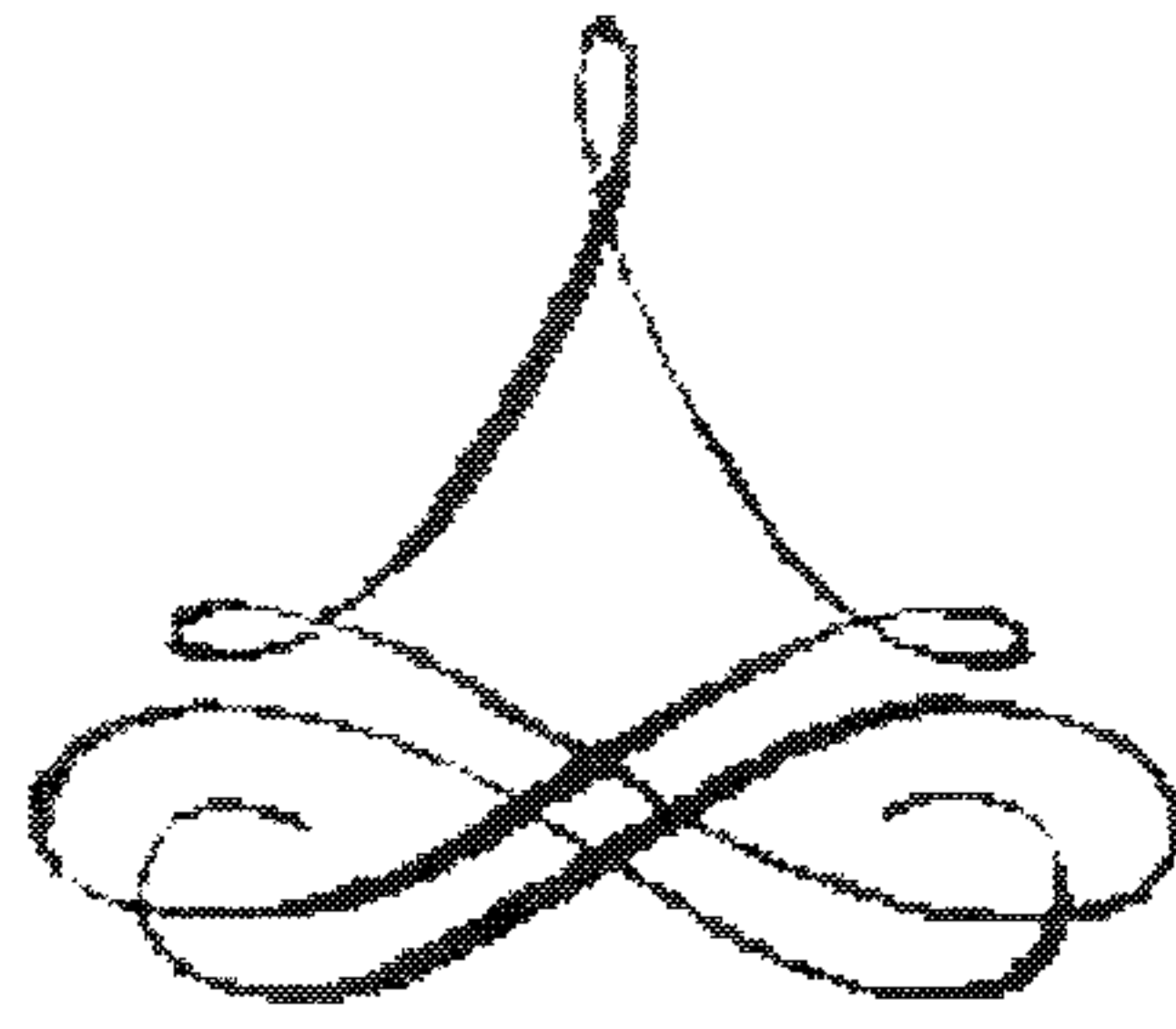
Dark Chocolate Fondue

Accompanied with Pound Cake and Brownie Cubes

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. The Whitlock Inn Classic Affair

