



## CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

*Catering The Whitlock Inn and Beyond*

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Carriage House Catering provides the freshest ideas in cuisine and elegant design that will impress your guests or clients and let your event surpass expectations. Carriage House Catering is a full service catering company that can provide fine China, beautiful silver serving pieces, linens, glassware and any other items required. We hope you will let us make your next event a great event.

Chef Jeff Brister is a Graduate of Johnson & Wales University in Charleston South Carolina, traveled, and worked with many great chefs to perfect his craft. He knows the recipe for a successful party is based on fabulous food. He selects local seasonal products and ingredients, reflecting taste from the South, to ensure freshness and quality. Chef Jeff will serve family and friends culinary delights to romance any taste.

Event Manager Alfred Freeman has catered for over 20 years in Atlanta. He can help turn any occasion, large or small into a great occasion. Alfred has an eye for an elegant look and directs his staff to make your event spectacular. From wedding receptions to holiday parties, from an office lunch to a corporate banquet, he and his staff will provide impeccable service combined with outstanding presentation

Carriage House Catering is the exclusive catering company for The Whitlock Inn and is located on the property of the Inn.



## CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

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### II. A LIGHT APPETIZER AFFAIR

#### HOT HORS D'OEUVRES

*Please choose two of the following*

CHARLESTON MINIATURE CRAB CAKES

*Accompanied by a tangy Remulade sauce*

MINIATURE COCKTAIL MEATBALLS

*Teriyaki or Burgundy sauce*

ANTIPASTO SKEWERS

*Tortellini with Kalamata Olives and Ham*

STUFFED MUSHROOM CAPS

*Spinach, Sausage, Vegetable or a Combination of all*

HOME STYLE CHICKEN TENDERS

*Served with BBQ Sauce and Honey Mustard*

MINIATURE TWICE BAKED POTATOES

*Served with Bacon on the Side*

HOT SPINACH AND ARTICHOKE DIP

*Served with Flat Breads and Topped with Freshly Grated Parmesan Cheese*

FARFALLE PASTA WITH ALFREDO & MARINARA SAUCES

*Freshly Grated Parmesan Cheese*

BOURBON PECAN CHICKEN BITES

*Drizzled with Honey*

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57 WHITLOCK AVE, MARIETTA, GA. 30064 / 770.426.9852

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## CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

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### II. A LIGHT APPETIZER AFFAIR

#### SANDWICHES

*Please select one of the following*

#### TEA SANDWICHES

*Closed faced finger sandwiches with a variety of tasty fillings, including Cucumber with Dill Cream Cheese, Ham Salad, Chicken Salad and Pimiento Cheese*

#### MINI PANINI SANDWICHES

*Smoked Turkey and Fontina Cheese, Smoked Ham and Fontina Cheese and Vegetarian with grilled seasonal vegetables*

#### DELI SELECT TRIO

*Ham, Turkey Breast and Roast Beef Silver Dollar Sandwiches*

#### CHEESE SELECTIONS

*Please choose one of the following*

#### FIG AND GOAT CHEESE PATE

*Served with assorted crackers*

#### BRIE EN CROUTE

*Baked in puff pastry, with dried fruit*

#### A VARIETY OF DOMESTIC CHEESES

*To include Swiss, Havarti and Cheddar Cheeses served with assorted crackers*



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### II. A LIGHT APPETIZER AFFAIR

*YOUR MEAL WILL INCLUDE THE FOLLOWING*

FRESH FRUITS AND BERRIES OF THE SEASON

*Flowing from Hand Carved Watermelon Baskets and served on Silver Trays*

CRUDITÉS

*Fresh Seasonal Vegetables Served with Peppercorn Ranch*

TRADITIONAL WEDDING CAKE CUTTING SERVICE

BEVERAGES

*Please select one of the following*

SPARKLING WEDDING PUNCH

SWEET AND UNSWEETENED ICE TEA & LEMONADE

GOURMET COFFEE STATION

*Served with whipped cream and dark chocolate shavings*




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## CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

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### III. HEAVY APPETIZER AFFAIR

#### HORS D' OEUVRES

*Please select any four of the following*

CHARLESTON MINIATURE CRAB CAKES  
*Accompanied by a tangy Remulade Sauce*

ASIAN BEEF TERIYAKI SKEWERS

MINIATURE COCKTAIL MEATBALLS  
*Teriyaki or Burgundy Sauce*

HOT SPINACH AND ARTICHOKE DIP  
*Served with Flat Breads and topped with Freshly Grated Parmesan Cheese*

BOURBON PECAN CHICKEN BITES  
*Drizzled with Honey*

FARFALLE PASTA WITH ALFREDO OR ROASTED TOMATO MARINARA  
*Freshly Grated Parmesan Cheese*

