



THE WHITLEY  
ATLANTA BUCKHEAD

THE  
LUXURY  
COLLECTION

# THE WHITLEY HOLIDAY MENUS

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# THE WHITLEY HOLIDAY DINNER

BUFFET STYLE | \$78 PER GUEST

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## STARTERS (SELECT ONE SALAD AND ONE SOUP)

Cream of Asparagus Soup  
Smoked Tomato Bisque | Cheese Croutons  
The Whitley Salad | Smoked Grapes, Roasted Walnuts, Blue Cheese, Croutons, Sherry Vinegar & Hazelnut Oil  
Field Greens Salad | Mesclun Greens, Cherry Tomatoes, Kalamata Olives, Cucumber, Orange Blossom Vinaigrette

## ENTRÉES (SELECT THREE OPTIONS)

Sliced Roasted Turkey | Stuffing and Natural Reduction  
Sautéed Salmon | Wilted Spinach, Champagne Cream Sauce  
Thinly Sliced Roasted Pork Loin | Mushroom Ragout  
Rosemary Roasted Chicken Breast | Burgundy Reduction  
Chicken Breast Roulade | Cranberry Stuffing and Natural Reduction

## SIDES

Seasonal Market Vegetables  
Thyme Roasted Potatoes

## DESSERT

Chef's Selection of Holiday Treats

## ENHANCEMENTS

Oven Roasted Turkey Carving | Giblet Gravy, Warm Biscuits | \$375 serving 25 guests  
Herb Marinated Prime Rib | Natural Jus, Assorted Warm Rolls | \$475 serving 35 guests  
Baked Ham | Madeira Sauce, Warm Sourdough Rolls | \$325 serving 35 guests

## PLATED OPTIONS

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### STARTERS (SELECT ONE)

Roasted Corn and Smoked Chicken Chowder  
Young Spinach and Arugula Salad | Strawberries, Local Goat Cheese, Strawberry-Balsamic Vinaigrette  
Tender Field Greens | Smoked Grapes, Candied Pecans, Caramelized Red Onions, Balsamic Dressing

### ENTRÉES (SELECT ONE)

Roasted Pork Tenderloin | Butter Whipped Potatoes, Seasonal Vegetable, Apple Chutney, Natural Jus | \$80  
Roasted Breast of Turkey | Candied Pecan Sweet Potatoes, House Made Dressing, Southern Green Beans, Gravy | \$78  
Maple Glazed Salmon Fillet | Pilaf Rice, Seasonal Vegetable, Buerre Blanc | \$84  
Braised Short Rib | Parsnip Whipped Potatoes, Roasted Brussels Sprouts, Natural Jus | \$86

### DESSERTS (SELECT ONE)

Black Bottom Strawberry Swirl Cheese Cake | Oreo Crust, Strawberry Foam, Strawberry Coulis  
Lemon Fruit Tart | Toasted Swiss Meringue, Glazed Berries, Dehydrated Coconut  
Dark Chocolate Praline Crunch | Chocolate Caramel Ganache, Candied Hazelnuts, Vanilla Chantilly

*Prices are subject to a 25% Service Charge, 8.9% Tax and 8% Event Fee*

# RECEPTION PACKAGES—PASSED HORS D’OEUVRES

BASED ON ONE HOUR OF SERVICE  
MINIMUM 25 GUESTS

4 PIECES PER GUEST | \$26

6 PIECES PER GUEST | \$37

8 PIECES PER GUEST | \$50

## COLD CANAPÉS

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Smoked Duck and Goat Cheese Bruschetta  
Prosciutto Wrapped Marinated Asparagus | Apricot Jam  
Smoked Chicken and Grape Salad | Rosemary on Crostini  
Tomato and Mozzarella Skewer | Drizzled Balsamic Reduction  
Poached Jumbo Shrimp | Classic Cocktail Sauce  
Pimento Cheese Canape | Green Tomato Jam  
Crab and Mango Rice Paper Roll | Sweet Thai Chili Glaze  
Mesquite Smoked Tuna | Watermelon, Mint  
Brie Cheese | Spiced Apple-Walnut Chutney Tart  
Moroccan Spiced Shrimp Salad | Hummus on Pita Bread  
Smoked Salmon Rolls | Caper-Onion Cream Cheese, Cucumber

## HOT CANAPÉS

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Dressed Up Baby Potatoes | Chives, Cheese, Bacon, Sour Cream  
Buffalo Chicken Spring Rolls | Blue Cheese Dipping Sauce  
Miniature BBQ Pork Biscuits  
Bourbon BBQ Glazed Salmon Skewers  
Curried Potato Samosa | Mint Chutney  
Chorizo Empanadas | Chili-Lime Sour Cream  
Braised Short Rib Vol au Vent | Gruyere Cheese, Caramelized Onions  
Crab Cakes | European Remoulade  
Yucatan Roasted Corn and Black Bean Tart  
Spinach and Feta Cheese Spanakopita  
Smoked Chicken Lollipop | Coca Cola BBQ Sauce  
Fried Mushroom and Boursin Cheese Croquette

