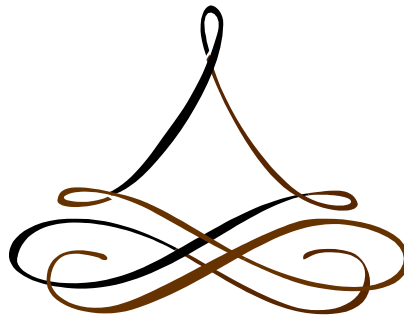


A La Carte and Delivery Menus





Ordering Guidelines

- *20 Person Minimum for all events*
 - *Cold items to be presented on disposable trays and garnished*
 - *All Hot items are provided with wire chafers and sterno to keep the food hot*
 - *Clear plastic plates, utensils and napkins are \$1.50 per person upon request*
- *All meals can be upgraded to stainless chafers and serving pieces for \$2.50 per person*
- *An attendant can be added to set up, serve, replenish and breakdown for \$165.00 each*
 - *Add a Professional Insured Bartender for \$165.00 each plus table top supplies*
 - *Week Day Delivery is \$30.00 in Cobb County*
 - *Week Day Pick Up is \$30.00 in Cobb County*
 - *Week Day Delivery in Atlanta is \$35.00 up to 20 miles*
 - *Week End Delivery and/or pick up is \$150.00*

Approximately 1/2 hour needed to set up.

A La Carte Menu is offered upon availability



Bacon Wrapped Scallops

\$4.00 per person (2 per person)



Pulled Pork BBQ

Served with Mild and Mustard BBQ Sauces

Mini Buns on the Side

\$4.00 per person

(2 sandwiches each)

Lavosh Pinwheel Sandwiches

Turkey, Ham and Vegetables wrapped in soft cracker bread with Herbed Cream Cheese and baby greens

Tomato Mozzarella Skewer

Served with Balsamic Glaze

\$3.00 per person

(2 sandwiches each)

New York Strip Croissants

Served with Aioli and Horseradish Sauce

\$4.50 per person

(1.5 sandwiches each)

Fingerling Potato Salad

Served with Mustard Seed Vinaigrette and Fresh Chives

\$1.75 per person

Cashew Chicken

Served with Sweet Orange Sauce and Fresh Chives

\$3.00 per person

(3 pieces per person)

**Pimento Cheese
Chicken Croquette**

Served with Red Pepper Vinaigrette

\$3.50 per person (3 pieces per person)

Mediterranean Chicken Skewer

Kalamata Olives, Chicken, Artichoke Hearts

Drizzled with chimi churi and red pepper vinaigrette

\$3.50 per person

(2 pieces per person)

Cucumber Salad

Cucumbers, Vidalia Onions and Tomatoes

Served with Red Wine Vinaigrette

\$2.50 per person

Asparagus

Wrapped in prosciutto topped with lemon aioli

\$2.75 per person (2 pieces per person)



Charcuterie

Served with Salami, Prosciutto, Olives,

French Bread, Capicola and Fresh Pickles

\$4.00 per person

Dessert Trifles

Strawberry Shortcake, White Chocolate Banana

Pudding OR Chocolate Brownie Mousse

\$35.00 each (Serves 20 people)

Fig and Goat Cheese Savory Cheese Spread

Served with Balsamic Glaze and Assorted Crackers

\$45 for one platter (Serves 25)



Carriage House Catering

And Special Events

Shrimp Cocktail

Served with Fresh Lemon and Cocktail Sauce
\$4.50 per person (21-25 size)
\$5 per person (16-20 size)
(5 pieces per person)



Pistachio Crusted Chicken Bites

Served with Sour Cherry Sauce
\$3.00 per person
(3 pieces per person)

Whole Smoked or Cured Salmon

Cold or Hot Smoked
Citrus or Bourbon Cured
\$75 Serves 20 people

Bourbon Pecan Chicken Bites

Served with Honey or
Sour Peach Honey Sauce
\$2.75 per person

Cocktail Meatballs

Served in a Burgundy Sauce OR Swedish Meatballs
\$2.25 per person
(3 pieces per person)

Crudités

Served with Roasted Red Pepper Ranch
\$1.75 Per person

Thai Peanut Chicken Satay

Served with Coconut Peanut Sauce
\$3.50 per person
(2 pieces per person)

Mini Chicken Croquettes

Chicken, Sundried Tomato, and Parmesan Cheese
Breaded and Flash Fried
\$3.50 per person
(3 pieces per person)

Mini Twice Baked Potatoes

Topped with Bacon
\$3.00 per person
(2 pieces per person)

Cold Charleston Miniature Crab Cakes

Served with Remoulade Sauce
\$3.50 per person (3 pieces per person)



Saffron Shrimp Wonton

Served with Toasted Wontons *\$4.00 per person*
(3 pieces per person)

Wild Mushroom Risotto Cakes

Served with Sweet Roasted Red Pepper Vinaigrette
\$2.50 per person
(3 pieces per person)





Carriage House Catering

And Special Events

Bowtie Pasta Salad

*Served with Italian Dressing, Artichokes,
Olives, Cucumbers, and Tomatoes
\$1.75 per person*

Asian Soba Noodle Salad

*Served with Ginger Soy Dressing,
Shredded Cucumbers and Carrots
\$1.75 per person*

Cherry Tomato and Mozzarella Salad

*Served with Balsamic Vinaigrette, Extra Virgin Olive
Oil, Basil, Salt, and Pepper, \$2.50 per person*



