



WOODLOCH CORPORATE MENU

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.

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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 and items are subject to change

Pricing **does not** include tax and service fee

We can provide Additional Options to Accommodate Special Dietary Needs & Requests

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www.WoodlochMeetings.com

1.800.WOODLOCH

Revision Date 3.28.18

BREAKFAST MENUS

FOR GROUPS OF 20 OR MORE

CONTINENTAL MORNING GLORY

House Prepared Pastries | Fresh Fruit & Seasonal Berries | Bagels, Cream Cheese, Butter & Jellies

Greek Yogurt & Granola | Cold Cereals | Coffee, Tea, Milk & Juice | Assorted Hot Breakfast Sandwiches (Additional \$4)

WOODLOCH'S CLASSIC BREAKFAST BUFFET

House Prepared Pastries | Assorted Cold Cereals | Greek Yogurt & Granola | Fresh Fruit & Seasonal Berries

Bagels, Cream Cheese | Butter & Jellies | Scrambled Eggs | Home Fries | Bacon | Sausage

Chef's Choice (One Item): Buttermilk Pancakes | Thick-Cut French Toast | Belgian Waffles | Scandinavian Pancakes

Chef's Choice (One Item): Eggs Benedict | Poached Eggs with Corned Beef Hash | Eggs Florentine

Coffee, Tea, Milk & Juice

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

GET UP AND GO BREAKFAST BUFFET

Whole Fruit Display - Apples, Oranges, Grapes, Bananas, Kiwi

Mini Bagels topped with Smoked Salmon & Cream Cheese

Avocado Toast

Multi-grain Oatmeal

Greek Yogurt Bar - Toppings Include

Fresh Berries

Bananas

Maple Syrup

Honey

Dried Fruits

Toasted Almonds

Cinnamon Granola

Cocoa Nibs

Chia Seeds

Seasonal Fruit & Berries

Coffee, Tea and Milk & Juice

Make your own Breakfast Burrito Bar - Soft Shell Tortillas

Scrambled Eggs (Or Egg Whites)

Black Beans

Guacamole

Roasted Polbano Corn

Caramelized Onions

Diced Tomatoes

Salsa Fresca

Baby Spinach

Queso Fresco

Quinoa Cheddar Hash Browns

Chorizo Sausage

Bacon

LUNCH BUFFET MENU OPTIONS

FOR GROUPS OF 20 OR MORE

THE MID-DAY OASIS

House Salad with Toppings - Grape tomatoes, Cucumbers, Shredded Carrots & Chickpeas

Macaroni Salad | Cole Slaw | Fresh Fruit Salad | Tuna Salad Sandwich on Multigrain Croissant

Boar's Head Oven Roasted Turkey Hoagie | Vegetable Wrap with Hummus | Potato Chips & Pickles

Hot Dishes - Roasted Chicken | Baked Ziti | Garlic Knots

Cookies & Brownies | Coffee, Tea, Milk, Iced Tea & Soda

THE BACKYARD BARBEQUE

House Salad with Toppings - Grape tomatoes, Cucumbers, Shredded Carrots & Chickpeas

Redskin Potato Salad | Cole Slaw | All Natural Hamburgers | Hot Dogs & Sauerkraut

Lettuce, Tomato & Onion Platter | BBQ Chicken | Garden Burger | Baked Beans

Potato Chips & Pickles | Ice Cream Sandwiches | Fruit Salad | Coffee, Tea, Milk, Iced Tea & Soda

THE MEDITERRANEAN

Greek Salad, Grape Tomatoes, Greek Olives, Red Onions, Feta Cheese & Red Wine Vinaigrette

Tuna Salad (Nicoise Style) | Tabbouleh Salad | Crudit  Platter & Roasted Red Pepper Hummus

Gyros Station including Pita, Beef & Lamb Gyro Meat | Grilled Sliced Chicken Breasts & Grilled Vegetables

Falafels | Tzatziki Sauce | Shredded Romaine Lettuce | Diced Tomatoes

Baklava | Fresh Fruit | Coffee, Tea, Milk, Iced Tea & Soda

SOUTH-OF-THE BORDER BUFFET

SALAD BAR

Baby Greens & Spinach Salad with Toppings - Grape Tomatoes, Red Onion, Cucumbers,

