

The Whitlock Inn

IV Dinner Buffet

Appetizers

Please Choose 2 Appetizers

- | | |
|--|--|
| <input type="checkbox"/> Hot Charleston Crab Spread
<i>with Assorted Crackers</i> | <input type="checkbox"/> Hot Spinach & Parmesan Dip
<i>with New York Flatbreads</i> |
| <input type="checkbox"/> Artichoke Parmesan Cheese Cake
<i>with French Mini Toasts</i> | <input type="checkbox"/> Seasonal Fresh Fruit Display
<i>Artfully displayed</i> |
| <input type="checkbox"/> Domestic Cheese Plate
<i>with Fruit Garnishes & Crackers</i> | <input type="checkbox"/> Baby Red New Potatoes
<i>Topped with Melted Asiago Cheese</i> |
| <input type="checkbox"/> Beef Bruschetta
<i>with Creamy Horseradish Sauce</i> | <input type="checkbox"/> Fried Chicken & Waffle Spikes
<i>with warm Maple Syrup</i> |
| <input type="checkbox"/> Southern Fried Chicken Bites
<i>with Honey Mustard</i> | <input type="checkbox"/> Southern Fried Catfish Bites
<i>with Spiced Tartar Sauce</i> |
| <input type="checkbox"/> Southern Pecan Cheddar Cheese Ring
<i>with Strawberries & Crackers</i> | <input type="checkbox"/> Fried Green Tomatoes
<i>with Goat Cheese & Corn Relish</i> |
| <input type="checkbox"/> Fig & Goat Cheese Puff
<i>with Balsamic Glaze</i> | <input type="checkbox"/> Tomato Mozzarella Skewer
<i>with Fresh Basil & Balsamic Reduction</i> |
| <input type="checkbox"/> Antipasto Prosciutto Ham Skewer
<i>with Tortellini & Kalamata Olives</i> | <input type="checkbox"/> Risotto Cakes: Butternut Squash, Wild
Mushroom, or Parmesan Basil
<i>with Apple Cider Reduction or Red Pepper
Sauce</i> |

Salad

Please Choose 1 Salad

Spring/Summer Chef Recommendations

- Mixed Field Salad
*with Fresh Seasonal Fruit, Almonds, Feta
& Vanilla Vinaigrette*
- Southern Belle Salad
*with Mixed Greens, Fresh Fruit, Walnuts
& Peach Poppy Seed Vinaigrette*

Fall/Winter Chef Recommendations

- Traditional Caesar Salad
*Served with Homemade Croutons
& Fresh Shaved Parmesan*
- Spinach Salad
*with Pecans, Pears, Gorgonzola
& Pecan Balsamic Vinaigrette*