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

Beverages

**Please Choose one (1)**

**Sweetened and Unsweetened Iced Tea & Lemonade & Water Station**

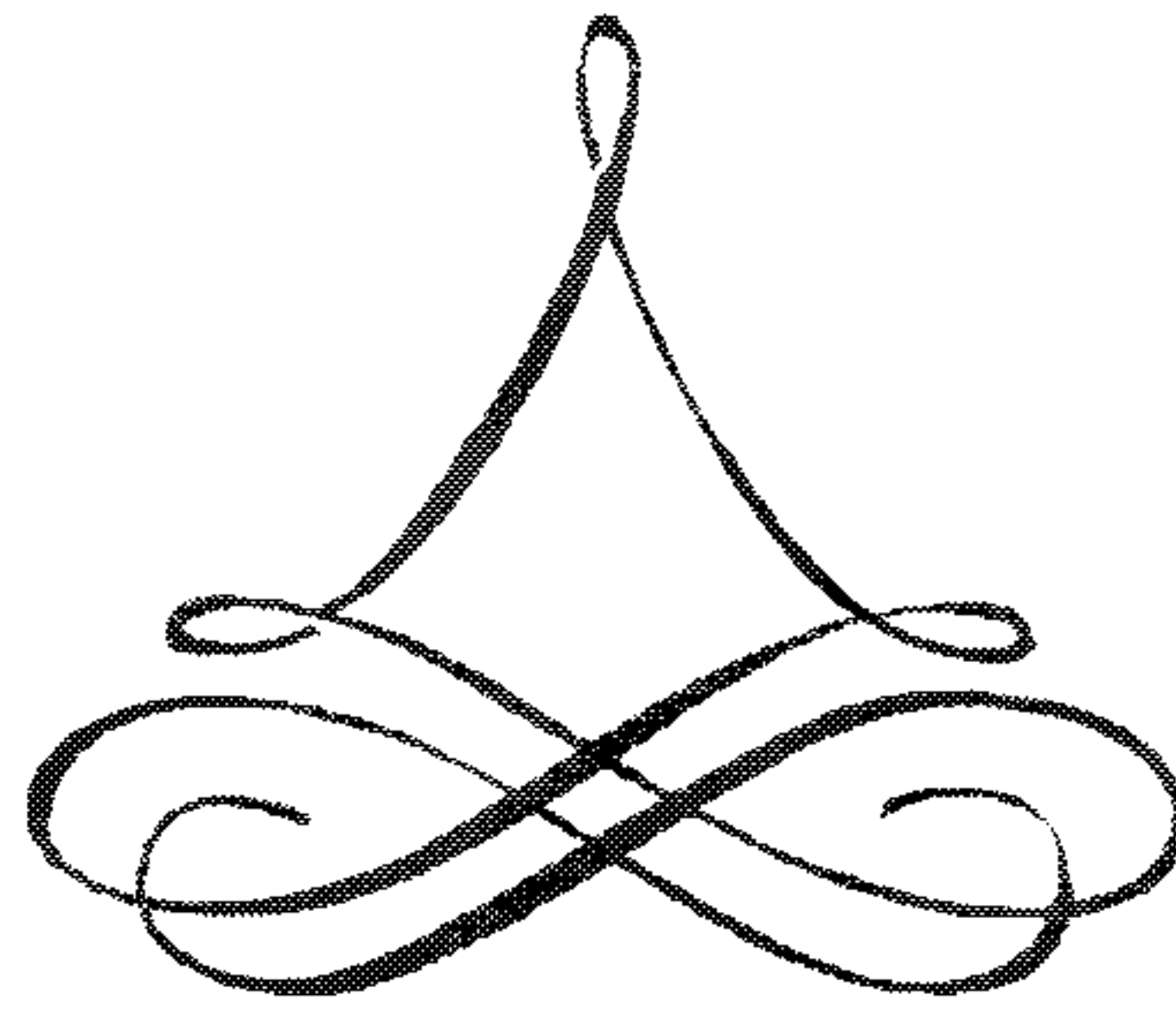
**Gourmet Coffee Station**

With Whipped Cream and Chocolate Shavings

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. Deluxe Appetizers

Hors D'Oeuvres

**Please choose four (4) of the following:**

Pesto Crusted Lamb Lollipops  
Accompanied by Natural Jus

Hanger Steak Bruschetta  
With Pomegranate Balsamic Glaze and Parmesan Shavings

Hot Sauteed Lump Crab Cakes  
Served over Cheese Grits with Tasso Ham Sauce

Pistachio Chicken Bites  
Drizzled with Sour Cherry Sauce

Shrimp Scampi  
Served with Fresh Pasta, Tomato, White Wine, and Freshly Grated Parmesan Cheese

Sauteed Georgia Quail Breast  
Served with Cranberry White Wine Glaze

Oysters Rockefeller (seasonal)  
With Lemon, Cocktail Sauce, and Fresh Horseradish

Wild Mushroom Risotto Cakes  
Served with Port Wine Demi Glaze

Steamed Mussels in White Broth  
Served with Assorted Crusty Breads

Classic Jumbo Shrimp Cocktail  
Accompanied by a Lemon and Cocktail Sauce



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. Deluxe Appetizers

*Included with your Reception are the following:*

Carving Station with a Uniformed Chef

**Please choose one (1) meat for carving**

Whole Grilled New York Strip  
Smoked Prime Rib  
Coffee Crusted Pork Tenderloin  
Cajun Brined Roasted Turkey Breast

