



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

Corporate Breakfast and Lunch Deliveries



999 Whitlock Ave, Suite 5, Marietta, GA. 30064 / 770.426.9852
www.carriagehouse-catering.com



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

Ordering Guidelines

All meals will be presented on disposable trays and/or wire chafers and garnished.

All meals can be upgraded to stainless chafers and Serving pieces for \$2.00 per person.

Add an attendant to setup, serve, replenish and breakdown is \$150.

Week Day delivery is \$30 in Cobb County. Week Day pick up is \$30 in Cobb County.

Delivery in Atlanta is \$35 up to 20 miles.

Week End Delivery and/or Pick up \$150.00.

20 person minimum.

Approximately 1/2 hour needed to set up.

Please call ahead and make sure date is available.

Please order at least 48 business hours prior to the event.

All meals below are offered upon availability.

A LA Carte Breakfast Delivered

A La Carte Breakfast

Seasonal Fresh Sliced Fruit Selection
\$45.00

Assorted Danish Display (25 pieces)
\$35.00

Assorted Bagels with Herbed and Strawberry
Cream Cheeses (25 pieces)
\$40.00

Assorted Muffins Blueberry, Lemon Poppy Seed
and Apple (25 pieces)
\$30.00

Fresh Biscuits Served with Strawberry Jelly and
Honey Butter (25 pieces)
\$30.00

Fresh Baked Croissants Served with Strawberry
Jelly (25 pieces)
\$30.00

Smoked Salmon with Egg, Onion,
Capers and Caviar
\$75.00

Bacon, Egg and Cheese Biscuits (25 pieces)
\$65.00

Fried Chicken Biscuits (25 pieces)
\$65.00

Sausage Biscuits (25 pieces)
\$55.00

Spinach and Swiss Quiche
\$40.00

Orange Juice and Cranberry Juice
\$30.00

25 Cups Regular Coffee, Cream and Sweeteners
\$30.00

25 Cups Decaffeinated Coffee, Cream and Sweeteners
\$30.00

Carriage House Catering and Special Events

The Chef's Breakfast Delivery Packages

Package #1

Seasonal Fresh Sliced Fruit Selection
 And
 Assorted Bagels and Herbed and Strawberry Cream Cheeses
 OR
 Assorted Danish Display
 And
 Orange Juice and Cranberry Juice
 OR
 Regular Coffee, Cream and Sweeteners
\$7.00 per person

Package #2

Bacon, Egg and Cheese Biscuits
 OR
 Fried Chicken Biscuits
 And
 Seasonal Fresh Sliced Fruit Selection
 Hash Brown Casserole
 And
 Orange Juice and Cranberry Juice
 OR
 Regular Coffee, Cream and Sweeteners
\$9.00 per person

Package #3

Scrambled Eggs, Baked Egg Casserole or Quiche

 Bacon or Sausage

 Hash Brown Casserole or Breakfast Potatoes

 Seasonal Fresh Sliced Fruit Selection

 Danish, Biscuits, Bagels or Muffins and Condiments

 Orange Juice and Cranberry Juice
 OR
 Regular Coffee, Cream and Sweeteners
\$12 per person



Carriage House Catering and Special Events

Hot Lunch Buffet Delivery Page 1 of 3

Delivery with Disposable Set Up Includes: OR

Wire Chafers, Disposable Serving Utensils,
Paper Napkins, Plastic plates/forks/knives/cups
Delivery Fee \$30.00

\$14.00pp plus tax for One Entrée, Salad, Rolls,

Two Accompaniments, iced tea in jugs and Dessert.

\$18.00pp plus tax for Two Entrées

Delivery with Upscale Buffet Includes:

Stainless Chafers, Serving Utensils, Table Cloth for
Buffet, Paper Napkins, Plastic
plates/forks/knives/cups

Delivery, set up and pick up \$150.00*

*Additional wait staff may be needed

\$14.00pp plus tax for One Entrée, Salad, Rolls,

Two Accompaniments, iced tea in jugs and Dessert.

\$18.00pp plus tax for Two Entrées

Poultry Entrée Choices

Wild Mushroom Stuffed Chicken Breast

Served with Truffled Veloute

Herb Roasted Artichoke Chicken

Served with Red Pepper Vinaigrette

Grilled Chicken With Tomato Vodka Sauce

Served over Penne Pasta

Chicken Parmesan

Served with Marinara Sauce and Parmesan Cheese

Spinach Florentine Stuffed Chicken Breast

Served with Veloute

Sundried Tomato, Basil and Parmesan Stuffed Chicken

Served with Basil Infused Veloute

Kalamata Olive Crusted Chicken Breast

Served with Red Pepper Coulis and Parmesan Cheese

Chicken Marsala

With Mushrooms and Marsala Wine Sauce

Grilled Chicken Breast

With Mango Chutney, Basil Chimi Churi or Balsamic Glaze

Tomato Mozzarella Topped Chicken

With Balsamic Glaze and Fresh Basil

Chicken Cordon Bleu

Served with White Wine Cream Sauce

Grilled Chicken over Penne Pasta

Served with Spinach and Alfredo Sauce

Roasted Turkey Breast or Whole Roasted Sliced Turkey

Served with Giblet Gravy

Seared Quail Breast (plus \$4.00 per person)

