



Welcome to Woodloch

Thank you for considering Woodloch for your event.

We are pleased to present our package for your review and we will personally assist you with planning every detail.

A few reminders about our offerings...

- All menus include coffee, tea, decaf, milk, and soft drinks
- If you have a selection in mind that is not listed, please let us know!
- Pricing throughout does not include tax or service fee
- Pricing and items are subject to change

www.woodloch.com

1-800-WOODLOCH

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BREAKFAST & BRUNCH MENUS

Continental Morning Glory

Fresh Baked Pastries • Fresh Fruit • Bagels, Cream Cheese, Butter & Jellies • Assorted Breakfast Sandwiches • Greek Yogurt & Granola • Assorted Chilled Juices, Coffee, Tea, Milk

Grand Breakfast Buffet

For Groups of 20 or More

Freshly Baked Pastries • Fresh Fruit • Assorted Cold Cereals • Greek Yogurt & Granola ~ Bagels, Cream Cheese, Butter & Jellies • Scrambled Eggs • Home fries • Bacon • Sausage

- *Chef's choice of Buttermilk Pancakes, Thick-Cut French Toast, Belgian Waffles or Scandinavian Pancakes*
- *Chef's Egg & Starch choice of Eggs Benedict, Poached Eggs with Corned Beef Hash or Eggs Florentine*

Assorted Chilled Juices, Coffee, Tea, Milk

- ***Omelet Station is available for an additional fee of \$7.00 per person***

Brunch Buffet

For Groups of 20 or More

-Menu available after 11:00 am-

-Upcharge applies for this menu-

*Freshly Baked Muffins & Pastries • Bagels, Lox and Cream Cheese
Greek Yogurt & Granola • Seasonal Fruits & Berries • Cheese Board • Home Fries
Roasted Salmon with Capers & Fine Herbs • Omelet Station
Thick Cut Bacon & Sausage Links • Cherrywood Smoked Ham
Belgium Waffles with Maple Syrup, Blueberries, Strawberries & Whipped Cream
Chicken & Mushroom Crepes in Lemon Sage Butter • Quinoa Waldorf Salad
Heart of Greens with Goat Cheese, Almonds, Strawberries & Poppy Seed Vinaigrette
Grilled Asparagus with Balsamic Glaze • Assorted Chilled Juices
Coffee, Tea and Milk*

A LA CARTE LUNCHEON MENU

Please allow 1-hour for this sit-down lunch option. For 3 or more choices, entrée counts are required.

Please choose an appetizer or salad

Choose One Appetizer:

SOUPS: *New England Clam Chowder • Cream of Broccoli • Roasted Corn & Shrimp Chowder
Chicken & Rice • Mushroom & Brie • Minestrone • Italian Wedding
Tomato Bisque • Tomato Florentine & Roasted Vegetable Bisque
Beef Barley • Baked French Onion*

*Mozzarella Sticks • Fresh Melon & Prosciutto with Poppyseed Yogurt • Bruschetta
Fresh Mozzarella & Tomato with Basil & Balsamic Vinaigrette • Steamed Pot Stickers*

OR

Choose One Salad:

(Served family-style)

Woodloch House Salad • Caesar • BLT • Broccoli • Spinach with Mushrooms & Red Onion

Please choose two entrées from the following:

Entrée Salads

*The Wedge • Strawberry & Goat Cheese • Shrimp & Cashew • Chicken Caesar
Fresh Fruit with Greek Yogurt & Berry Coulis • Add Grilled Chicken Portabello*

Wraps

*Brie & Apple Wrap • Turkey with Cranberry-Mayo Wrap
Grilled Vegetable & Hummus Wrap • Southwestern Chicken Wrap*

Sandwiches & Burgers

*Buffalo Ranch Chicken Sandwich • California Turkey Burger • Grilled Portabella
NY-Style Reuben • Fresh Ground Burger Platter • Chicken or Portabello Caprese
French Dip • Buttermilk Dipped Chicken*