Mandarin Oranges, Sunflower Seeds, Hard Boiled Eggs, Olives, Shredded Carrots, Radishes

Healthy Grains & Quinoa Salad | Tortilla Soup (V)

TACO BAR

Cilantro Chicken, Blackened Fish, Barbacoa Beef, Guacamole, Greek Yogurt Crema, Pico De Gallo,

Queso Fresco, Lettuce, Diced Tomato, Red Onion, Black Beans

DESSERT

Seasonal Fruit Bars | Fresh Fruit

Coffee, Tea, Milk, Iced Tea & Soda

V - Vegetarian

A LA CARTE LUNCHEON MENU

PLEASE ALLOW 1-HOUR FOR THIS SIT-DOWN LUNCH OPTION.
ENTRÉE COUNTS ARE REQUIRED FOR GROUPS OF 50 OR MORE

FOR STARTERS | SELECT ONE

Fresh Mozzarella & Tomato with Basil & Balsamic Vinaigrette

Pear & Brie Flatbread

Seared Pot Stickers with Sweet Chili Sauce & Asian Slaw

Crab Cake or Shrimp Cocktail (Additional \$8 per person)

SOUPS

New England Style Clam Chowder

Cream of Broccoli

Roasted Corn & Shrimp Chowder

Chicken & Rice Soup

Mushroom Brie Minestrone

Italian Wedding Soup

Tomato Bisque

Chicken Noodle

Baked French Onion

ENTRÉE | SELECT 3 ENTRÉES FROM THE FOLLOWING:

SALADS & WRAPS

Caesar Salad with Romaine Lettuce, Shaved Asiago Cheese, Tomato, Croutons, Caesar Dressing, Chicken or Portabella

Baby Spinach Greens Salad Julienne of Turkey, Gorgonzola, Walnuts, Pomegranate
& Poached Pear, served with an Pear-Citrus Dressing-Multi Grain Roll

Lemon-Herb Grilled Chicken on a bed of greens with Apples, Toasted Almonds, Cider Dressing & Dinner Roll

Oven Roasted Boar's Head Turkey Breast with Cranberry-Mayo Wrap

Grilled Vegetable Wrap with Portabella & Hummus

SANDWICHES & BURGERS

Grilled Chicken Sandwich topped with Bacon, Apple & Cabbage Slaw

All Natural Premium Burger with Lettuce, Tomato, Onion

Tuna Salad Sandwich on Multigrain Croissant

NY-Style Reuben

Chicken or Portabella Caprese with Fresh Mozzarella Roasted Red Pepper

California Turkey Club with Avacado and Bacon

Hot Shaved Roast Beef on an Onion Brioche with Melted Cheddar Cheese - Horseradish Sauce

DESSERTS | SELECT ONE

Homemade Ice Cream | Brownie a la Mode | Mud Pie | Assorted Fruit Pies | Cheesecake

Chocolate Mousse Cake | Chocolate Peanut Butter Pie | Apple Crisp a la Mode | Carrot Cake

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.

