

WHITLOW'S ON WILSON CATERING MENU

Contact Amy B. Miller, Catering and Events Manager

amy@whitlows.com or 703-276-9693

++ Indicates that Prices Subject to 4% County Tax, 5% State Tax & 20 % Gratuity

HOMEMADE DIPS

Quarts feed approximately 20 – 25 Guests

Guacamole - Served with Tortilla Chips

\$30.00++/ Per Quart

Salsa - Served with Tortilla Chips

\$14.00++/ Per Quart

Hot Spinach & Artichoke - Served with Toasted Pita

\$20.00++/ Per Quart

Hummus - Served with Toasted Pita

\$16.00++/ Per Quart

HOT CRAB DIP - Served with Garlic Bread

\$45.00++ Per Quart

BRUSCHETTA - Served with Seasoned Garlic Bread

\$22.00++ Per Quart

PLATTERS AND SANDWICHES

Small: Approximately 40 Guests; Medium: Approximately 60 Guests; Large:
Approximately 80 Guests

VEGETABLE & CHEESE PLATTER OR FRUIT AND CHEESE PLATTER

Small \$75.00++

Medium \$100.00++

Large \$175.00++

HOMEMADE TURKEY & ROAST BEEF PLATTER

Whitlow's Famous Roast Turkey and Roast Beef Cooked on Premises, Sliced Deli Style

Served with Appropriate Condiments & Cocktail Rolls

Small \$125.00++

Medium \$175.00++

Large \$250.00++

ANTIPASTO PLATTER

*Marinated Olives, Mushrooms, Tomatoes, Artichokes, Cappicola Ham, Mortadella, Salami,
Roasted Red Peppers, melon with Prosciutto, Fresh Pears and Parmesan, Fresh Mozzarella & Provolone
Cheese*

Small \$125.00++

Medium \$175.00++

Large \$250.00++

MINI PULLED PORK SANDWICHES

Make Your Own Sandwiches with Our Famous BBQ Pulled Pork, Served with Cole Slaw & Miniature Rolls

\$15.00++ Per Pound (Serves 5), Minimum of 3 Pounds

HOT APPETIZERS

\$30.00++ Per 25 Pieces

MEATBALLS

Choice of Sauces to be served with Savory Marinara Sauce and Parmesan Cheese

BUFFALO CHICKEN WINGS

*Large Wings tossed with our homemade BUFFALO Sauce, Served with Carrots, Celery &
Bleu Cheese Dressing*

SPANAKOPITA

Spinach, Feta Cheese, Cream Cheese and a Touch of Garlic Wrapped in Phyllo Dough & Baked

JALAPENO POPPERS

Served with Ranch Dressing

\$50.00++ Per 25 Pieces

BEEF SKEWERS

Served with a Sesame Ginger Sauce

CHICKEN SKEWERS

Served with Peanut Sauce

SOUTHERN FRIED CHICKEN TENDERS

Served with Honey Mustard Sauce

MUSHROOM IN A PUFF PASTRY

Mushrooms in a sauce wrapped in Puff Pastry and Baked

SEAFOOD APPETIZERS

\$75.00++ Per 25 Pieces

MINI CRAB CAKES

Whitlow's Homemade Lump Crab Cakes, Miniature Size! Served with Creole Mustard Sauce

MARKET PRICE++ Per 25 Pieces

SHRIMP COCKTAIL

Peeled Shrimp, Steamed in Sam Adams Lager, Served with our Spicy Cocktail Sauce, and Lemons

POACHED WHOLE SALMON

Fresh Poached Atlantic Salmon with a dill cream sauce

\$85.00++

SALADS

FLANK STEAK PASTA SALAD

Marinated Beef atop

Sesame Lo-Mein Noodles & Scallions

on a Bed of Mesclun

\$9.00++ Per Person, Minimum of 20 Guests

CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Homemade Croutons & Parmesan Cheese

\$3.00++ Per Person, Minimum 20 Guests

With Chicken - Add \$3.00++ Per Person

With Blackened Salmon - \$5.00++ Per Person

SOUTHWEST CHICKEN SALAD

Strips of Chicken, Served over a Bed of Black Beans, Corn & Grilled Onions

\$7.00++ Per Person

HOUSE SALAD

Lettuce, Shaved Carrots, Diced Tomatoes, Red Onions, Homemade Croutons & Assorted Dressings

\$3.00++ Per Person, Minimum 20 Guests

ENTREES

PAELLA

*Mussels, Scallops, Shrimp, Clams, Andouille Sausage & Chicken, Diced Tomatoes, Green Peppers,
Onions & Peas in Spanish Rice - Sorry, No Substitutions!*
\$16.95++ Per Person, Minimum of 20 Guests

BAKED SALMON

\$16.95++ Per Person, Minimum of 20 Guests

ROAST TURKEY with STUFFING

*White & Dark Meat, topped with Gravy;
Served with Fresh Cranberry Sauce and Stuffing*
\$12.95++ Per Person, Minimum of 20 Guests

HONEY BAKED HAM

Served with Freshly Baked Rolls & Assorted Mustards
\$9.95++ Per Person, Minimum of 20 Guests

HERB ROASTED FLANK STEAK

Cooked Medium Served with Freshly Baked Rolls
10.95++ Per Person, Minimum of 20 guests

PASTAS

MARGARITA CHICKEN WITH PENNE

*Tequila-Marinated Chicken, Penne Pasta
Spring Onions & Diced Tomatoes
Tossed in a Jalapeno Cream Sauce*
\$12.95++ Per Person, Minimum of 20 Guests

PORTOBELLO PESTO RAVIOLI

*Ravioli Stuffed with Portobello Mushrooms,
Topped with Mozzarella Cheese, Provolone Cheese
& Fresh Tomatoes in a Basil Cream Sauce*
\$12.95++ Per Person, Minimum of 20 Guests

EXTRA SIDES

*Homemade Cole Slaw
Mashed Potatoes
Macaroni & Cheese
Potato Salad
Cole Slaw*

\$3.00++ Per Person