Desserts

Choose from Homemade Ice Cream • Brownie a la Mode • Mud Pie

*Assorted Fruit Pies • Chocolate Mousse Cake • Chocolate Peanut Butter Pie
Apple Crisp a la Mode • Carrot Cake • Cheesecake*

LUNCH BUFFET MENU OPTIONS

For Groups of 20 or More

The Mid-Day Oasis

*Roasted Chicken • Baked Ziti • Freshly Prepared Turkey & Italian Hoagies • Potato Salad
Tuna Salad • Cole Slaw • Tossed Salad • Freshly Baked Bread Selection • Garlic Knots
Kaiser Rolls • Chips & Pickles • Cookies & Brownies • Coffee, Tea, Milk, Soda*

The Backyard Barbeque

*Hamburgers • Hot Dogs • BBQ Chicken • Sausage & Pepper • Sauerkraut • Fruit Bowl
Broccoli Salad • Redskin Potato Salad • Tomato & Onion Platter • Baked Beans • Chips & Pickles
Ice Cream Sandwiches • Coffee, Tea, Milk, Soda
Veggie Burgers are available upon request*

The Mediterranean

*Grilled Vegetables • Grilled Chicken Breasts • Gyros • Taziki Sauce • Falafels • Kale Chips
Pita Pockets • Romaine Lettuce • Tuna Salad • Seafood Salad • Roasted Red Pepper Hummus
Feta Cheese • Balsamic Vinaigrette Dressing • Olive Salad • Cous Cous Salad • Carrot Salad
Rugelach • Coffee, Tea, Milk & Soda*

Healthy Choice Buffet

Salad Bar Featuring:

*Quinoa Salad • House Mix • Spinach • Cranberry Wheat Salad • Sunflower Seeds
Julienne Alpine Lace Swiss • Cracked Pepper Turkey • Pepperjack Cheese • Hard Boiled Eggs
Croutons • Olives • Mushrooms • Wasabi Peas • Garbonzo Beans • Guacamole • Ham
Soup du Jour • Whole Wheat Kaisers • Multigrain Flatbread
Grilled Turkey Burgers • Black Bean Veggie Burger • Salmon Sliders*

Greek Yogurt Parfait with Toppings:

Flax Seeds • Fresh Berries • Granola • Almonds • Mangoes • Chocolate Chips

HORS D' OEUVRES OPTIONS

The following hors d'oeuvres can be added to any of our menus.

The hors d'oeuvres will be served butler-style for 1-hour.

Standard Selections

- Choose 3 items \$9.95 per person •

*Broccoli & Cheddar Bites • Pigs in Puff Pastry • Mini Chicken Cordon Bleu
Egg Rolls with Zesty Orange Sauce • Chicken Quesadillas • Mini Quiche Lorraine
Chicken & Lemongrass Pot Stickers • Grilled Polenta Topped with Asiago Cheese
Chicken Tenders with Honey Mustard • Asparagus & Cheese in Phyllo
Mozzarella Sticks with Zesty Marinara Sauce • Crab Rangoons • Spring Rolls
Jumbo Shrimp • Shrimp Cocktail Rounds • Asian-Style Seared Ahi Tuna with Plum Wasabi Sauce
Fresh Strawberries with Brown Sugar • Fresh Strawberries in Chocolate*

Premium Selections

- Choose 3 items \$12.95 per person •

*Crab Stuffed Mushrooms • Mini Cheesesteak • Golden Butterflied Shrimp
Bacon Wrapped Scallops • Hawaiian Chicken Kabobs • Beef Kabos • Shrimp & Bacon BBQ
Mini Beef Wellington • Wild Mushroom Tarts • Crab Cakes • Lollipop Lamb Chops
Thai Chicken Satay • Raspberry Brie En Croute • Pulled Pork BBQ Biscuits
Hibachi Beef Skewers • Tomato Bruschetta • Tuna Salad Canapés
Melon Wrapped in Prosciutto • Shrimp Salad Canapés • Ham Salad Canapés
Smoked Salmon Tea Sandwich • Ham, Cream Cheese & Asparagus Roll
Roast Beef Crostini • Curried Chicken in Phyllo Cups
Antipasto Salads • Salami Stacks*

We are happy to honor any special requests.

