



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. THE WHITLOCK INN CLASSIC HOLIDAY AFFAIR

HORS D' OEUVRES

Hot Charleston Crab Dip

Served with Flat Breads and Topped with Freshly Grated Parmesan Cheese

Pecan Crusted Southern Fried Chicken Bites

Served with a Sour Cherry Sauce

Rosemary Scented Marinara Sauce

Or

Basil Scented Alfredo Sauce

Served over Penne Pasta with Parmesan Cheese

Pesto Crusted Beef Sates

Served with Paprika Butter Sauce

Brie Croute

Baked in Puff Pastry with Preserves, Served with Crackers and Ginger

Carving Station with a Uniformed Chef

(Choice of One)

Rosemary Infused Roasted Turkey Breast

Grilled Pepper Glazed Pork Tenderloin

Smoked Ham

Served with Assorted Rolls and Herbed Aioli, Grain Mustard and Cranberry Relish



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Accompaniments

Seasonal Fresh Roasted Vegetables
Served with Roasted Red Pepper Dip

Fresh Fruits and Berries of the Season
Beautifully displayed with Melons, Pineapples, Grapes and Berries

Peppermint White Chocolate Fondue
Accompanied with Pound Cake and Brownie Cubes

Desserts

(Choice of One)

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

(Choice of One)

Sparkling Cranberry Punch
Sweetened and Unsweetened Iced Tea & Lemonade & Water Station
Gourmet Coffee Station With Whipped Cream and Chocolate Shavings