HOME STYLE CHICKEN TENDERS  
*Served with BBQ Sauce and Honey Mustard*

FIG AND GOAT CHEESE PUFF  
*Served with Balsamic Glaze*

FRIED CALAMARI  
*Served with Jalapeño Tarter Sauce and Sweet Chili Sauce*

ASIAN SALMON CHEESE CAKE TORTE  
*Severed with a ying and yang of wasabi and tobiko Caviars with Rice Crackers*

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### III. THE HEAVY APPETIZER AFFAIR

#### CARVING STATION WITH A UNIFORMED CHEF

***Please choose one***

HERB ROASTED TOP ROUND OF BEEF  
SAGE RUBBED TURKEY BREAST  
SMOKED HAM

*Served with Assorted rolls and, horseradish sauce, grain mustard and aioli*

*INCLUDED WITH YOUR RECEPTION ARE THE FOLLOWING*

A VARIETY OF DOMESTIC CHEESES

*To include Swiss, Havarti and Cheddar Cheeses served with assorted crackers*

SEASONAL FRESH GRILLED VEGETABLES

*Served with Roasted Red Pepper Vinaigrette*

FRESH FRUITS AND BERRIES OF THE SEASON

*Beautifully Displayed*

INCLUDING DARK CHOCOLATE FONDUE

*Accompanied with Pound Cake and Brownie Cubes*

TRADITIONAL WEDDING CAKE CUTTING SERVICE

#### BEVERAGES

***Please choose one***

SPARKLING WEDDING PUNCH

SWEET AND UNSWEETENED ICE TEA & LEMONADE

GOURMET COFFEE STATION

*With Whipped Cream and Chocolate Shavings*



## CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

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### IV. GRAND DINNER BUFFET

#### HORS D' OEUVRES

*Please choose two*

WARM SPINACH AND PARMESAN DIP

*Served with New York Flat Breads*

DOMESTIC CHEESE PLATTER

*Served with Fruit Garnishes and An assortment of Crackers*

FRESH FRUIT DISPLAY

ARTICHOKE PARMESAN SAVORY CHEESE CAKE

*Served with French Mini Toasts*

COLD CHARLESTON CRAB SPREAD

*Served with an Assortment of Crackers*

ASIAN SALMON CHEESE TORTE

*Served with Wasabi Caviar and Rice Crackers*

#### SALAD

*Please choose one*

MIXED FIELD SALAD

*With Fresh Seasonal Fruit and Vanilla Vinaigrette*

TRADITIONAL CAESAR

SPINACH SALAD

*With Pecans, Pears, Gorgonzola, and Pecan Balsamic Vinaigrette*

SEASONAL TOSSED GARDEN SALAD

*With Parmesan Peppercorn and Golden Italian Dressings*

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### IV. GRAND DINNER BUFFET

#### ENTREE

*Please choose two*

WILD MUSHROOM STUFFED CHICKEN BREAST  
*Served with Truffled Veloute*

ROAST PORK LOIN  
*Served with Apple Cider Bacon Glaze*

HERB ROASTED ARTICHOKE CHICKEN  
*Served with Red Pepper Vinaigrette*

GRILLED CHICKEN WITH TOMATO VODKA SAUCE  
*Served over Penne Pasta*

SAUTÉED TILAPIA  
*Served with Pomegranate Sauce*

LONDON BROIL  
*Served With Wild Mushroom Demi Glaze*

CHICKEN PARMESAN  
*Served with Marinara Sauce and Parmesan Cheese*

GRILLED SALMON  
*Served with Pesto Cream Sauce*

VEGETABLE LASAGNA  
*Severed with Spinach and Fresh Ricotta Cheese*




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### IV. GRAND DINNER BUFFET

#### ACCOMPANIMENTS

##### *Choice of Two*

RED SKIN MASHED POTATOES  
 HERB ROASTED POTATOES  
 WILD RICE  
 PENNE ALFREDO  
 FRESH GREEN BEANS  
 SAUTÉED SEASONAL VEGETABLES

ASSORTED BREADS AND ROLLS

*Served with Honey Butter*

TRADITIONAL WEDDING CAKE CUTTING SERVICE

SWEET TEA

&

GOURMET COFFEE STATION

*With Whipped Cream, and Chocolate Shavings*



## CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

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### V. ELEGANT SIT-DOWN DINNER

PASSED HORS D'OEUVRES  
 POLENTA TOPPED WITH RED PEPPER  
 MINIATURE CRAB CAKES WITH REMULAUDE SAUCE

SPRING MIX SALAD  
*Served with Candied Pecans, Dried Cranberries, Pear Confit, Blue Cheese, and  
 Home Made Pecan Balsamic Dressing*

ASSORTED BREADS  
*May include croissants, Brioche and Silver Dollar Rolls  
 Served with Honey Butter*