ADDITIONAL HORS D' OEUVRES OPTIONS

The Crudite Station

- \$6.95 per person •

Assorted Cheese • Crackers • Fresh Fruit • Fresh Vegetables and Dip

Upgraded Hors d'oeuvres Package

- \$14.95 per person •

Choose 4-selections from the Standard and/or Premium Selections

Sushi Station

- Market Price per person •

California & Nigiri Sushi Platters • Soy Sauce • Pickled Ginger • Wasabi

Pasta Station

- \$6.95 per person •

Selection of Three Pastas & Three Sauces

Farfalle • Penne • Fusilli • Tortellini

Alfredo • Vodka Marinara • White Clam • Pesto • Roasted Garlic & Tomato

Carving Station

- \$4.95 per person •

London Broil • Glazed Spiral Ham • Roast Turkey Breast • Roasted Pork Loin

- Market Price •

Prime Rib • Tenderloin of Beef • Ahi Tuna with Wakame

These items can only be added to enhance a menu. Not available as a dinner option.

We are happy to honor any special requests.

A LA CARTE DINNER MENU

All of our entrées are plated unless otherwise noted.

All entrées include appetizer, salad, vegetable, potato, homemade bread selection and dessert.

- For groups of 20-40, choose four appetizers and four entrees •
- Groups of 40-80, chose two appetizers and two entrees •

Appetizers, Salads, Vegetables & Potatoes

Soups & Appetizers

(Please select either a soup or an appetizer)

Fresh Mozzarella & Tomato • Bruschetta • Melon Berry Cocktail Kabob

Potstickers with Ponzo Sauce • Tortellini Alfredo or Pesto • Penne Pasta with Vodka Sauce

Butternut Squash Apple Soup • French Onion Soup • Roasted Corn & Shrimp Chowder

Seafood Bisque • Chicken Wild Rice & Mushroom Soup • Cream of Broccoli Soup

Spinach & Feta Soup • Italian Wedding Soup • Chicken & Thyme Soup

• *Pan Seared Crab Cakeadditional \$6.95 per person •*

• *Shrimp Cocktail.....additional \$6.95 per person •*

Salads

(Served family-style, please select one)

Woodloch's House Salad

Mixed Greens, Garden Fresh Vegetables, with our House Dressing

Caesar

Fresh Romaine topped with Garlic Croutons & Caesar Dressing

The BLT

Iceberg Lettuce, Bacon Bits & Tomato served with Homemade Cool Ranch-Style Dressing

-Salads options continued on the next page-

Woodloch's Mixed Greens

*Tossed with Apples, Walnuts, Raisins and Blue Cheese
Topped with a Raspberry Vinaigrette Dressing*

Baby Spinach Leaves

With Strawberries, Spiced Pecans, Goat Cheese and Blueberry Pomegranate Vinaigrette

Vegetables & Starches

(Please select two, special requests are available)

Starches

Mashed Garlic Potatoes

Parsley-Buttered Redskin Potatoes

Roasted Fingerling with Herb Butter

Whipped Maple Sweet Potato

Vegetables

Honey Glazed Miniature Carrots

Green Beans and Dried Cranberries

Fresh Buttered Broccoli

Asparagus with Extra Virgin Olive Oil

Roasted Squash with Parmesan

Entrée Selections

Chicken Entrées

*Chicken Picatta • Stuffed Chicken Breast • Chicken Cordon Bleu • Chicken Marsala
Chicken Francaise • Rotisserie Roasted Chicken • Focaccia Chicken over Pasta*

