

TAPAS

One Dozen Minimum Purchase Required: No Mix and Match Within the Dozen Minimum

Scallops Galician Style - \$2.50 each

~Onion, Ham, White Wine, Paprika, Parsley, Breadcrumbs

Ham and Cheese Croquettes - \$2.00 each

~Manchego Cheese, Prosciutto, Parsley, Onion, Garlic Aioli

Chateaubriand Phyllo Cup - \$3.00 each

~Phyllo Cup, Bella Mushrooms, Dijon Mustard, Filet Mignon

Shrimp Tempura - \$2.00 each

~Jumbo Shrimp, Tempura Batter, Sweet Chili Thai Sauce

Cauliflower Tempura - \$1.50 each

~Cauliflower Florets, Tempura Batter, Sweet Chili Thai Sauce

Mini Crabcakes - \$2.50 each

~Chef's Signature Dish, Served with Herbed Mayonnaise

Mini Fruit Kabobs - \$1.50 each

~Pineapple, Strawberry, and Grape on a Skewer

Apricot, Goat Cheese, and Almond Bites - \$2.00 each

~Dried Apricots, Honey, Basil, Goat Cheese, and Almonds

Mozzarella, Prosciutto, and Canteloupe - \$2.50 each

~Mozzarella, Prosciutto, and Canteloupe on a Skewer Drizzled with Balsamic Glaze

CHARCUTERIE

Domestic - \$18.00 per platter (serves approximately 6 people)

~Colby Jack Cheese, Cheddar Cheese, Swiss Cheese, Strawberries, Grapes, Hard Salami, Pepperoni, Cracker Selection

Chef's Favorites - \$30.00 per platter (serves approximately 6 people)

~Chef's Selection of Favorite Cheeses, Prosciutto, Hot Sopresetta, Salami, Fig Jam, Cornichons, Dried Apricots, Cracker Selection

DIPS

Homemade Tortilla Chips with Salsa and Guacamole - \$3.00 per person

Whipped Mozzarella Dip with Burst Cherry Tomatoes and Pita Bread - \$3.00 per person

Caramelized Onion Dip with Ridged Potato Chips - \$3.00 per person

Tirokafterie with Pita Bread - \$2.50 per person

~Feta Cheese and Roasted Red Pepper Dip

Any raw or undercooked items can result in Food-Bourne illness

**Prices subject to change. Prices are subject to 7% sales tax and 23% service charge.*

SALADS

\$5.00 each

Colorful Kale Super Salad

Arugula Salad with Toasted Pecans, Cranberries, and Gorgonzola in Balsamic Vinaigrette

Mandarin Orange Salad with Parmesan and Poppyseed Dressing

Tossed Salad with Assorted Dressings

Classic Caesar Salad with Homemade Dressing

Greek Village Salad with Peppers, Tomato, Cucumber, Olives, and Feta Cheese

Apple Cranberry Spinach Salad with Goat Cheese

BLT Salad with Creamy Dijon Dressing

SANDWICHES

\$4.00 each (half sandwiches or sliders)

Smoked Turkey with Cranberry Cream Cheese on Wheat Bread

Curried Chicken Salad on a Croissant (+\$1.00)

Warm Roast Beef and Horseradish Mayonnaise Sliders

Crispy Chicken with Pickled Vegetables and Cilantro Mayonnaise on Bao Bun (+\$1.00)

Grilled Cheese and Tomato with Basil on Whole Grain

BLT Sandwich on White Bread

Turkey, Brie, and Roasted Red Pepper with Basil Pesto on Ciabatta

Hot Ham and Swiss on Hawaiian

Mediterranean Cucumber with Feta and Lemon on Whole Wheat

MINI QUICHES

\$2.50 per mini quiche

Ham and Cheese with Hot Pepper Jelly

Mushroom Asparagus

Classic Quiche Lorraine

Broccoli and Cheese

DEVEILED EGGS

Deveiled Egg with Bacon Jam - \$2.00 per half

Classic Deveiled Egg - \$2.00 per half

Avocado Deveiled Egg - \$2.00 per half

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INDIVIDUAL DESSERTS

\$3.95 per person, per flavor

Mini Trifles

Seasonal Fruit | Chocolate | Lemon | Pumpkin

Cream Pots

Vanilla Bean Cream | Lemon Cream

Mini Cheesecakes

Toffee Bit | Chocolate | Lemon | Vanilla Glazed

Shooters

Chocolate Mousse | Lemon Cream

CREATE YOUR OWN DESSERT BAR

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Truffles - \$30.00 / dozen

Oreo | Chocolate | Chocolate Nut | Truffle of the Month

Cream Pots - \$47.50 / dozen

Vanilla Bean Cream | Lemon Cream

Mini Cheesecakes - \$47.50 / dozen

Toffee Bit | Chocolate | Lemon | Vanilla Glazed

Cookie Platter - \$11.00 / dozen

Chocolate Chip | Peanut Butter Oatmeal | Shortbread | Lemon Gem | Assorted Flavors

Dessert Fondue - \$5.00 / person

Seasonal Fruit and Pound Cake with Chocolate Ganache for Dipping

BEVERAGES

Water is included for all Shower Events.

Iced Tea and Lemonade - \$2.00 / person

Coffee and Hot Tea - \$2.00 / person

Soft Drinks - \$2.00 / person

Seasonal Punch - \$20.00 / gallon

BUBBLY AND BEYOND

pricing based upon consumption

Mimosa - \$5.00 each

Bloody Mary - \$5.00 each

White Peach Bellini - \$8.00 each

Sparkling Apple Cider - \$3.00 each

No Outside Alcohol is Allowed at The Whittaker Inn

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