Served with Assorted Rolls, Horseradish Sauce, Grain Mustard and Aioli

*and*

A Variety of Imported Cheeses

To include Maytag Blue, Brie, and Fontina Cheeses served with Assorted Crackers

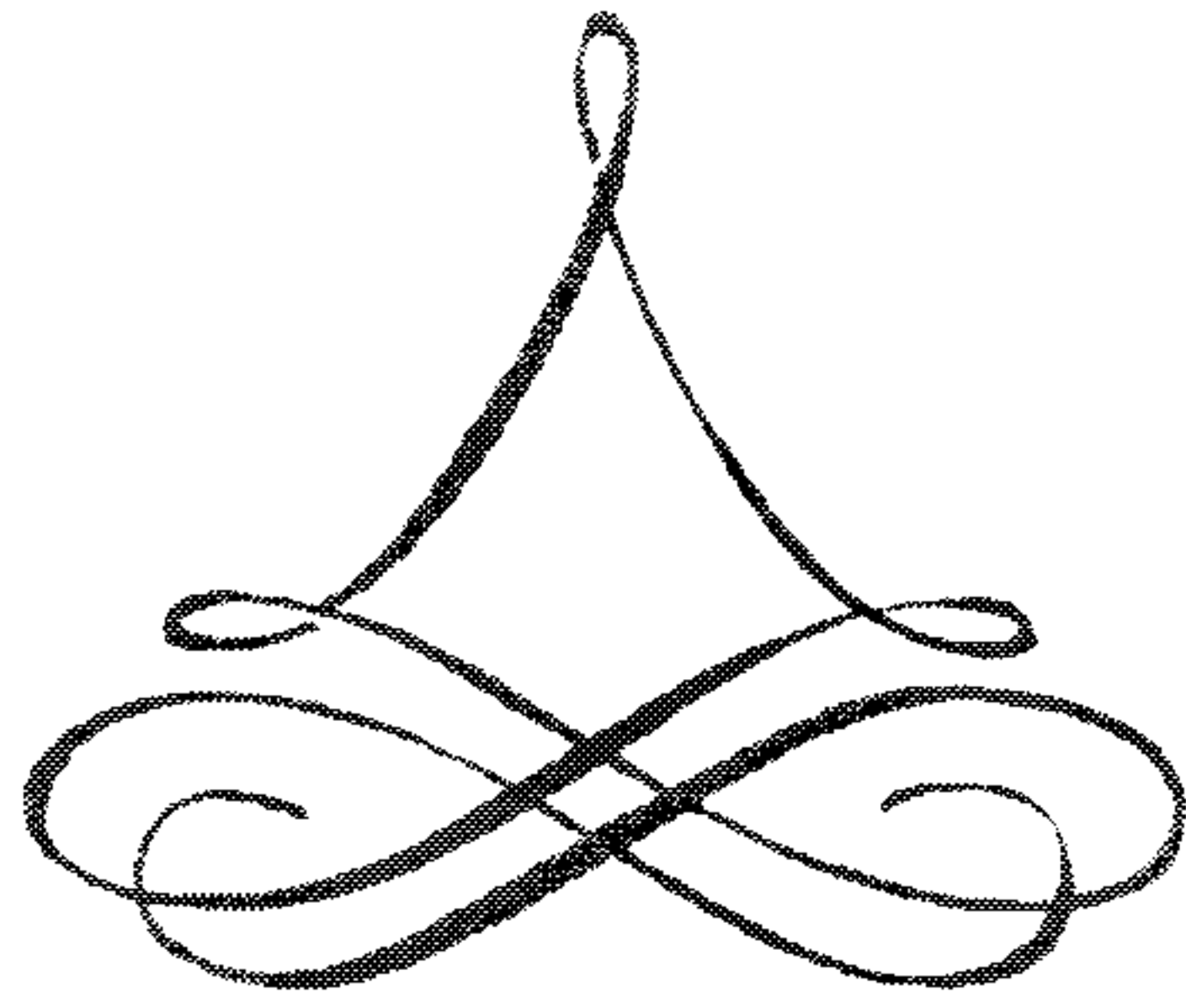
Seasonal Fresh Roasted Vegetables

*(Served Chilled or Warm)*

Topped with Pine Nut Vinaigrette and Goat Cheese

Fresh Fruits and Berries of the season

Artfully displayed



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. Deluxe Appetizers

**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

**Beverages**

Sweetened and Unsweetened Iced Tea and Water Station

&

Gourmet Coffee Station

With Whipped Cream and Chocolate Shavings

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57 WHITLOCK AVE, MARIETTA, GA 30064 / 770-426-9852

[www.carriagehouse-catering.com](http://www.carriagehouse-catering.com)