Served with Cranberry White Wine Sauce



Carriage House Catering and Special Events

Hot Lunch Buffet Delivery Continued Page 2 of 3

Additional Entrée Choices

Slow Roasted Pot Roast

Served with Onion, Carrots, Celery and Potatoes

Grilled Choice Hanger Steak (plus \$2.00 per person)

Served With Basil Chimi Churi Sauce

Herb Roasted Pork Loin

Served with Apple Cider Bacon Glaze

Vegetable Lasagna

Served with Alfredo, Spinach and Fresh Ricotta Cheese

Grilled Choice Beef Tenderloin (ADD\$5.00 PER PERSON)

With Port Wine Cheery Sauce, Red Wine Demi or Herb Butter

Grilled Atlantic Salmon (ADD \$2.00 PER PERSON)

Served with Pomegranate Butter, White Wine Sauce, Mango Chutney, Fruit Salsa, Lemon Caper Sauce OR Pesto Cream

Grilled Sliced New York Strip of Beef (plus \$2.00 per person)

With Red Wine Demi, Chimi Churi or Horseradish Sauce

BONE IN SLICED HAM

Served with Cranberry Relish

Grilled Terris Major Sliced

Served with Red Wine Demi Glaze

Classic London Broil

Served With Wild Mushroom Demi Glaze

Traditional Meat Lasagna

With Ricotta in a Marinara Sauce

Grilled AHI Tuna (Add \$4.00 Per person)

Served with Sesame Crust and Sweet soy or Fruit Salsa

Sautéed Tilapia

Served with Pomegranate Butter, White Wine Sauce, Mango Chutney, Fruit Salsa, Lemon Caper Sauce OR Pesto Cream

Grilled Pork Tenderloin (Add \$2.00 per person)

Served with Red Pepper Glaze, Balsamic Glaze or Apple Cider Reduction

Salad

Please choose one

Mixed Field Green Salad

With Fresh Seasonal Fruit and Vanilla Vinaigrette

Traditional Caesar

Served with House Caesar Dressing

Spinach Salad

With Pecans, Pears, Gorgonzola, and Pecan Balsamic Vinaigrette

Seasonal Tossed Garden Salad

With Parmesan Peppercorn and Golden Italian Dressings



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Hot Lunch Buffet Delivery Continued Page 3 of 3

Accompaniments

Choice of Two

Red Skin Mashed Potatoes
 Herb Roasted Potatoes
 Caramelized Onion Mashed Potatoes
 Horseradish Infused Mashed Potatoes
 Baked Macaroni and Cheese
 Corn Bread Dressing
 Wild Rice
 Yellow Rice
 Penne Alfredo
 Basil Parmesan Risotto (ADD \$1.00)
 Herb and Parmesan Polenta
 Fresh Green Beans
 Green Bean Casserole
 Grilled Vegetables
 Squash Casserole
 Creamed Spinach
 Grilled Asparagus (ADD \$1.00)
 Ratatouille
 Sautéed Seasonal Vegetables

Dessert

Please Choose One

Chocolate Cake
 Pecan Pie
 Tiramisu Trifle
 Assorted Cookies
 Brownies
 Coconut Cream Pie
 Apple Pie with Whipped Cream
 Lemonchello Mascarpone Cake
 Strawberry Shortcake Trifle
 Cheese Cake with Berry Compote
 Assorted Miniature Pastries (Add \$1.50 per person)



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS
Cold Sandwich Luncheon

Salads

Please select three of the following

Deconstructed Tortellini Pasta Salad

Lemon Rosemary Tortellini with accompaniments that you can choose

Fresh Fruit Salad

With Mint Syrup

Spinach Salad

With Pecans, Pears, Gorgonzola, and Pecan Balsamic Vinaigrette

Seasonal Tossed Garden Salad

With Parmesan Peppercorn and Golden Italian Dressings

Potato Salad

With Mayonnaise, Mustard, Boiled Egg, and Celery

Pasta Salad

Penne Pasta with Olives, Artichokes, Red Peppers, and Feta Vinaigrette

Beverage

Sweet Tea and Un Sweet Tea served with Lemon

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Menu is 15.00 per person, 20 person minimum