Cold Penne Pasta Salad

*Served with Roasted Red Pepper
Vinaigrette and Fresh Basil
\$1.75 per person*

Spinach Artichoke Dip

*Served with New York Flat Breads
\$45 (Serves 25)*

Hot Lump Crab Dip

*Served with Assorted Crackers
\$55 (Serves 25)*

Sundried Tomato Basil Dip

*Served with Assorted Crackers
\$45 (Serves 25)*

Shrimp Scampi Dip

*Served with Assorted Crackers
\$55 (Serves 25)*

Chocolate Covered Strawberries

*Decorated with White Chocolate
\$4.00 per person (3 pieces per person)*



Miniature Pastries

*May include Truffles, Fruit Tarts, Sacher Brownies,
Cheese Cakes, and Pecan Tassies
\$4.00 per person (3 pieces per person)*

Orzo Pasta Salad

*Served with Pine Nuts, Sundried Tomato, Spinach,
and a Balsamic Vinaigrette
\$1.75 per person*

Deconstructed Tortellini Salad

*Served with Onion, Olive, Cucumber,
Parmesan Cheese and Tomato on the side
\$1.75 per person*



Garbanzo Bean Salad

*Served with Cilantro, Onion, and Carrots
\$1.75 per person*

White Bean Salad

*Served with Basil, Garlic, and Peppers
\$1.75 per person*



Carriage House Catering

And Special Events

Imported Cheese Platter

Maytag Blue, Fontina, Brie, Goat, and Gouda wedges served with Crackers
\$95 for one platter



Kalamata Olive Cheese Spread

Served with Assorted Crackers
\$50 for one platter (Serves 25)

Southern Pecan Cheddar Cheese Ring

Served with Strawberries and Crackers
\$45 for one platter (Serves 25)

Dessert Shooters

Banana Pudding, Red Velvet, Chocolate Mousse, Peach Pannacotta
\$4.00 per person (2 per person)



Spinach Salad

Served with Candied Pecans, Gorgonzola Pears and Baby Spinach
\$2.00 per person

Herb Roasted Sliced Beef Tenderloin

Served with Rolls, Horseradish Sauce and Red Pepper Aioli
\$9.00 per person (6 ounces per person)

Brie En Croute

Stuffed with Preserves and Served with Ginger Snaps
\$45 for one platter (Serves 25)

Cold Charleston Crab Cheese Spread

Served with Assorted Crackers
\$60 for one platter (Serves 25)

Seasonal Fruit Platter

Served with Mint Whipped Cream
\$2.00 per person



Sundried Tomato and Basil Torte

Served with Pine Nuts, Sour Cream, And Mini Toast
\$45 for one platter
Serves 25

Pear and Gorgonzola Savory Cheese Spread

Served with Balsamic Glaze and French bread
\$45 for one platter (Serves 25)

Garden Salad

Served with Cucumber, Tomato, Carrots, Ranch and Italian Dressing
\$1.50 per person



Deli Select Trio

*Ham, Turkey Breast and Roast Beef
Served with Assorted Breads, Rolls,
And appropriate condiments
\$4.00 per person (2 sandwiches per person)*

Sage Roasted Sliced Turkey Breast

*Served with Rolls, Grain Mustard,
And Cranberry Relish
\$5.00 per person (5 ounces per person)*

Finger Sandwiches

*Southern Chicken Salad, Pimento
Cheese, and Smoked Ham Salad
On Assorted Breads
\$3.50 per person (3 sandwiches per person)*



Mini Panini Sandwiches

*Smoked Turkey and Fontina Cheese,
Smoked Ham and Mozzarella Cheese, and Vegetarian
with grilled Seasonal Vegetables
\$4.00 per person
(2 sandwiches per person)*

Domestic Cheese Platter

*Havarti, Pepper Jack, Cheddar and Swiss
Served with Assorted Crackers
\$2.00 per person*

Wild Mushroom Torte

*Served with Sour Cream, Herb Truffle
\$50.00 for one platter
(Serves 25)*

Beef Tenderloin Croissants

*Served with Aioli and Horseradish Sauce
\$7.00 per person
(1.5 sandwiches per person)*

Chicken Salad Croissants

\$5.00 per person (1.5 sandwiches per person)

Artichoke and Parmesan Torte

*Served with Sour Cream,
Fresh Herbs and Mini Toast
\$45 for one platter (Serves 25)*

Roasted Vegetables

*Served with Pine Nut Dressing and Goat Cheese
\$1.75 per person (3 ounces per person)*

Grilled Vegetables

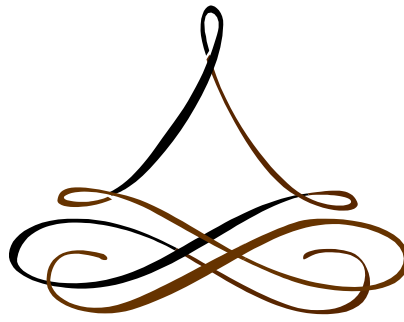
*Served with Parmesan Peppercorn Dip
\$1.75 Per person (3 oz per person)*



Beef Satay

*Served with Pomegranate Glaze
Or Chimi Churi Sauce Or Teriyaki Sauce
\$4.00 per person
(2 pieces per person)*





BEVERAGES

Bottled Water \$1.00 each

Canned Sodas \$1.00 each

Lemonade \$5.00 per Gallon
(Serves approximately 12)

Sweet Tea \$5.00 per Gallon
(Serves approximately 12)
Served with Lemon

Unsweetened Tea \$5.00 per Gallon
(Serves approximately 12)
Served with Lemon and Sweeteners

Regular Coffee \$40.00 per 25 cups
Served with Cream and Sweeteners

Decaffeinated Coffee \$40.00 per 25 cups
Served with Cream and Sweeteners

Fresh Orange Juice \$7.00 per ½ Gallon
(Serves approximately 8)

Fresh Cranberry Juice \$7.00 per ½ Gallon
(Serves approximately 8)

Fresh Cranberry Punch \$7.00 per ½ Gallon
(Serves approximately 8)