***Traditional Roast Turkey**

Woodloch's famous carved roast turkey dinner with all the trimmings

***Roast Top Round of Beef**

Slow-roasted top round of beef, cooked to your liking

Haddock

Baked filet with Julienne Vegetables

Grilled Salmon

Jail Island Salmon with Lemon & Dill

***Braised Short Ribs**

With Carmelized Onions

Four Cheese Ravioli

With Tomato Basil

Vegetarian Selections

Vegetable Paella • Wild Mushroom Ravioli • Eggplant Rollatini • Stuffed Peppers

***Roast Prime Rib of Beef**

Slow-roasted with Au Jus

***Roast Tenderloin of Beef**

Woodloch's Famous Slow-Roasted Beef Tenderloin with a Mushroom Demi Glaze

***Roast Prime Rib of Beef & Deep Fried Shrimp**

Slow-Roasted Prime Rib with Au Jus Accompanied with Deep-Fried Jumbo Shrimp

New York Strip Steak - Market Price

Grilled 12 oz Center-Cut Steak with Maitre d'hotel Butter

Filet Mignon - Market Price

Gilled 8 oz Center-Cut Filet Mignon with Béarnaise Sauce

**Require a minimum of 20 people.*

SPECIALTY DINNER BUFFETS

For Groups of 25 or more

Dinner buffets are designed to create a casual atmosphere for your group.

Please choose one of our sumptuous selections for your evening.

Kansas City Steak Off

*New York Strip Steaks • Rotisserie Roasted Chicken • Bourbon Glazed Baked Salmon
Steamed Clams • Baked Potato Topping Bar • Cole Slaw • Macaroni Salad • Tossed Salad
Dinner Rolls • Bourbon Baked Beans corn on the Cob • Sliced Watermelon
Ice Cream with Topping Bar • Coffee, Tea, Milk, Soda*

La Dolce Vita

*Eggplant Rollatini • Chicken Marsala • Sausage Calabrese • Sliced Roast Porketta
Lemon Pepper Cod Florentine • Braised Short Ribs • Penne Pasta a la Vodka
Italian Garlic Cheese Bread • Fresh Mozzarella & Tomato
Olive Salad • Mushroom Salad • Antipasto Platter • Classic Caesar Salad
Italian Pastries • Coffee, Tea, Milk, Soda*

Pacific Cruise

*Alaskan King Crab Legs • Jumbo "Peel & Eat" *Shrimp • Spicy Plum-Glazed Baked Salmon
Vegetable Stir-Fried Rice • Hawaiian Sweet & Sour Pork
Teriyaki Sirloin Tips in Terayaki Sauce • Fiesta Pasta Salad • Assorted Cold Salads
Vegetable Crudit  Platter • Tossed Salad • Chicken Santa Fe
Banana Boat Sundae with Topping Bar
Coffee, Tea, Milk, Soda*

*Upcharge applied for peeled and deveined shrimp per person

TRADITIONAL DINNER BUFFET PACKAGE

For Groups of 50 or more

Chilled

(All included – items may vary)

*Roasted Asparagus with Dill Mustard Sauce • Cucumber & Watermelon a la Fresco
Deviled Eggs • Fresh Mozzarella & Tomato, Balsamic Glaze
Fresh Strawberries with Brown Sugar, Whipped • Cream Fresh Broccoli & Raisin Salad
Quinoa & Blackbean Salad • Antipasto Platter with Italian Meats & Cheeses
Assorted Country Olives • Roasted Beet & Mandarin Orange Salad*

Chilled and Hot Vegetarian Options Available

Hot Selection

(Choose 8 items)

*Chicken & Wild Mushroom with Garlic & White Wine over Rice
Steak Tips with Mushroom, Vadalia Onion Bourdlaise
Cavatelli with Fresh Basil • Pesto Julienned Zucchini & Yellow Squash
Roast Pork with Roasted Apples • Homestyle Meatballs, Swedish or Italian
Mahi Mahi with Pineapple Salsa • Eggplant Rollatini • Mediterranean Tilipia
Fire Roasted Cod • Penne a la Vodka • Baked Vegetable Lasagna
Artichoke & Parmesan Ravioli • Orchiette with Sausage, Roasted Tomatoes & Broccolini
Stuffed Shells • Local Seasonal Vegetables • Red Bliss Potatoes
Buffalo Chicken • Mac & Cheese*

