



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 throughout **does not** include tax or service fee.

Final Count is required 2-weeks prior to arrival.

Pricing and items are subject to change

We can provide additional options to accommodate special dietary needs & requests

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www.Woodloch.com

1.800.WOODLOCH

Revision Date June 2020

BREAKFAST MENUS

FOR GROUPS OF 25 OR MORE.

FOR LESS THAN 25-GUESTS, AN ADDITIONAL CHARGE WILL BE APPLIED.

CONTINENTAL MORNING GLORY

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

Greek Yogurt & Granola | 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 | Chef's Choice Egg Selection | Home Fries | Bacon | Sausage

Please Choose One: Buttermilk Pancakes | Thick-Cut French Toast | Belgian Waffles | Scandinavian Pancakes

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

(ADDITIONAL PER PERSON FEE APPLIES)

Whole Fruit Display - Apples, Oranges, Grapes, Bananas

Avocado Toast

Make your own Breakfast Burrito Bar - Soft Shell Tortillas

Greek Yogurt Bar - Toppings Include

Scrambled Eggs (Or Egg Whites)

Fresh Berries

Black Beans

Bananas

Guacamole

Maple Syrup

Roasted Polbano Corn

Honey

Caramelized Onions

Dried Fruits

Diced Tomatoes

Toasted Almonds

Salsa Fresca

Cinnamon Granola

Baby Spinach

Cocoa Nibs

Cheddar Jack Cheese

Chia Seeds

Quinoa Cheddar Hash Browns

Seasonal Berries

Chorizo Sausage

Multi-grain Oatmeal

Bacon

Coffee, Tea, Milk & Juice

LUNCH BUFFET MENU OPTIONS

FOR GROUPS OF 25 OR MORE.

FOR LESS THAN 25-GUESTS, AN ADDITIONAL CHARGE WILL BE APPLIED.

*A La Carte luncheon menu available upon request

THE MID-DAY OASIS

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

Macaroni Salad | Cole Slaw | Tuna Salad With Pita Chips

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

Hot Dishes - Roasted Chicken | Penne with Vodka Sauce | Garlic Knots

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

THE BACKYARD BARBEQUE

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

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

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

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

*Garden Burger available upon request

THE MEDITERRANEAN

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

Chickpea and Cucumber Salad | Ancient Grains | 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

Greek Donuts with Honey and Almonds | Fresh Fruit | Coffee, Tea, Milk, Iced Tea & Soda

SOUTH-OF-THE BORDER BUFFET

Vegetarian Bean Chili

Pasta Fiesta

Charred Mexican Street Corn Salad

TACO BAR FEATURING:

Cilantro Chicken, Blackened Fish, Barbacoa Beef

Guacamole, Sour Cream, Pico De Gallo,

Cheddar Jack, Lettuce, Diced Tomato, Red Onion, Black Beans, Tortilla Chips & Taco Shells

DESSERT

Seasonal Fruit Bars

Coffee, Tea, Milk, Iced Tea & Soda

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 A TOTAL OF 4 SELECTIONS - \$16 PER PERSON
IF MORE THAN 2 ITEMS WITH *, ADDITIONAL \$2 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 Croute
- Mini Quiche Lorraine
- Mini Chicken Cordon Bleu
- Chicken Quesadillas
- Asian Sesame Meatballs
- Mini Chicken Pot Pies
- Franks in Puff Pastry
- Mini Reubens
- Stuffed Mushrooms with Sausage
- *Mini Beef Wellington
- *Mini Philly Cheesesteak Spring Rolls
- *Lollipop Lamb with Mint Chimmichurri
- *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

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, Salad, Avocado & Goat Cheese
on Tortilla
- Salami & Cream Cheese Stack
- Roast Beef Canapé
with Red Pepper Cream Cheese
- Smoked Salmon Pinwheel on Pumpernickel Bread,
Dill & Capers
- Wasabi Deviled Eggs
- *Sesame Tuna, Wasabi Aioli on a Crisp Wonton
- *Maine Lobster Salad on Crostini with Old Bay Aioli
- *Crabmeat Salad served in a Cucumber Tower
- *Crab & Avocado Toast with Spicy Lime Aioli