Sandwiches

Please select one of the following

Cold Salad Selection to Include

Southern Chicken Salad, Pimento Cheese, and Smoked Ham Salad

With Assorted Breads and Rolls

Mini Panini Sandwiches

Smoked Turkey and Fontina Cheese, Smoked Ham and Mozzarella Cheese and

Vegetarian with grilled seasonal vegetables

Deli Select Trio

Ham, Turkey Breast and Roast Beef served with assorted Breads, Rolls, and appropriate condiments

Desserts

Please select two of the following

White Chocolate Banana Pudding

Strawberry Short Cake Trifle

Dark Chocolate Cake

Tiramisu Trifle



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

Boxed Lunches

Roasted Turkey Breast with Havarti Dill Cheese on Hearty Wheat Bread
Served with Roasted Sweet Red Pepper Aioli
Accompanied by Pasta or Potato Salad, Fresh Fruit and Dessert Bar or Cookie

Roast Beef and Cheddar Cheese on Italian Bread
Served with Fresh Horseradish Sauce
Accompanied by Pasta or Potato Salad, Fresh Fruit and Dessert Bar or Cookie

Smoked Ham and Swiss on Italian Bread
Served with Balsamic Mustard Sauce
Accompanied by Pasta or Potato Salad, Fresh Fruit and Dessert Bar or Cookie

Tuscan Grilled Chicken Salad Arranged on a bed of Mixed Baby Greens
Served with seasonal Vegetables, Roll and House Balsamic Vinaigrette
Accompanied by Fresh Fruit and Dessert Bar or Cookie

Wood Grilled Seasonal Vegetables Arranged on a Bed on Baby Mixed Greens
Served with Roll and House Balsamic Vinaigrette
Accompanied by Fresh Fruit and Dessert Bar or Cookie

Boxed Lunches are \$9.00 per Lunch and includes paper and plastic products
20 Lunch minimum, with a minimum order of 5 of any type lunch
Delivery Charge and Tax is not included.
2016 Pricing



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

PREMIUM BOXED LUNCHES

Sliced Beef Tenderloin on a Fresh Croissant

Served with Blue Cheese Aioli

Accompanied by Pasta or Potato Salad, Fresh Fruit and Chocolate Dipped Strawberries or Ganache Brownie

Green Tea Poached Salmon with Sweet Soy Glaze

Served with Soba Noodles, Edamame, and Seasonal Vegetables

Accompanied by Fresh Fruit and Chocolate Dipped Strawberries or Ganosh Brownie

Grilled Portabella Mushrooms and Asparagus on a Bed of Baby Mixed Greens

Topped with Spiced Tomato Coulis and Fresh Goat Cheese

Accompanied by Fresh Fruit and Chocolate Dipped Strawberries or Ganosh Brownie

Tuscan Grilled Shrimp Salad on a Bed of Baby Mixed Greens

Tossed in a Garlic Herb Aioli and served with seasonal Vegetables

Accompanied by Fresh Fruit and Chocolate Dipped Strawberries or Ganosh Brownie

Chicken Salad made with White Truffle Aioli

Served with Marinated Mushrooms and Artichokes on a Bed of Baby Greens

Accompanied by Fresh Fruit and Chocolate Dipped Strawberries or Ganosh Brownie

Premium Boxed Lunches are \$14.00 per Lunch and includes paper and plastic products

20 Lunch minimum, with a minimum order of 5 of any type lunch

Delivery Charge and Tax is not included

Price Good for 2016

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

Breaks

Afternoon Break #1

Potato Chips, Pretzels and Snack Mix

Ranch Dip

Assorted Homemade Cookies

Canned Sodas and Bottled Waters (1 each per person)

4.00 Per person

Afternoon Break #2

Homemade Sweet Potato Chips

Served with Three Sauces

Praline Sauce, Blue Cheese Sauce, and Marshmallow sauce

Miniature Pastries

May Include Truffles, Fruit Tarts, Sacher Brownies, Miniature Cheese Cakes, and Pecan Tassies

Canned Sodas and Bottled Waters (1 each per person)

5.50 Per person

Afternoon Break #3

Assorted Candies

Assorted Homemade Cookies

Fig and Goat Cheese Savory Cheese Cake

Served with Balsamic Glaze and French Bread

Spinach and Artichoke Dip

Served with New York Flat Breads

Tea and Lemonade (served in gallon jugs)

6.50 Per person

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Served on Plastic Trays and Garnished. Delivery and Sales Tax Extra

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BEVERAGES

Bottled Water \$1.00 each

Canned Sodas \$1.00 each

*Lemonade \$5.00 per gallon (serves approximately 12)
Served with Lemon*

*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 \$35.00 per 25 Cups
Served with Cream and Sweeteners*

*Decaffeinated Coffee \$35.00 per 25 Cups
Served with Cream and Sweeteners*

Orange Juice \$5.00 per 1/2 Gallon (serves approximately 8)

Cranberry Juice \$5.00 per 1/2 Gallon (serves approximately 8)

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