RED SKIN MASHED POTATOES  
 SEASONAL FRESH SAUTÉED VEGETABLES

OVEN ROASTED PORK LOIN  
*Served with Apple Cider and Bacon Glace*  
 OR

OVEN ROASTED CHICKEN BREAST  
*Served with a Sherrie Veloute*

TRADITIONAL WEDDING CAKE CUTTING SERVICE  
 ACCOMPANIED BY A CHOCOLATE DIPPED BERRY FOR EACH GUEST

SWEET TEA  
 &  
 GOURMET COFFEE



## CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

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### V. ELEGANT SIT-DOWN DINNER

PASSED HORS D' OEUVRES  
 SPINACH AND GOAT CHEESE PUFF WITH RED PEPPER VINAIGRETTE  
 BRIE AND RASPBERRY BITES

MIXED GREEN SALAD  
*Served with Citrus segments Pistachios, Shaved Romano Cheese,  
 Pistachio Vinaigrette and Pomegranate Molasses*

ASSORTED BREADS  
*May include croissants, Brioche and Silver Dollar Rolls  
 Served with Honey Butter*

ROASTED CENTER CUT OF BEEF TENDERLOIN  
*Served with Red wine Fumet*

GARLIC WHIPPED RED SKIN POTATOES

SAUTÉED ASPARAGUS WITH LEMON ZEST BUTTER

TRADITIONAL WEDDING CAKE CUTTING SERVICE  
 ACCOMPANIED BY A CHOCOLATE DIPPED BERRY FOR EACH GUEST

SWEET TEA  
 &  
 GOURMET COFFEE



## CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

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### V. ELEGANT SIT-DOWN DINNER

PASSED HORS D' OEUVRES  
 FIG AND GOAT CHEESE PUFFS WITH BALSAMIC MOLASSES  
 PEAR, BACON, AND GORGONZOLA BRUSCHETTA

ENSALADA CAPRESE  
*A Salad of Mixed Greens served with Fresh Mozzarella, Vine Ripe Tomato,  
 Extra Virgin Olive Oil, Balsamic Vinegar, Fresh Cracked Pepper, and Sea Salt*

ASSORTMENT OF BREADS AND ROLLS  
*May include croissants, Brioche and Silver Dollar Rolls  
 Served with Honey Butter*

GRILLED SALMON  
*served with Lemonchello Buere Blanc*

PESTO RISOTTO

HERB ROASTED GRAPE TOMATOES AND YELLOW SQUASH

TRADITIONAL WEDDING CAKE CUTTING SERVICE  
 ACCOMPANIED BY A CHOCOLATE DIPPED BERRY FOR EACH GUEST

SWEET TEA  
 &  
 GOURMET COFFEE




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## CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

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### VI. THE WHITLOCK INN PLATINUM CLASSIC AFFAIR

#### 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 LUMP CRAB DIP

*Served with Flat Breads and topped with Freshly Grated Parmesan Cheese*

PISTACHIO CHICKEN BITES

*Drizzled with Sour Cherry Sauce*

PENNE PASTA WITH ALFREDO OR ROASTED TOMATO MARINARA

*Served with shrimp Scampi and Freshly Grated Parmesan Cheese*

FIG AND GOAT CHEESE PUFF

*Served with Balsamic Glaze*

FRIED CALAMARI

*Served with Jalapeño Tarter Sauce and Sweet Chili Sauce*

WILD MUSHROOM RISOTTO CAKES

*Served with Port Wine Demi Glaze*

STEAMED MUSSELS IN WHITE BROTH

*Served with Assorted Crusty Breads*

CHARLESTON MINIATURE LUMP CRAB CAKES

*Accompanied by a tangy Remulade Sauce*



## CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

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### VI. THE WHITLOCK INN PLATINUM CLASSIC AFFAIR

#### CARVING STATION WITH A UNIFORMED CHEF

*Please choose two*

HERB ROASTED BEEF TENDERLOIN  
 FRIED TURKEY BREAST  
 ASIAN SEARED TUNA LOIN

*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*

INCLUDING AMARETTO DARK CHOCOLATE FONDUE

*Accompanied with Pound Cake and Brownie Cubes*

TRADITIONAL WEDDING CAKE SERVICE

*Accompanied By a Chocolate Dipped Berry for each Guest*

#### BEVERAGES

*Please choose one*

SPARKLING WEDDING PUNCH

SWEET AND UNSWEETENED ICE TEA & LEMONADE

GOURMET COFFEE STATION

*With Whipped Cream and Chocolate Shavings*



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## CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

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### **Wedding Packages**

Carriage House Catering is a full service catering company. We take pride in executing the details of your wedding. We have come up with some menus that are to be used as guide lines. We will customize your menu to fit your tastes.

Our Wedding Packages include menu selection, china, wedding cake, buffet flowers, buffet table linens and clean up. Our price also includes the service staff. We can turn a plain room into the wedding reception of your dreams or enhance a beautiful facility or home with our culinary creations, linens and flowers.

The menus include many different beverages and food items, but to enhance your wedding we can add a groom's cake, shrimp cocktail or a bar just to name a few choices. We want to make your wedding memorable.

### **Wedding Pricing**

Please call for wedding pricing.