



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS
IV. DELUXE APPETIZERS

HORS D'OEUVRES

Please select any four of the following:

Pesto Crusted Lamb Lollipops

Accompanied by Natural Jus

Hanger Steak Bruschetta

With Pomegranate Balsamic Glaze and Parmesan Shavings

Hot Sautéed Lump Crab Cakes (*\$150 extra if you want it to be chef manned*)

Served over Cheese Grits with Tasso Ham Sauce

Pistachio Chicken Bites

Drizzled with Sour Cherry Sauce

Shrimp Scampi (*\$150 extra if you want it to be chef manned*)

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

Sautéed Georgia Quail Breast (*\$150 extra if you want it to be chef manned*)

Served with Cranberry White Wine Glaze

Oyster Rockefeller or Raw Oysters on the Half Shell (*Seasonal*)

Served 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



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CARVING STATION WITH A UNIFORMED CHEF

Please choose one of the following:

Herb Roasted Beef Tenderloin

Coffee Crusted Pork Tenderloin

Asian Seared Tuna Loin

Cajun Brined Roasted Turkey Breast

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

Included with your reception are the following:

A Variety of Imported Cheeses

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

Seasonal Fresh Roasted Vegetables

Topped with Pine Nut Vinaigrette and Goat Cheese

Fresh Fruits and Berries of the Season

Artfully Displayed

Traditional Wedding Cake Cutting Service

BEVERAGES

Please choose one of the following:

Sparkling Wedding Punch

Sweet and Unsweetened Ice Tea and Lemonade

Gourmet Coffee Station

With Whipped Cream and Chocolate Shavings