

The Whitlock Inn

II. Light Appetizers

Please Choose 3 of the Appetizers below

Our Chef Recommends that you choose 1 appetizer from each category

Surf & Turf

- Charleston Miniature Crab Cakes
with Tangy Remoulade Sauce
- Antipasto Ham Skewer
with Tortellini & Kalamata Olives
- Hot Shrimp Scampi Dip
with Flatbreads & Parmesan Cheese
- Beef Bruschetta
with Creamy Horseradish Sauce
- Southern Fried Catfish Bites
with Spiced Tartar Sauce
- Miniature Cocktail Meatballs
with Teriyaki, Burgundy, or Bourbon Sauce

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
served in Filo Cups
- Pork Barbecue Shots
served in Mini Filo Cups

Veggies & Carbs

- Miniature Twice Baked Potatoes
with Bacon on the Side
- Cheddar Cheese Pecan Ring
with Assorted Crackers
- Fried Macaroni & Cheese Fritters
with Cheddar Cheese Sauce
- Farfelle Pasta with Parmesan
with Alfredo or Roasted Tomato Marinara
- Fig and Goat Cheese Puffs
with Balsamic Glaze
- Pimento Cheese Souffle
with Assorted Crackers
- Stuffed Mushroom Caps
with Spinach, Sausage, Vegetable or Combo
- Hot Spinach & Artichoke Dip
with Flatbreads & Parmesan Cheese
- Three Cheese Grits
with Tomatoes, Bacon, & Shredded Cheese
- Crudites
Fresh Vegetables & Peppercorn Ranch

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Sandwiches : Choose 1 Sandwich Option

All light appetizer menus come with a choice of Sandwiches

Tea Sandwiches

Incl: Finger Sandwiches with a variety of tasty fillings, including:

Cucumber with Dill Cream Cheese, Ham Salad, Chicken Salad, and Pimento Cheese

Mini Panini Sandwiches

Incl: A Selection of Smoked Turkey & Fontina Cheese, Smoked Ham & Fontina Cheese, and Vegetarian with Grilled Seasonal Vegetables

with Grain Mustard and Aioli

Deli Select Trio

Ham, Turkey Breast, and Roast Beef Silver Dollar Sandwiches

with Horseradish, Grain Mustard, and Aioli

Barbecue Sliders

Applewood Smoked Pork served on Fresh Yeast Rolls

Southern Chicken Salad Croissants

with Celery, Walnuts, & Grapes stuffed into Fluffy French Croissants

Smoked Ham Biscuits

with Honey Mustard and Peach Marmalade on homemade Buttermilk Biscuits

New York Strip Croissants

Served with Aioli & Horseradish Sauce

Pinwheel Wraps

Turkey, Ham, & Vegetables wrapped in soft Cracker Bread

with Herbed Cream Cheese and Baby Greens

Fruit & Cheese Station

Your Menu will include a Fresh Fruit and Domestic Cheese Display

with Assorted Crackers

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Desserts

Please choose one (1):

- Celebration Sheet Cake

Chocolate or Vanilla Cake with Buttercream Icing

Personalize the cake with your special design or favorite sports or corporate logo

- Cobbler Station

A delectable trio of Peach, Apple, and Berry Cobblers served with Whipped Cream

- Cupcakes

Choose from Chocolate, Vanilla, Red Velvet, or Lemon

- Dessert Shooter Station

Includes “Old fashioned” Banana Pudding, Panna Cottas in Cherry, Pistachio, Chocolate or Raspberry, Classic Tiramisu, Rich Dark Chocolate Mousse, and English Trifle

- Miniature French Pastries

May include Chocolate Dipped Berries, Assorted Truffles, Fruit Tarts, Mini Cheesecakes, Mini Eclairs, and Pecan Tassies

Beverages

Please choose one (1)

- 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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