CHOOSE 4 SELECTIONS FOR \$15 PER PERSON

HOT SELECTIONS

Risotto Cakes, Red Pepper Coulis

Potato Croquette with White Truffle

Wild Mushroom & Leek Tartlet

Spanakopita, Spinach & Feta in Phyllo

Asparagus & Cheese in Phyllo

Raspberry Brie en Crouete

Mini Quiche Lorraine

Mini Chicken Cordon Bleu

Chicken Quesadillas

Mini Beef Wellington

Mini Philly Cheesesteak Spring Rolls

Mini Reubens

Stuffed Mushrooms with Sausage

Lollipop Lamb with Mint Chimmichurri

Franks in Puff Pastry

Mini Crab Cakes with Old Bay Aioli

Coconut Shrimp with
Ginger Strawberry Sauce

Scallops wrapped in Bacon with
Pomegranate Balsamic Glaze

BBQ Shrimp, Wrapped in Bacon

Shrimp Wrapped in Wonton &
Sweet Chile Sauce

Crab Cake Corn Fritter, Lemon Aioli

Asian Sesame Meatballs

Mini Chicken Pot Pies

COLD SELECTIONS

Hummus & Radish on Pita Crisp

Avocado Bruschetta, Lime & Cilantro

Cranberry Cream Cheese Bruschetta

Antipasto Kabobs with Extra Virgin Olive Oil & Balsamic

Skewered Two Color Melon and Prosciutto

Southwestern Chicken, Lime, Cilantro & Avocado
on Tortilla

Sesame Tuna, Wasabi Aioli on a Crisp Wonton

Maine Lobster Salad on Crostini with Old Bay Aioli

Crabmeat Salad served in a Cucumber Tower

Smoked Salmon Pinwheel on Pumpnickel Bread,
Dill & Capers

Smoked Trout on a Blini
with Raita Cucumber Sauce

Crab & Avocado Toast w/ Spicy Lime Aioli

Carrot-Ginger Shooter, Celery Leaf & Greek Yogurt

Roast Tenderloin of Beef Canapé
with Red Pepper Cream Cheese

ENHANCEMENTS

Our Crudité Culinary Display of Artisanal Cheese Selections, Grapes, Berries, Assorted Crackers, Flat Breads, Fresh Vegetables, Ranch Dressing, Hummus & Dips, Fresh Fruit Platter and Raspberry Yogurt \$8 per person

Warm Baked Brie Wrapped in Puff Pastry (one kilo wheel), topped with an Apple, Blueberry Compote & Toasted Almonds, Flat Bread & Rice Crackers | \$50 (serves 20 - 25 people)

Warm Spinach & Artichoke Dip with Sourdough Bread and Table Crackers \$50 (feeds approximately 20 - 25 people)

Butlered Shrimp Platter: Chilled Jumbo peeled and deveined Shrimp, Approximately 40 - 45 pieces, served with a Spicy Cocktail Sauce, Lemons & Limes | \$95 per bowl

STATIONS

ADDITIONAL STATIONS TO ENHANCE YOUR PACKAGE

CARVING STATIONS

Marinated London Broil \$8 per person Prime Rib \$13 per person
Roast Turkey Breast \$8 per person Tenderloin of Beef \$15 per person

SLIDER STATION

\$8 per person | Select 3

Angus Burger Black Bean Veggie Burger
Crab Cake with Citrus Aioli Short Rib Sliders with Frizzled Onions
BBQ Pulled Pork or Chicken Chilled Maine Lobster Salad on a Toasted Butter Mini Hawaiian Roll

Condiments: Frizzled Onions, Sliced Roma Tomato, Shredded Romaine, Ketchup, Mustard, Dill Pickles, Cheddar Cheese, Blue Cheese

PASTA STATION

\$8 per person
Choose 3 combinations

PASTA

Tri-color Tortellini
Penne
Farfalle Bow Ties
Orécchiette

SAUCES

Alfredo Bolognese Meat Sauce
Fresh Basil Marinara Clam w/ garlic, herbs, EVOO & white wine
Pesto w/ pine nuts Vodka

Includes: Marinated Grilled Chicken, Grilled Vegetables, Sausage & Peppers, Garlic Knots, Parmesan Cheese & Red Pepper Flakes.

SPECIALTY STATIONS

Sushi Station | *Market Price - Assorted Rolls, Soy Sauce, Pickled Ginger & Wasabi

Ultimate Seafood | \$18 per person - Peeled and Deveined Shrimp, Snow Crab Claws & Oysters on the half shell. Spicy Cocktail Sauce, Lemon, Limes, & Mignonette

Pierogies Station | \$8 per person - Caramelized Onions, Bacon Lardon, Smoked Kielbasa, Sauerkraut & Sour Cream

Grilled Cheese & Tomato Soup Shooters | \$8 per person - American, Cheddar-Bacon, Brie & Apple

French Fry Bar | \$8 per person - Waffle, Boardwalk & Sweet Potato Fries with assorted toppings & condiments

Gourmet Mac & Cheese Station | \$8 per person - Choose 3: Smoked Gouda, Seafood, Lobster, Buffalo Chicken, Vegetarian

Smashed Potato Bar | \$8 per person - Garlic and Sweet Mashed Potatoes with all the toppings
Interactive Station: add \$2 per person

Taco Temptations | \$7 per person - Create your own soft tacos with all the traditional toppings (ground beef, shredded chicken, cheddar cheese, shredded romaine lettuce, black beans, pico de gallo & sour cream)

Artisanal Flat Bread Station | \$9 per person - Margarita, Buffalo Chicken, Scampi Style

Meatball Bar | \$8 per person - Sweet & Sour Plum Sauce, Boom-Boom Spicy Sauce, Jack Daniels BBQ

Philly Cheesesteak Station | \$10 per person - Shaved Steak, Cheese, Onions, Mushrooms & Peppers

Crudit  | \$8 per person - Display of Artisanal Cheese Selections, Grapes, Berries, Assorted Crackers, Rice Crackers & Flat Breads

A LA CARTE DINNER

Kindly refer to our Woodloch Clubhouse current menu for the most updated selections!

