



## CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

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### V. THE 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*



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### V THE 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*

#### *DESSERTS*

*May Include Chocolate Dipped Berries, Assorted Truffles, Fruit Tarts, Mini Cheese Cakes,  
 Mini Éclairs, and Petit Fours*

#### BEVERAGES

*Please choose one*

SPARKLING WEDDING PUNCH

SWEET AND UNSWEETENED ICE TEA & LEMONADE

GOURMET COFFEE STATION

*With Whipped Cream and Chocolate Shavings*