

The Whitlock Inn

III Heavy Appetizers

Please Choose 5

Our Chef Recommends that you choose 1 appetizer from each category

Cheese and Fruit

- Fig & Goat Cheese Puff
with Balsamic Glaze
- Domestic Cheese Platter
with Fruit Garnishes and Crackers
- Blue Cheese Pear Torte
with Assorted Crackers
- Pimento Cheese Souffle
with Assorted Crackers
- Cheddar Cheese Pecan Ring
with Assorted Crackers
- Sundried Tomato & Goat Cheese Torte
with Flatbreads
- Dark Chocolate Fondue and Berries
with Cake & Brownie Cubes

Poultry

- Crispy Olive Scented Chicken
with Red Pepper Aioli
- Bourbon Pecan Chicken Bites
with Drizzled Honey
- Home Style Chicken Tenders
with BBQ Sauce & Honey Mustard
- Chicken & Waffle Spikes
with Warm Maple Syrup
- Chicken Salad Canapes
topped with grapes
- Sauteed Georgia Quail Breast
with Cranberry White Wine Glaze
(This choice counts as 2 appetizers)

Beef & Pork

- Miniature Cocktail Meatballs
with Teriyaki, Burgundy, or Bourbon Sauce
- Sauced Sirloin Skewers
with Teriyaki, Basil, Chimichuri, or Horseradish
- Pork Barbecue Shots
served in Mini Filo Cups
- Antipasto Prosciutto Ham Skewer
with Tortellini & Kalamata Olives
- Beef Bruschetta
with Creamy Horseradish Sauce
- Charcuterie of Salami, Prosciutto & Capicola
with Olives and Pickles
(This choice counts as 2 appetizers)

(Choices continued on next page)

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Seafood

- Charleston Miniature Crab Cakes
with Tangy Remoulade Sauce
- Fried Calamari
with Jalapeño Tartar & Sweet Chili Sauce
- Hot Shrimp Scampi Dip
with Flatbreads & Parmesan Cheese
- Hot Lump Crab Dip
with Flatbreads & Parmesan Cheese
- Southern Fried Catfish Bites
with Spiced Tartar Sauce
- Hot Charleston Crab Spread
with Assorted Crackers
- Mini Twice Baked
topped with Bacon
- Shrimp Cocktail
with Lemon & Cocktail Sauce
(This choice counts as 2 appetizers)

Veggies & Yummy Carbs

- Stuffed Mushroom Caps
with Spinach, Sausage, Vegetable or Combo
- Hot Spinach & Artichoke Dip
with Flatbreads & Parmesan Cheese
- Fried Green Tomatoes
with Peach Salsa or Goat Cheese
- Grilled Vegetables or Crudites
with Parmesan Peppercorn Dip
- Tomato Mozzarella Skewer
with Fresh Basil & Balsamic Reduction
- Fried Macaroni & Cheese Fritters
with Cheddar Cheese Sauce
- Penne Pasta with Parmesan
with Alfredo or Roasted Tomato Marinara
- Risotto Cakes with Red Pepper Sauce
Wild Mushroom, Butternut Squash, or Pesto

Station Selections on Next Page

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Carving Station with a Uniformed Chef - This menu comes with a carving station

Choose 1 Meat to be Carved:

- Top Round of Beef
- Herb Roasted New York Strip
- Sage Rubbed or Southern Fried Turkey Breast
- Smoked Ham
- Pork Tenderloin

Served with Assorted Breads, Horseradish Sauce, Grain Mustard, and Aioli

Stations: Please Choose 1 Below

- Mac & Cheese Station:** 3 Types of Macaroni & Cheese
Incl: 3 Cheese Macaroni, Shrimp & Crab Macaroni, and Sausage Macaroni
with Bacon Bites, Tomato, Chives, and Cheddar Cheese

- Farmers Market Station**
Incl: Mixed Green Salad of Lettuces, Cucumbers, Tomatoes, Eggs, Carrots, Red Onion, Bacon and Grilled Chicken
with Balsamic Vinaigrette and Buttermilk Ranch Dressing
AND
Fresh Fruits and Berries of the Season

- Classic Fruit and Cheese with Fondue**
 - A Variety of Domestic Cheeses: Swiss, Havarti, Cheddar Cheese with Crackers
 - Fresh Fruits & Berries of the Season
 - Dark Chocolate Fondue w/ Pound Cake and Brownie Cubes

- Pasta Station:** 2 Types of Pasta and 2 Sauces
Incl: Pasta Selections of Penne and Cheese Tortellini
Sauce Selections of Roasted Tomato Marinara and Basil Alfredo
with Ratatouille, Olive Tapenade, Freshly Grated Parmesan

- Mashed Potato Bar:** 3 Types of Potatoes
Incl: Garlic, Cheddar, and Sweet Mashed Potatoes
with Cheese, Bacon, Chives, Sour Cream, Butter, Pecan and Brown Sugar

- Grits Station:** 3 Types of Grits
Incl: 3 Cheese Grits, Shrimp & Tasso Ham Grits, and Roasted Garlic Grits
with Bacon Bits, Sauteed Onions, Tomato, Chives, and Cheddar Cheese

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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

Beverages

Please Choose 1

- Sparkling Wedding Punch and Water
- Sweetened and Unsweetened Iced Tea, Lemonade, and Water
- Gourmet Coffee Station
w/Whipped Cream and Chocolate Shavings

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
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