All of our entrées are plated unless otherwise noted.

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

*Require a minimum of 20 people

PLATED DINNER MENU

APPETIZERS | SELECT APPETIZER OR SOUP

Fresh Mozzarella & Tomato
with Basil & Balsamic Vinaigrette

Pear & Brie Flatbread

Seared Pot Stickers with Sweet
Chili Sauce & Asian Slaw

Crab Cake or Shrimp Cocktail | \$8.00

New England Clam Chowder

Cream of Broccoli

Roasted Corn & Shrimp Chowder

Chicken & Rice Soup

Minestrone

Italian Wedding Soup

Tomato Bisque

Chicken Noodle

Baked French Onion

Soup du jour

SALAD | SELECT ONE - SERVED FAMILY-STYLE

Woodloch's Mixed Greens House Salad with Grape Tomato, Cucumber, and House Vinaigrette Dressing

Caesar Salad, Crisp Heart of Romaine Lettuce with Shaved Asiago, Herbed Croutons and Creamy Caesar Dressing

Spinach Salad, Baby Spinach, Fresh Strawberries, Toasted Almonds, Goat Cheese & Champagne Vinaigrette

PLATED DINNER MENU

SELECT 3 ENTRÉES

MEATS

Roast Prime Rib of Beef
Slow roast Prime Rib with Au Jus

Braised Short Rib
Caramelized Onions Bordelaise, and Parsnip smear

Charbroiled 12 oz NY Strip Steak | Market Price
Grilled Center-Cut Steak with Bordelaise

Charbroiled 8 oz Filet Mignon | Market Price
Grilled Center-Cut Filet Mignon with Demi Glaze

POULTRY

Chicken Piccata
Chicken Francaise
Stuffed Chicken Breast
Chicken Cordon Bleu
Chicken Marsala
Rotisserie Roasted Chicken
Focaccia Chicken over Pasta
Traditional Roast Turkey
Woodloch's Famous carved Roast Turkey Dinner with all the Trimmings & Stuffing

SEAFOOD

Pan Seared Jail Island Salmon
Lemon & herb with a beurre blanc sauce

Seafood Encrusted Haddock
Asparagus Lemon Dill Beurre Blanc

Surf & Turf | Market Price
Grilled center-cut mignon with lobster tail

Land and Sea Options | Additional \$12.00
Add Woodloch's Golden Fried Shrimp or Garlic Herb Shrimp to your Beef Entrée

PASTA

Papperdelle Bolognese
Raviolis - Wild Mushroom, Sun Dried Tomato or Four Cheese with Marinara Sauce
Vegetarian Lasagna - Layers of Italian Cheeses, Zucchini, Squash, Spinach & Mornay Sauce
Eggplant Rollatini with Marinara Sauce

VEGETARIAN

** Stuffed Peppers - Quinoa, Black Beans, Balsamic Glaze & Cilantro Oil
** Grilled "Cauliflower Steak"- Brown Rice-Lentil Pilaf, Romesco Sauce
Black Bean Enchilada - Enchilada Sauce, Salsa Verde, & Queso Fresco
Lemon Risotto - Sautéed with Exotic Mushrooms, Garlic & Kale

DESSERT

Select any dessert of your choice on page 15.

