



## CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

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### 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 ALFRED SAUCE

*Served over Penne Pasta with Parmesan Cheese*

##### PESTO CRUSTED BEEF SATES

*Served with Paprika Butter Sauce*

##### BRIE EN CROUTE

*Baked in puff pastry, with preserves. Served with crackers and ginger snaps*




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### III. THE WHITLOCK INN CLASSIC HOLIDAY AFFAIR

#### CARVING STATION WITH A UNIFORMED CHEF

ROSEMARY INFUSED ROASTED TURKEY BREAST  
 SMOKED HAM OR GRILLED PEPPER GLAZED PORK TENDERLOIN  
*Served with Assorted rolls and, Herbed Aioli, grain mustard and Cranberry Relish*

#### 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*  
 ENJOYED WITH PEPPERMINT WHITE CHOCOLATE FONDUE  
*Served with Pound Cake and Brownie Cubes*

#### DESSERTS

MINIATURE FRENCH PASTRIES ASSORTMENT  
*Chocolate Dipped Berries, Assorted Truffles, Fruit Tarts, Mini Cheese Cakes, Mini Éclairs,  
 Cookies, Petit Fours, Pecan Tassies, Cranberry Lemon Bars or Other Seasonal Sweets*

#### BEVERAGES

*Please choose one*

SPARKLING CRANBERRY PUNCH

SWEET AND UNSWEETENED ICE TEA & LEMONADE

GOURMET COFFEE STATION

*With Whipped Cream and Chocolate Shavings*