



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. GRAND HOLIDAY DINNER BUFFET

HORS D' OEUVRES

Hot Charleston Crab Dip

Served with Flat Breads 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 Salad

*Served with Cherries, Walnuts and Parmesan Cheese
With Spiced Orange Vinaigrette*

ENTREE

Choice of Two

Pecan Encrusted Chicken Breast

With Sour Cherry Sauce

Sliced Prime Rib of Beef

Served with Rosemary Au Jus and Spicy Horse Radish Sauce

Roasted Salmon Filet

With Pomegranate Buere 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

ASSORTED BREADS AND ROLLS

Served with Honey Butter

DESSERT

DERBY PIE
Chocolate Bourbon Pecan Pie

HOLIDAY TRIFLE

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

BEVERAGES

SWEET TEA

&

GOURMET COFFEE STATION

With Whipped Cream, and Chocolate Shavings