Pasta Station

Tortellini Alfredo • Bowtie with Clam Sauce • Penne Pasta a la Vodka Sauce • Garlic Knots

Dessert Selection Included

TRADITIONAL WOODLOCH SMORGASBORD

For Groups of 50 or more

Seafood

*Alaskan King Crab Legs • “Peel & Eat” Jumbo Shrimp • Oysters on the Half Shell
Smoked Salmon • Smoked Oysters • Salmon & Cous Cous Salad
Pickled Herring • Calamari Salad*

Tapas

(Items May Vary)

Steamed Edamame • Bruschetta • Hummus Pita • Crostini • Carrots & Celery

Cold Salads

(Items May Vary)

*Tossed Salad • Multi Grain Salad • Stuffed Peppers • Melon Berry Salad • Poppy Seed Yogurt
Chilled Asparagus with Dill Mustard • Moroccan Orange & Walnut Salad • Asian Broccoli Slaw
Citrus Breeze & Watergate Jello Salads • Fresh Strawberries with Chocolate Sauce*

Antipasto Selection

(Items May Vary)

*Fresh Mozzarella & Tomato with Balsamic Glaze • Roasted Red Peppers • Italian Meat Display
Olive Salad • Marinated Artichoke Salad • Grilled Vegetables*

Entrées

(Items May Vary)

*Chicken Marsala • Chef’s Choice of Ravioli
Grilled Salmon with Lemon Cous-Cous • Golden Brown Shrimp
Bourbon Glazed Roast Pork with Escalloped Apples • Teriyaki Steak Tips with Fried Rice
Vegetable Medley • Potato Du Jour*

Carving Station Selection

*Choice of Marinated London Broil -OR- Baked Virginia Ham
• Ahi Tuna Carving Station.....Market Price •
Additional Carving Stations Available on Page 12*

GRAND HORS D'OEUVRES PARTY

For Groups of 50 or more

Crudite Station

Choice of 4-Passed Hors d'oeuvres

(Please Select on Page 5)

Pasta Station

Tortellini Alfredo • Linguini with Clam Sauce • Penne Pasta a la Vodka Sauce • Garlic knots

Carving Station Selection

(Please Select One)

*Marinated London Broil with Horseradish Sauce • Baked Virginia Baked Ham with Spicy Mustard
Roast Turkey with Cranberry Orange Chutney*

Additional Station Selections

- **Seafood** – add \$9.95 per person •

Shrimp and Scallop Stir Fry with Orange Sauce • Baked Orange Roughy • Grilled Salmon

- **Ultimate Seafood** – add \$9.95 per person •

Shrimp • Snow Crab Claws • Oysters • Caviar

- **Sushi Station** – Market Price •

*California & Nigiri Platters • Soy Sauce • Pickles Ginger
Wasabi and Smoked Salmon Platter*

- **Sizzling Stir Fry** – add \$10.00 per person •

Chef-attended Stir Fry Station

- **Gourmet Mac & Cheese Station** – add \$9.00 per person •

Smoked Gouda Mac & Cheese with assorted toppings

- **Mashtini Bar** – add \$5.95 per person •

Sweet and Baked Potatoes with appropriate toppings

- **French Fry Bar** – add \$7.00 per person •

Waffle, Boardwalk & Sweet Potato Fries with assorted toppings & condiments

SURF & TURF GALA DINNER

• Market Price •

Tempting Beginnings

*Jumbo Shrimp Cocktail • Baked French Onion Soup
Chicken & Lemongrass Potstickers with a Zesty Orange Glaze*

Salad Temptations

Spring Greens • Sliced Apples • Walnuts • Bleu Cheese • Raisins • Raspberry Vinaigrette

Caesar Salad

Chopped Romaine Leaf • Roasted Croutons • Shredded Parmesan Cheese • Creamy Caesar

Intermezzo

The Entrée

• Surf & Turf •

*Eight Ounces of Tender Filet Mignon Paired with a Six Ounce Brazilian Lobster Tail
Served with Vegetable and Potato Du Jour*

*Vegetarian Options Available upon request

The Finale

Woodloch's Famous Mud Pie • Crème Brulee • Homemade Ice Creams

*Wine Pairings available for an additional charge.