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Entreés

Please Choose 2 Entreés

- | | |
|---|--|
| <input type="checkbox"/> Wild Mushroom Stuffed Chicken Breast
<i>Served with Truffled Veloute</i> | <input type="checkbox"/> Herb Roasted New York Strip of Beef
<i>with Red Wine DemiGlaze & Horseradish Sauce</i> |
| <input type="checkbox"/> Herb Roasted Artichoke Chicken
<i>Served with Red Pepper Vinaigrette</i> | <input type="checkbox"/> Grilled Chicken & Tomato Vodka Sauce
<i>Served over Penne Pasta</i> |
| <input type="checkbox"/> Sauteed Tilapia
<i>with Pomegranate or Lemon Butter Sauce</i> | <input type="checkbox"/> London Broil
<i>with Wild Mushroom Demi Glaze</i> |
| <input type="checkbox"/> Chicken Parmesan over Penne Pasta
<i>with Marinara Sauce & Parmesan Cheese</i> | <input type="checkbox"/> Vegetarian Tofu Scramble
<i>with Seasonal Fresh Vegetables</i> |
| <input type="checkbox"/> Vegetarian Mushroom Strudel
<i>Topped with Red Pepper Coulis</i> | <input type="checkbox"/> Buttermilk Fried Boneless Chicken Breast
<i>with Spiced Cream</i> |
| <input type="checkbox"/> Bourbon Pecan Chicken Breast
<i>with Sour Cherry Sauce</i> | <input type="checkbox"/> Sliced Smoked Ham
<i>with a Cinnamon Glaze</i> |
| <input type="checkbox"/> Burgundy Beef Tips
<i>with Mushroom Gravy</i> | <input type="checkbox"/> Shrimp and Grits
<i>with Tasso Ham Sauce</i> |
| <input type="checkbox"/> Seared Chicken
<i>with Feta, Olives, and Basil Cream Sauce</i> | <input type="checkbox"/> Brined Brisket
<i>with Carrots, Onions, Celery & Au Jus</i> |
| <input type="checkbox"/> Seared Pork Loin
<i>with Apple-Bacon Topping & Brown Butter</i> | <input type="checkbox"/> Chicken Marsala
<i>with Mushroom & Marsala Wine Sauce</i> |
| <input type="checkbox"/> Basil, Ricotta, & Parmesan Stuffed Chicken
<i>Breast with White Wine Sauce</i> | <input type="checkbox"/> Grilled Bistro Steak
<i>Served with Red Wine Demi Glaze</i> |
| <input type="checkbox"/> Coffee Crusted Pork Tenderloin
<i>with Apple Cider Bacon Reduction, Chimichuri
Or Caramelized Onion Brown Butter Sauce</i> | <input type="checkbox"/> Cajun Brined Roasted or Fried Turkey
<i>with Cream Gravy</i> |
| <input type="checkbox"/> Grilled Salmon, or Chefs Choice Saltwater Fish (Ask Chef)
<i>with Pomegranate Butter, White Wine Sauce, Bourbon Glaze, or Lemon Caper Sauce</i> | |

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Accompaniments

Please Choose 2

- | | |
|---|--|
| <input type="checkbox"/> Buttermilk Mashed Potatoes | <input type="checkbox"/> Red Beans and Rice |
| <input type="checkbox"/> Squash Casserole w/Fried Onion | <input type="checkbox"/> Fresh Green Beans |
| <input type="checkbox"/> Sauteed Seasonal Vegetables | <input type="checkbox"/> Cornmeal Buttered Fried Okra |
| <input type="checkbox"/> Broccoli Cheese Casserole | <input type="checkbox"/> Three Cheese Grits |
| <input type="checkbox"/> Scalloped Parmesan Potatoes | <input type="checkbox"/> Traditional Cornbread Dressing |
| <input type="checkbox"/> Red Skinned Mashed Potatoes | <input type="checkbox"/> Herb Roasted Potatoes |
| <input type="checkbox"/> Wild Rice w/Fresh Herbs | <input type="checkbox"/> Penne Pasta Alfredo |
| <input type="checkbox"/> Herb Polenta w/Asiago Cheese | <input type="checkbox"/> Grilled Vegetables with Asparagus |
| <input type="checkbox"/> Roasted Fingerling Potatoes | <input type="checkbox"/> Fresh Seasonal Mixed Vegetables |
| <input type="checkbox"/> Creamed Spinach | <input type="checkbox"/> Baked Macaroni & Cheese |
| <input type="checkbox"/> Pesto, Butternut Squash or Wild Mushroom Risotto | |

***** All Dinner Buffets come with Assorted Rolls and Breads *****
Served with Butter

Beverages

Included

Iced Tea, and Water

&

Gourmet Coffee Station

w/Whipped Cream and Chocolate Shavings

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Traditional Three Tiered Wedding Cake

Each Custom Designed with Caterer

Please select a Cake flavor from the following:

- Almond
- Lemon
- Chocolate
- Vanilla
- Marble

Please select a Cake filling from the following:

- Chocolate Buttercream
- Raspberry Buttercream
- Vanilla Buttercream
- Strawberry Buttercream
- Almond Buttercream

This is a very special menu that includes the following additional upgrades for your reception:

- Seating for all guests*
- Cloth/Linen napkins in more than a dozen color choices*
- Silverware at each guest seat*

The Whitlock Inn, 57 Whitlock Ave., Marietta, GA 30064 770-428-1495

www.whitlockinn.com

The Whitlock Inn is proud to be a partner with



**Carriage House Catering, 999 Whitlock Ave. Suite 5 770-426-9852
Marietta, Ga 30064**

www.carriagehouse-catering.com