



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. GLORIOUS HOLIDAY DINNER BUFFET

HORS D' OEUVRES

Hot Charleston Crab Dip

Served with New York Flat bread and topped with Freshly Grated Parmesan Cheese

Brie en Croute

Baked in Puff Pastry with Preserves

Served with Crackers and Ginger Snaps

SALAD

Mixed Field Green Salad

Served with Cherries, Walnuts and Parmesan Cheese

And Spiced Orange Vinaigrette

ENTREE

Choice of two of the following:

Pecan Encrusted Chicken Breast

With Sour Cherry Sauce

Sliced Prime Rib of Beef

Served with Roasemary Au Jus and Spicy Horseradish Sauce

Roasted Salmon Filet

With Pomegranate Buerre Blanc

Sliced Herb Roasted Pork Loin

Brined and Served with Grain Mustard Sauce



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ACCOMPANIMENTS

Red Skin Mashed Potatoes
Sautéed Seasonal Vegetables

DESSERT

Derby Pie
Chocolate Bourbon Pecan Pie

Holiday Trifle

*Layered Lady Fingers, Dried Fruits and
Sabayon Cream topped with Whipped Cream*

BEVERAGES

SWEET TEA, UNSWEETENED TEA
AND
GOURMET COFFEE STATION

Regular Coffee with Whipped Cream, Chocolate Shavings, Cream and Sweeteners