DESSERT SELECTIONS

(Please select one, included with all dinner packages)

Our Signature Dessert - *Mud Pie with Whipped Cream and Toasted Almonds*

Alternative Dessert Options:

*Angel Food Cake with Fresh Fruit • 7-Layer Cake • Cappuccino Cake • Chocolate Mousse Cake
Black Forest Cake • Vanilla Poundcake a la Mode • Carrot Cake • Brownie Sundae • Parfaits
Peach Cheesecake with Chambord Sauce • Maple Raspberry Bread Pudding
Strawberry Shortcake • Apple Cranberry Crisp • Peach Raspberry Crisp
Apple Strudel • Fresh Strawberries and Cream*

Pies - *Blueberry • Cherry • Apple • Apple Crumb • Pumpkin • Chocolate Peanut Butter Pie*

ENHANCE YOUR DESSERT OPTIONS

(Additional fee for the following items.)

Special Occasion Cakes

Available as a sheet or round cake, prices varies.

*White • Chocolate • Marble • Rum • Orange • Lemon • Strawberry or Raspberry Swirl • Carrot
Chocolate Buttercream • Buttercream or Whipped Cream Icing
Cake Filling Options: Lemon • Cherry • Pineapple • Raspberry • Strawberry
Vanilla Pudding • Chocolate Pudding • Chocolate Mousse • Buttercream
Chocolate Buttercream • Hazelnut • Vanilla Pudding with Fresh Strawberries
Strawberry Mousse • White Chocolate Mousse • Cannoli*

Chocolate Fondue Station

*Strawberries • Pineapple • Bananas • Graham Crackers Pound Cake and Marshmallows
to be dipped into melted semi-sweet chocolate
• \$5.00 per person •*

Homemade Sweets Display

*Table Display of Homemade Brownies • Cookies • Chocolate Covered Strawberries
• \$7.00 per person •*

Sundae Bar

*Vanilla Ice Cream • Chocolate Ice Cream • Strawberry Ice Cream • Toppings
Chocolate Syrup • Caramel • Whipped Cream • Chocolate Chips • Sprinkles • Nuts and more!
• \$5.50 per person •*

LIBATIONS

Our cocktail service features only high-quality brand name spirits. Our accommodating staff will serve table-side throughout your party eliminating the need for your guests to wait in line at the bar.

Full Open Bar

All types of alcoholic beverages including frozen and blended selections.

<i>One-Hour Party</i>	<i>\$15.00 per person</i>
<i>Two-Hour Party</i>	<i>\$22.00 per person</i>
<i>Three-Hour Party</i>	<i>\$28.00 per person</i>
<i>Four-Hour Party</i>	<i>\$32.00 per person</i>

Limited Bar

Champagne Punch, Non-Alcohol Punch, Beer-on-tap & House Wine by the Glass.

<i>One-Hour Party</i>	<i>\$12.50 per person</i>
<i>Two-Hour Party</i>	<i>\$16.00 per person</i>
<i>Three-Hour Party</i>	<i>\$20.00 per person</i>
<i>Four-Hour Party</i>	<i>\$23.00 per person</i>

Table carafes and bottled wine available at an additional charge.

Tab Bar

You will be charged for drinks served and 18% gratuity will be added for bar staff.

Cash Bar

All drinks served on a cash basis, each individual paying for their own beverages.

Stationary Options

<i>After-Dinner Cordials & Specialty Coffees</i>	<i>Tab + 15% Gratuity</i>
<i>Portable Bar Station</i>	<i>\$250 set-up, cash or tab</i>
<i>Mimosa Station</i>	<i>\$7.00 per person (*1-hour)</i>
<i>Bloody Mary Station</i>	<i>\$7.00 per person (*1-hour)</i>

*If station lasts more than one hour, add \$3.50 per person for each additional hour.