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 | \$9 per person (20 person minimum)

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

Warm Spinach & Artichoke Dip in Sourdough Bread and Table Crackers | \$50 (serves 20-25 ppl)

Butlered Shrimp Platter: Chilled Jumbo peeled and deveined Shrimp, served with a Spicy Cocktail Sauce, Lemons & Limes | \$125 (approx. 40 - 45 pieces)

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

\$12 per person | Select 3

\$9 per person | Select 2

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

\$15 per person

Choose 3 combinations

\$12 per person

Choose 2 combinations

PASTA

Tri-color Tortellini
Penne
Farfalle Bow Ties
Orécchiette

SAUCES

Alfredo Bolognese Meat Sauce
Fresh Basil Marinara White Clam Sauce
Basil Pesto Creamy Vodka

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

SPECIALTY STATIONS

Sushi Station \$2 per piece | Assorted Rolls, Nigiri, 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, and Mignonette

Pierogies Station \$9 per person | Caramelized Onions, Bacon Lardon, Smoked Kielbasa, Sauerkraut

& Sour Cream

Grilled Cheese & Tomato Soup Shooters \$9 per person | American, Cheddar-Bacon, Brie & Apple

French Fry Bar \$10 per person | Waffle, Boardwalk & Sweet Potato Fries with assorted toppings & condiments

Gourmet Mac & Cheese Station \$9 per person | Choose 3: Smoked Gouda, Seafood, Lobster, Buffalo Chicken, Vegetarian

Pot Sticker Station \$12 per person | Shrimp, Vegetable, and Chicken Lemongrass Potstickers with Red Pepper Jam, Zesty Marmalade & Teriyaki dipping sauces

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

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

Charcuterie Station \$12 per person | Prosciutto, Soppressetta, Apple and Grapes, Assorted Cheeses, Fig Jam, Crostini & Flatbread

BANQUET 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

Mozzarella Sticks

Ravioli or Penne Vodka

Cream of Broccoli

Roasted Corn & Shrimp Chowder

Chicken & Rice Soup

Italian Wedding Soup

Tomato Bisque

Baked French Onion

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 and Champagne Vinaigrette

PLATED DINNER MENU CONTINUED

ENTREES | SELECT 3 ENTRÉES

MEATS

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

Braised Short Rib
Caramelized Onions Bordelaise

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

Charbroiled 6 oz Filet Mignon
Grilled Center-Cut Filet Mignon with Demi Glaze

POULTRY

Chicken Piccata - Sauteed Chicken Breast, Lemon Caper Sauce
BLT Chicken - Heirloom Tomatoes, Arugula, White Wine, Bacon, Shaved Parmesan, Basil Pesto over Cavatelli
Stuffed Chicken Breast - Country Herb & Apply Stuffing
Chicken Marsala - Sauteed with mushrooms and marsala wine
Rotisserie Roasted Chicken - 1/2 Roasted Chicken with Pear Gravy
Grilled Chicken Caprese - Tomato and Fresh Mozzarella with Pesto and Balsamic Glaze
Traditional Roast Turkey
Woodloch's Famous carved Roast Turkey Dinner with all the Trimmings & Stuffing

SEAFOOD

Pan Seared Atlantic 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

4 Seared Scallops

Land and Sea Options - additional \$12
Add Woodloch's Golden Fried Shrimp or Garlic Herb Shrimp to your Beef Entrée

PASTA

Papperdelle Bolognese
Raviolis - Wild Mushroom **OR** Four Cheese with Marinara Sauce
Vegetarian Lasagna - Layers of Italian Cheeses, Zucchini, Squash, Spinach & Mornay Sauce
Eggplant Rollatini with Marinara Sauce
Cavatelli with Sausage, Broccoli & Roasted Tomatoes

VEGETARIAN

** Stuffed Peppers - Quinoa, Black Beans, Balsamic Glaze & Cilantro Oil
** Grilled "Cauliflower Steak"- Brown Rice-Chickpea Pilaf, Romesco Sauce, Sauteed Greens
Black Bean Enchilada - Enchilada Sauce, Salsa Verde and 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
FOR LESS THAN 25-GUESTS, AN ADDITIONAL CHARGE WILL BE APPLIED.