Chef's choice of potato and seasonal vegetables

*** indicates vegan dish*

SPECIALTY DINNER BUFFETS

FOR GROUPS OF 25 OR MORE

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

KANSAS CITY STEAK OFF

Tossed House Salad with Dressings
Cole Slaw
Macaroni Salad
Steamed Clams
New York Strip Steak
Rotisserie Chicken
Bourbon Glazed Salmon

Dinner Rolls
Baked Beans
Vegetable
Baked Potato
Sliced Melon
Warm Apple Pie a la Mode
Coffee, Tea, Milk, Soda & Iced Tea

TASTE OF ITALY

Classic Caesar Salad
Olive Salad
Mushroom Salad
Antipasto Platter
Fresh Mozzarella & Tomato
Roasted Beet & Fennel Salad
Vegetable Lasagna
Chicken Marsala

Penne Pasta a la Vodka
Freshly Baked Cod with Olive oil, Lemon & Capers
Braised Chianti Short Ribs
Garlic Knots
Italian Pastries
Fresh Fruit
Coffee, Tea, Milk, Soda & Iced Tea

PACIFIC RIM

House Salad with Grape Tomatoes, Cucumbers, Shredded Carrots & Chickpeas
Roasted Sweet Potato Salad with Spicy Pecans, Honey Yuzu Dressing
Beet Salad with Miso Mustard Vinaigrette
Kimchi - Pickled Seasonal Vegetables
Alaskan King Crab Legs
*Jumbo "Peel & Eat" Shrimp
Tuna Poke
Spicy Plum-Glazed Baked Salmon
Beef Teriyaki with Chinese Broccoli
Stir Fry Cashew Chicken with Onions & Peppers
Vegetable Stir-Fried Rice
Pineapple Upside-Down Cake
Mango Toasted Coconut Rice Pudding
Coffee, Tea, Milk, Soda & Iced Tea

**Upcharge applied for peeled and deveined shrimp per person.*

TRADITIONAL DINNER BUFFET PACKAGE

FOR GROUPS OF 25 OR MORE

CHILLED

All included
Items may vary

House Salad, Grape Tomato, Cucumber, Carrot, Chick-peas, Balsamic & Ranch

Deviled Eggs | Fresh Mozzarella & Tomato, Balsamic Glaze

Roasted Asparagus with Dill Mustard Sauce | Healthy Grain Salad

Antipasto Platter with Italian Meats & Cheeses | Assorted Country Olives

Roasted Beet & Lentil Salad | Bow-tie Florentine | Mushroom Salad

HOT SELECTION

SELECT 4

Chicken Marsala | Steak Tips Au Poivre, Brandy Peppercorn Sauce

Roast Pork with Roasted Apples | Homestyle Meatballs (Swedish or Italian) | Eggplant Rollatini

Swordfish with Pineapple Salsa | Seafood Cakes | Freshly Baked Cod, Lemon & Capers

Includes

Local Seasonal Vegetables & Red Bliss Potatoes

PASTA STATION

SELECT 3

Tortellini Alfredo | Bowtie with Clam Sauce | Penne Pasta a la Vodka Sauce

Cavatelli with Fresh Basil | Penne a la Vodka | Baked Vegetable Lasagna

Orechiette with Sausage, Roasted Tomatoes & Broccoli-Rapini

Stuffed Shells | Mac & Cheese | Garlic Knots

DESSERT

Traditional Mud Pie with Whipped Cream & Toasted Almonds

THE WOODLOCH SHAREABLE MENU

This form of communal dining adventure is current, flexible and fun!
This also ties into Woodloch's traditions of culinary heritage. The only thing more stimulating than the culinary experience is the company of those around you!

***Additional Fee Applies**

1ST COURSE

Charcuterie Board: An Assessment of Cured Meats and Artesian Cheeses
Olives | Pickled Vegetables | Grain Mustard | Crostinis | Bread Sticks

2ND COURSE

Wild Exotic PA Mushroom Caramelized & Fontina Cheese Flatbread
Brie & Caramelized Pears, Candied Pecans, Baby Arugula, Balsamic
Balsamic & Extra Virgin Olive Oil Flatbread
Shaved Vegetable Salad with Lemon, Herb and Vinaigrette

3RD COURSE

Sautéed Shrimp in Garlic, Herbs & Sherry Wine Sauce
Marinated Grilled Skirt Steak, Chimichurri, Frizzled Onions
Skewered Marinated Chicken, Mango Lime Salsa & Cilantro Oil
Chinese Broccoli, Sesame & Hoisin Sauce | Turmeric Coconut Basmati Rice

4TH COURSE

Assorted Cake Pops, Miniature Pastries & Macarons from the Woodloch Bakery

TRADITIONAL WOODLOCH SMORGASBORD

FOR GROUPS OF 50 OR MORE

SEAFOOD

Alaskan King Crab Legs "Peel & Eat" | Jumbo Shrimp | Oysters on the Half Shell
Tuna Poke | Smoked Salmon | Pickled Herring