LIBATION PACKAGES

These options are available for Guest Home Rental Catering only.

BEVERAGE PACKAGE

\$600.00 (includes set-up)

Includes One Bottle of Each of the Following:

*Smirnoff Vodka • Gordon's Gin • Seagram's 7 • Dewar's Scotch • Bacardi Rum • Sweet Vermouth
Dry Vermouth • Chardonnay (1.5 L) • Cabernet (1.5L)*

Includes One Case of Each of the Following:

Coors Light • Budweiser • Heineken • Pepsi-Diet • Pepsi • Sierra Mist

Replenished at Cost per day:

*Club Soda • Tonic • Grapefruit Juice • Orange Juice • Cranberry Juice • Lemons • Lime • Olives
Cherries • Ice • Plastic Cups • Stirrers • Beverage Napkins*

A LA CARTE BEVERAGE PACKAGE

Set-Up Fee \$50.00 ~ Prices Include All Bar Necessities

<i>Domestic Beer</i>	<i>\$40.00 per case</i>
<i>Imported Beer</i>	<i>\$55.00 per case</i>
<i>Soda & Bottled Water</i>	<i>\$15.00 per case</i>
<i>Wine</i>	<i>\$35.00 per bottle (1.5L)</i>
• Cabernet, Merlot, Chardonnay, White Zinfandel	
<i>Liquor Package 1</i>	<i>\$55.00 per bottle</i>
• Smirnoff, Gordon's, Bacardi, Seagram's	
<i>Liquor Package 2</i>	<i>\$70.00 per bottle</i>
• Grey Goose, Tanqueray, Dewar's	

ASSORTED FOOD PLATTERS

These options are available for Guest Home Rental Catering only.

Epicurean Cheese Board

A display of fine cheeses, sliced meats, assorted crackers & fresh grapes
complemented with a honey mustard dipping sauce

Medium Platter (Serves 15-20)\$85.00
Large Platter (Serves 30-40).....\$165.00

Vegetable Crudité Platter

An assortment of garden fresh vegetables served with our creamy ranch dipping sauce

Medium Platter (Serves 15-20)\$60.00
Large Platter (Serves 30-40).....\$100.00

Sunburst Platter

Seasonal fresh fruits served with our Chambord dipping sauce

Medium Platter (Serves 15-20)\$85.00
Large Platter (Serves 30-40).....\$165.00

Please ask about our additional Event Options or
visit our website for our Full Catering Menu:

<http://www.woodloch.com/brochures/#rates>

ENHANCE YOUR MEETING BREAKS

Meeting Break upgrades are \$6.00 per person, plus tax and service fee.

• \$6.00 •

Chocoholic Break

*Chocolate Chip Cookies • Chocolate Fudge Brownies • Chocolate Candy Bars
Chocolate Dipped Strawberries • Chocolate Dipped Pretzels*

Power Break

Power Protein Bar • Trail Mix • Pepsi Max • Gatorade • Red Bull

Carnival Break

Cotton Candy • Funnel Cake • Elephant Ears • Popcorn • Slushies

Cool-Off Break

Ice Cream Bars • Italian Ice • Ice Pops • Fresh Brewed Iced Tea • Lemonade

COMPLEMENT YOUR STAY.....

Please ask about pricing for the following items.

Wine-Cheese-Sweets

Give the gift of delicious food & drink. We offer a large selection of elegant wines, specialty cheese & “melt-in-your-mouth” confections. Mix and match to create the most tantalizing, relaxing or energizing combination, or allow us to select for you.

Hospitality Baskets

Add a warm welcome with our hearty hospitality baskets filled with Woodloch specialty products like chocolate, jams and other treats, or we can create whatever the heart desires.

Customized Apparel

*Remember your visit to Woodloch with a customized shirt, cap or outerwear with your company's or a custom Woodloch logo imprinted on any item of your choice.
Golf products are our specialty!*

Ice Sculptures

A breathtaking addition to any display table....Choose from a portfolio of designs or create something new. Your company logo would look great in ice!