

The Whitlock Inn

IV. Deluxe Appetizers

Please Choose 4

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| <input type="checkbox"/> Pesto Crusted Lamb Lollipops
<i>accompanied by Au Jus</i> | <input type="checkbox"/> Hanger Steak Bruschetta
<i>with Pomegranate Balsamic Glaze
and Parmesan Shavings</i> |
| <input type="checkbox"/> Hot Sauteed Lump Crap Cakes
<i>over Cheese Grits with Tasso Ham Sauce</i> | <input type="checkbox"/> Pistachio Chicken Bites
<i>with Drizzled Sour Cherry Sauce</i> |
| <input type="checkbox"/> Shrimp Scampi
<i>with Fresh Pasta, Tomato, White Wine
and Freshly Grated Parmesan Cheese</i> | <input type="checkbox"/> Sauteed Georgia Quail Breast
<i>with Cranberry White Wine Glaze</i> |
| <input type="checkbox"/> Oysters Rockefeller (seasonal)
<i>with Lemon, Cocktail Sauce, &
Fresh Horseradish</i> | <input type="checkbox"/> Wild Mushroom Risotto Cakes
<i>with Port Wine Demi Glaze</i> |
| <input type="checkbox"/> Steamed Mussels in White Broth
<i>with Assorted Crusty Breads</i> | <input type="checkbox"/> Classic Jumbo Shrimp Cocktail
<i>with a Lemon and Cocktail Sauce</i> |

Your Menu also comes with the Following:

Carving Station with a Uniformed Chef

Choose 1 Meat to be Carved:

- Smoked Prime Rib
- Whole Grilled New York Strip
- Cajun Brined Roasted Turkey Breast
- Coffee Crusted Pork Tenderloin

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

AND INCLUDED

A Variety of Imported Cheeses

To Include Maytag Blue, Brie, and Fontina Cheeses served with Assorted Crackers

Seasonal Fresh Roasted Vegetables

(Served Chilled or Warm)

Topped with Pine Nut Vinaigrette and Goat Cheese

Fresh Fruits and Berries of the Season

Artfully displayed

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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

Sweetened and Unsweetened Iced Tea, and Water Station

&

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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