COLD SALADS

Items May Vary

House Salad, Grape Tomato, Cucumber, Carrot, Chick-peas, Balsamic & Ranch
Deviled Eggs | Fresh Mozzarella & Tomato, Balsamic Glaze
Roasted Asparagus with Dill Mustard Sauce | Healthy Grain Salad
Antipasto Platter with Italian Meats & Cheeses
Assorted Country Olives | Roasted Beet & Lentil Salad | Bow-tie Florentine | Mushroom Salad

ANTIPASTO

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 Madeira | Stuffed Shells
Grilled Salmon with Lemon | Golden Brown Shrimp
Bourbon Glazed Roast Pork with Caramelized Apples
Beef Stroganoff with Buttered Noodles
Vegetable Medley | Potato Du Jour

CARVING STATION SELECTION

Marinated London Broil
For Additional Carving Stations Kindly Refer to Page 6

DESSERTS

Traditional Mud Pie with Whipped Cream & Toasted Almonds

GRAND HORS D'OEUVRES PARTY

FOR GROUPS OF 50 OR MORE

CRUDITÉ

Our Culinary Display of Artisanal Cheese Selections, Grapes, Berries, Assorted Crackers, Rice Crackers & Flat Breads
Crudités, Fresh Vegetables, Peppercorn Ranch Dressing & Hummus and Dips, Fresh Fruit Platter & Raspberry Yogurt.

CHOICE OF 4-PASSED HORS D'OEUVRES

(Please Select on Page 5)

PASTA STATION | SELECT THREE | Garlic Knots Included

Tortellini Alfredo | Bowtie with Clam Sauce | Penne Pasta a la Vodka Sauce

Cavatelli with Fresh Basil | Penne a la Vodka | Baked Vegetable Lasagna

Orechiette with Sausage, Roasted Tomatoes & Broccoli-Rapini

Stuffed Shells | Mac & Cheese

CARVING STATION | SELECT ONE | Dinner Rolls Included

Marinated London Broil with Horseradish Sauce

Roasted Fillet of Beef (Market Price)

Baked Virginia Baked Ham with Spicy Mustard

Roast Turkey with Cranberry Orange Chutney

Enhance Your Menu - For Additional Station Selections Kindly Refer to Page 6

***Additional Fees Apply**

DESSERT

Pedestals of Miniature Pastries, Cake Pops & Macaroons

HEALTHY DIETARY OPTIONS

HEALTHY LUNCH CHOICES

Grilled Vegetable & Hummus Wrap (Vegan) - Grilled Seasonal Vegetables, Hummus, Mesclun Greens, Olive Oil & Balsamic

Portabella Sandwich (Vegan) - Grilled Marinated Portabella on Multi- Grain Roll, Lettuce & Tomato

Noodle Bowl (Vegan) - Sesame Tofu, Exotic Mushrooms, Seasonal Vegetables & Edamame

Flat Bread Caprese (V) - Flat Bread Pizza, Fresh Mozzarella, Tomato, Extra Virgin Olive /oil & Balsamic Vinegar

Vegetable quiche (V) - Broccoli, Mushrooms, Caramelized Onions, Swiss Cheese, Bake in Fresh Savory Custard

Vegetable Lasagna (V) - Spinach, Zucchini, Squash, Ricotta Cheese, Mozzarella & Marinara Sauce

V - Vegetarian

DINNER OPTIONS

VEGAN & GLUTEN FREE SELECTIONS

Stuffed Pepper - Quinoa, Black Beans Cilantro Oil & Balsamic Glaze

Charred "Cauliflower Steak" - Brown Rice-Lentil Pilaf, Romesco Sauce

Black Bean Enchilada - Enchilada Sauce and Salsa Verde

Additional Vegetarian and Gluten Free Alternatives Available Upon Request.

Items can be substituted or added to any menu, additional fee may apply.

