

# 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

# The Whitlock Inn

## Carving Station with a Uniformed Chef

All heavy appetizer menus come 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 one (1)

- 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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### 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*

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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**

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