

# The Whitlock Inn

## V Seated Served Dinner

### Passed Appetizers

Please Choose 2 Appetizers

- |   |   |
|---|---|
| <input type="checkbox"/> Polenta topped with Red Pepper                                   | <input type="checkbox"/> Miniature Crab Cakes<br><i>with Remoulade Sauce</i>            |
| <input type="checkbox"/> Pear, Bacon, & Gorgonzola Bruschetta                             | <input type="checkbox"/> Brie & Raspberry Bites   |
| <input type="checkbox"/> Spinach & Goat Cheese Puff<br><i>with Red Pepper Vinaigrette</i> | <input type="checkbox"/> Fig & Goat Cheese Puffs<br><i>with Balsamic Molasses</i>       |
| <input type="checkbox"/> Pear, Bacon, & Gorgonzola Bruschetta                             | <input type="checkbox"/> Bacon Wrapped Shrimp or Scallops                               |
| <input type="checkbox"/> Green Tomato Sliders<br><i>with Pimento Cheese</i>               | <input type="checkbox"/> Smoked Salmon Canape<br><i>with Creme Fraiche &amp; Caviar</i> |

### Salad

Please Choose 1 Salad

- Spring Mix Salad  
Served with Candied Pecans, Dried Cranberries, Pear Confit, Bleu Cheese, and Homemade Pecan Balsamic Dressing
- 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
- Mixed Green Salad  
Served with Citrus Segments, Pistachios, Shaved Romano Cheese, Pistachio Vinaigrette and Pomegranate Molasses

### Breads

*Included*

Assorted Breads

May include Croissants, Brioche, and Silver Dollar Rolls  
Served with Honey Butter

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### Entree

Offer your guests a choice of 3 on your response card or serve everyone a dual entree

- |   |  |
|---|--|
| <input type="checkbox"/> Roasted Center Cut of Beef Tenderloin<br><i>Served with Red Wine Fumet</i> | <input type="checkbox"/> Grilled Atlantic Salmon<br><i>Served with Lemoncello Buerre Blanc</i>         |
| <input type="checkbox"/> Oven Roasted Pork Loin<br><i>Served with Apple Cider &amp; Bacon Glace</i> | <input type="checkbox"/> Oven Roasted Chicken Breast<br><i>Served with a Sherry Veloute</i>            |
| <input type="checkbox"/> Sauteed Lump Crab Cake<br><i>Served with Mustard Seed Cream Sauce</i>      | <input type="checkbox"/> Sauteed Quail Breast<br><i>Served with Cranberry White Wine Sauce</i>         |
| <input type="checkbox"/> Roasted Red Snapper<br><i>Served with a Lemon Caper Sauce</i>              | <input type="checkbox"/> Vegetarian Wild Mushroom Strudel<br><i>Served with Red Pepper Vinaigrette</i> |

### Sides

Please Choose 2

- |   |  |
|---|--|
| <input type="checkbox"/> Red Skin Mashed Potatoes         | <input type="checkbox"/> Seasonal Fresh Sauteed Vegetables           |
| <input type="checkbox"/> Garlic Whipped Red Skin Potatoes | <input type="checkbox"/> French Green Beans                          |
| <input type="checkbox"/> Roasted Fingerling Potatoes      | <input type="checkbox"/> Roasted Asparagus                           |
| <input type="checkbox"/> Basil Pesto Risotto              | <input type="checkbox"/> Herb Roasted Grape Tomatoes & Summer Squash |

### Beverages

*Included*

Unsweetened Iced Tea and Water  
&  
Gourmet Coffee

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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 menu includes the following additional upgrades for your reception:**

- *Seating for all guests*
- *Cloth/Linen Napkins in over a dozen color choices*
- *Preset China, Silverware, and Beverages*
- *Floral Centerpiece on each guest table*

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

[www.whitlockinn.com](http://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](http://www.carriagehouse-catering.com)