



*Your “One Stop” source for all your wedding needs*

***Food ~ Flowers ~ Linens ~ Cakes ~ And More!***



***Check out our reviews on Wedding Wire and The Knot!***

Keatyn wrote 2/2018

*I wholeheartedly recommend Carriage Caterers for any event! My daughter's wedding was last night, and Bob and his staff attended to every detail to perfection. I knew from the first consultation that Bob was my guy...he took a personal interest in our wedding and was so helpful in planning and staying within our budget. He was very responsive to any and all questions I had throughout the process. Bob took care of everything...linens, cakes, all floral details, centerpieces, and delicious food. The finished product was more than I had even hoped for, and Bob was on hand before, during, and after the ceremony and reception to ensure that everything was running smoothly. I love this guy!!*

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## *Catering Price Includes:*

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*Floor Length Table Linens for Guest Tables*

*Linens for Buffet, Drink and Gift Table*

*Special Linens for Cake Tables*

*China: Dinner Plates and Coffee Cups*

*Cloth Napkins*

*Stainless Silverware*

*Glasses for Tea*

*Votive Candles on All Guest Tables*

*Buffet Chaffers, Carving Station, Salad Dressing Bowls, Lamps and Greens*

*Drink Station Service: Tea, Coffee and Lemonade*

*Table Settings*

*Salt and Pepper*

*Sugar and Sweetener*

# *Suggested Menu Choices*

## *Carving Stations*

- Slow roasted prime rib with horseradish sauce on the side
- Grilled beef tenderloin w/ horseradish on the side
- Grilled pork loin: choice of:  
*Rosemary Garlic ~ Mango Ginger Habanero ~ Raspberry Chipotle Sauce*

## *Other Main Dishes*

- Beef burgundy
- Parmesan crusted chicken breast with Alfredo or basil cream sauce served on the side
- Grilled chicken pasta with red and orange bell peppers, portabella mushrooms, red onions with penne pasta  
*Served w/ Alfredo or basil cream sauce on the side*
- Cajun: Choice of shrimp creole, chicken sausage gumbo, or shrimp Etouffe and dirty rice
- Home-style meatloaf w/ red sauce
- Mushroom and Italian sausage lasagna
- Chicken Alfredo
- Eggplant parmesan
- Pasta primavera w/ mixed vegetables
- Mexican: Fajitas
- King ranch chicken casserole

## *Salads*

- Garden salad consisting of carrots, grape tomatoes, red onions, cucumbers, served with 3 dressings: ranch, Italian, balsamic vinaigrette
- Caesar Salad
- Mixed green salad, layered with sliced strawberries, cantaloupe, red onion, mandarin oranges, feta cheese, and raspberry vinaigrette
- Salad trio (choice of 3)
  - Shrimp shell pasta
  - Fruit salad
  - Corn relish
  - Fresh cucumber combined with tomato, black olive and feta
  - Carrot and mandarin oranges with dill and balsamic vinaigrette
  - Green pea salad
  - Broccoli raisin salad
  - Black-eyed pea salad (Texas Caviar)

## *Potatoes or Rice*

- Au gratin baby new potatoes
- Baby new potatoes with butter & parsley
- Baked potato casserole
- Rosemary garlic new potatoes
- Roasted sweet potatoes
- Mashed potatoes with butter-parsley or garlic
- Hot German potato salad
- Wild rice w/ peppers and mushrooms

# Vegetables

- Baby carrots with cranberries, pine nuts and  
*Choice of: honey ginger, or orange marmalade*
- Baked eggplant au gratin
- Fresh green beans with:  
*Choice of: almonds or bacon and onions*
- Italian green beans with peppers, onions and Italian seasoning
- Medley of yellow and zucchini squash with onions and red peppers
- Yellow squash casserole
- Zucchini with onions
- Spanish corn casserole with diced jalapenos and onions
- Corn casserole with diced onions
- Oven roasted Brussel sprouts with diced red peppers and bacon
- Succotash: steamed corn, peas and lima beans
- Baby green peas with butter and seasonings
- Creamed spinach with sour cream, bacon, and onion soup mix
- Buttered peas and corn
- Charro beans
- Broccoli Cheese Casserole

***\*Complimentary “Signature” Macaroni and Cheese and Homemade Yeast Rolls and Butter provided with all meals***

# *Available Appetizers*

- Mini crab cakes\*
- Cold boiled shrimp with red sauce (peeled and deveined)
- Fresh fruit trays (cantaloupe, strawberries, and grapes)
- Fresh vegetable relish tray with assorted dipping sauces
- Warm bleu cheese bacon dip\*\*
- Homemade meat balls
- Spinach artichoke dip \*\*
- 7 Layer Mexican dip with chips
- Mixed fruit and cheese tray
- Chili con queso dip with chips
- Stuffed mushrooms (seafood or sausage) \*
- Prosciutto wrapped asparagus\*
- Phyllo cups filled with chicken salad, oriental chicken salad or crab\*
- Warm bleu cheese crab dip
- Shrimp kisses
- Chicken drummies (wings)
- Cilantro Lime Shrimp

\* may be passed

\*\* served with crackers

# Wedding Cake

**Flavors:** White, Lemon, Carrot, Red Velvet and Italian Cream

**Fillings:** Lemon, Pineapple, Raspberry and Lemon Pineapple

Cost \$3.75 per person\*

- Extra charge for special design cakes

*Fresh flowers for the cake will be furnished by your florist, unless we are doing the floral arrangements for your wedding.*

## Groom's cake

Chocolate fudge ~ Carrot ~ Apple Spice ~ Red Velvet

Cost \$3.00 per person

- Extra charge for special design cakes

**\* When you bring in your own cake, there is a \$150 charge for cake table set-up, plates, silverware and servers**

*We also provide custom florals for the bridal party, church and reception*

# *Pricing*

***Per person:***

***0 – 100    \$25.95***

***101 – 250    \$21.95***

***251 – above    \$19.95***



*Carriage Caterers*

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**~Schedule an appointment today for your custom designed wedding~**