*Prices are subject to a 25% Service Charge, 8.9% Tax and 8% Event Fee*

# RECEPTION PACKAGES—PASSED HORS D'OEUVRES

BASED ON 60 MINUTES OF SERVICE  
MINIMUM 25 GUESTS

## CANDY CANE COCKTAIL RECEPTION

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\$47 PER GUEST PER ONE HOUR OF SERVICE

Vegetable Crudités | Herb Ranch Dip  
Domestic and International Cheese Display | Traditional Accompaniments  
Cranberry-Pomegranate Salsa | Cinnamon Chips

## COMET & CUPID'S COCKTAIL PARTY

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\$68 PER GUEST PER ONE HOUR OF SERVICE

Vegetable Crudités | Herb Ranch Dip  
Domestic and International Cheese Display | Traditional Accompaniments  
Tomato Bruschetta | Fresh Mozzarella  
Spinach and Feta Spanakopita  
Buffalo Chicken Spring Rolls | Blue Cheese Dipping Sauce  
Miniature BBQ Pork Biscuits

## RAW BAR

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Served with Lemon & Lime Wedges, Tabasco Sauce

Chilled Jumbo Gulf Shrimp | Cocktail Sauce, Lemon Caper Remoulade | \$10  
East Coast Oysters on the Half Shell | Cocktail Sauce, Mignonette Sauce | \$10  
Cracked King Crab Legs | European and American Style Cocktail Sauces | \$12  
Ice Sculpture | \$1000  
Ice Sculpture with Logo | \$1500

Domestic and International Cheese Display | Traditional Accompaniments  
Tomato Bruschetta | Fresh Mozzarella

*Prices are subject to a 25% Service Charge, 8.9% Tax and 8% Event Fee*

# HOLIDAY SPIRITS

## TRADITIONAL BRANDS

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### SPIRITS

Tito's Vodka, Bacardi Superior Rum, Tanqueray Gin, Patron Silver Tequila, Makers Mark Bourbon, Crown Royal, Dewar's Scotch, Jamison Irish Whiskey, Bailey's Irish Cream, Kahlua, DeKuyper Brands Cordials, Martini & Rossi Vermouth

### WINE

Story Point Chardonnay and Cabernet Sauvignon, La Marca Prosecco

### BEER

Bud Light, Sam Adams, Lagunitas, 312, Stella Artois, St. Pauli Girl

## TRADITIONAL BARS

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### PACKAGE BAR

First Hour | \$30  
Additional Hours | \$14

### HOSTED BAR

Mixed Drinks | \$14  
Imported Beer | \$8  
Domestic Beer | \$7  
Wine by the Glass | \$14  
Soft Drinks and Water | \$5

### CASH BAR

Mixed Drinks | \$18  
Imported Beer | \$11  
Domestic Beer | \$10  
Wine by the Glass | \$18  
Soft Drinks and Water | \$7

### BEER AND WINE ONLY

1st Hour | \$24  
2nd Hour | \$11

### TRADE UP

Substitute up to three of the Traditional Brands with the Spirits Listed Below. Add \$2.00 to the Cocktail price | Add \$2.00 to the First Hour

Vodka | Absolut, Belvedere, Grey Goose, Ketel One  
Gin | Bombay Sapphire, Plymouth,  
Rum | Bacardi, Botran  
Bourbon | Bulleit, Woodford Reserve, Basil Hayden, Knob Creek, Bookers  
Scotch | Chivas Regal, Johnnie Walker Black  
Tequila | Patron Añejo, Herradura, Casa Nobles Resposado

### CORDIAL SELECTION | 15

Bailey's, Campari, Fireball, Fernet Branca, Aperol, RumChata, Southern Comfort, Chambord, Cointreau, Disaronno, Kahlua, Patron, Romana Sambuca, Grand Marnier, Frangelico

### WINE UPGRADE

William Hill Central Coast Chardonnay, Whitehaven Sauvignon Blanc, William Hill Central Coast Cabernet, MacMurray Estate Central Coast Pinot Noir | Add \$2 to package and by the glass price

Talbott Kali Hart Chardonnay, Saint Claire Sauvignon Blanc, Louis Martini Cabernet, J Vineyards "Black" Pinot Noir, Fleur Du Mer Rose | Add \$6 to package and by the glass price