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 Berries & Whipped Cream | 7-Layer Cake | Cappuccino Cake

Chocolate Peanut Butter Pie | Chocolate Mousse Cake | Black Forest Cake | Vanilla Pound Cake a la Mode

Carrot Cake | Brownie Sundae | Cheesecake | Warm Banana Bread Pudding with Maple Pecan Sauce

Strawberry Shortcake | Apple Cranberry Crisp | Raspberry Bar

FRESH BAKED SEASONAL FRUIT PIES

Blueberry | Cherry | Apple | Apple Crumb

ENHANCE YOUR DESSERT

Additional fee for the following items.

SPECIAL OCCASION CAKES

Available as a Sheet or Round Cake - Prices Vary

White | Chocolate | Marble | Rum | Orange | Lemon | Carrot | Strawberry or Raspberry Swirl

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 | \$6.00 PER PERSON

Strawberries | Pineapple | Bananas | Graham Crackers Pound Cake and Marshmallows to be Dipped into Melted Semi-Sweet Chocolate

DESSERT PEDESTALS | \$25 PER TABLE

Assortment of Mini Eclairs, Chocolate Covered Strawberries, Cake Pops & Macaroons

arranged on a pedestal to be displayed at each guest table

SUNDAE BAR | \$5.50 PER PERSON

Vanilla Ice Cream | Chocolate Ice Cream | Strawberry Ice Cream

Toppings - Chocolate Syrup, Caramel, Whipped Cream, Chocolate Chips, Sprinkles, Nuts and more!

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.

One-Hour Party	\$18.00 per person
Two-Hour Party	\$25.00 per person
Three-Hour Party	\$30.00 per person
Four-Hour Party	\$34.00 per person

LIMITED BAR

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

One-Hour Party	\$14.50 per person
Two-Hour Party	\$18.00 per person
Three-Hour Party	\$22.00 per person
Four-Hour Party	\$25.00 per person

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

After-Dinner Cordials & Specialty Coffees	Tab + 18% Gratuity
Portable Bar Station	\$250 set-up, cash or tab
Mimosa Station	\$8.00 per person (*1-hour)
Bloody Mary Station	\$8.00 per person (*1-hour)

**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 | \$700.00 - INCLUDES SET-UP & DELIVERY

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

\$50.00 DELIVERY & SET-UP FEE ~ PRICES INCLUDE ALL BAR NECESSITIES

Domestic Beer\$40.00 per case

Imported Beer.....\$55.00 per case

Soda & Bottled Water.....\$15.00 per case

Wine\$35.00 per bottle (1.5L)

Cabernet, Merlot, Chardonnay, White Zinfandel

Liquor Package 1 \$60.00 per bottle

Smirnoff, Gordon's, Bacardi, Seagram's

Liquor Package 2 \$75.00 per bottle

Grey Goose, Titos, Tanqueray, Dewar's

ENHANCE YOUR MEETING BREAKS

CHOCOHOLIC BREAK

\$8

Chocolate Chip Cookies | Brownies | Chocolate Covered Pretzels
Chocolate Covered Strawberries | Biscotti | M&Ms | Chocolate Malt Balls
House prepared Energy Balls
Coffee, Tea, Water

TRAIL MIX BAR

\$8

Greek Yogurt topped with House made Cinnamon Granola & Local Honey
Fresh Berries, Dried Fruit, Almonds
Multi grain Raspberry Bars
Coffee, Tea, Water

LOCAL HARVEST

\$10

Vegetable Crudités, Hummus topped with Tapenade, Bagel Chips & Crostini's
Cucumber Finger Sandwiches, Pickled Vegetables
Coffee, Tea, Water

HOME RUN

\$7

Kettle flavored popcorn (caramel, white cheddar & sweet butter)
Soft Pretzels Bites
Guacamole, Pico De Gallo & Tortilla Chips
Coffee, Tea, Water

COMPLIMENTARY BREAKS

Morning - Coffee, Tea, Water, Whole fresh Fruit, House Prepared Pastry & Muffins

Afternoon Break - Coffee, Tea, Water, Snack Bars & Whole Fruit

COMPLIMENT 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!

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

Large Platter (Serves 30-40).....\$165

VEGETABLE CRUDITÉ PLATTER

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

Medium Platter (Serves 15-20).....\$65

Large Platter (Serves 30-40).....\$105

SUNBURST PLATTER

Seasonal fresh fruits served with our Chambord dipping sauce

Medium Platter (Serves 15-20).....\$85

Large Platter (Serves 30-40).....\$165

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

www.woodloch.com/dine/catering/