KANSAS CITY STEAK OFF

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

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

TASTE OF ITALY

Classic Caesar Salad
Tuscan Olive Salad
Mushroom Salad
Fresh Mozzarella & Tomato
Vegetable Lasagna
Chicken Marsala
Penne Pasta a la Vodka

Freshly Baked Cod with Olive Oil, Lemon & Capers
Italian Meatballs
Garlic Knots
Italian Pastries
Coffee, Tea, Milk, Soda & Iced Tea

PACIFIC RIM

House Salad with Grape Tomatoes, Cucumbers, Shredded Carrots
Hawaiian BBQ Tofu
Tropical Fruit Salad
Jumbo "Peel & Eat" Shrimp
Tuna Poke
Spicy Plum-Glazed Baked Salmon
Beef Teriyaki with Broccoli
Stir Fry Cashew Chicken with Onions & Peppers
Vegetable Stir-Fried Rice
Pineapple Upside-Down Cake
Coffee, Tea, Milk, Soda & Iced Tea

TRADITIONAL DINNER BUFFET PACKAGE

FOR GROUPS OF 50 OR MORE

*IF COUNTS FALL BETWEEN 35-45, AN ADDITIONAL CHARGE WILL BE APPLIED.

CHILLED

All included,
items may vary

House Salad, Grape Tomato, Cucumber, Carrot, Chickpeas, Balsamic & Ranch

Deviled Eggs | Fresh Mozzarella & Tomato, Balsamic Glaze

Roasted Asparagus with Dill Mustard Sauce | Ancient Grains Salad

Assorted Country Olives

Broccoli Salad | Tortellini Salad

HOT SELECTION

SELECT 3

Chicken Marsala | Steak Tips Au Poivre, Brandy Peppercorn Sauce

Chicken Picatta

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

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

INCLUDES: Local Seasonal Vegetables & Red Bliss Potatoes

PASTA STATION

SELECT 2

Tortellini Alfredo | Bowtie with Clam Sauce

Papperdelle Bolognese

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

Orecchiette with Sausage, Roasted Tomatoes & Broccoli Rabe

Stuffed Shells | Mac & Cheese

(Garlic Knots With Station)

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!

MINIMUM OF 25 PEOPLE. ADDITIONAL PER PERSON FEE APPLIES.
FOR LESS THAN 25-GUESTS, AN ADDITIONAL CHARGE WILL BE APPLIED.

1ST COURSE

Charcuterie Board: An assortment 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 & Roasted Pears, Candied Pecans, Baby Arugula, Balsamic Glaze
& Extra Virgin Olive Oil Flatbread
Shaved Vegetable Salad with Lemon, Herb and Vinaigrette

3RD COURSE

Sautéed Shrimp in Garlic, Herbs & Spinach
Grilled Skirt Steak, Chimichurri, Frizzled Onions
Marinated Chicken, Mango Lime Salsa & Cilantro Oil
Sesame Broccoli | Turmeric Coconut Basmati Rice

4TH COURSE

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

TRADITIONAL WOODLOCH SMORGASBORD

FOR GROUPS OF 50 OR MORE. IF COUNTS LESS THAN 50 - AN ADDITIONAL FEE WILL BE APPLIED.

SEAFOOD

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

COLD SALADS & ANTIPASTO

Items May Vary

House Salad, Grape Tomato, Cucumber, Carrot, Chickpeas, Balsamic & Ranch
Deviled Eggs | Fresh Mozzarella & Tomato, Balsamic Glaze
Roasted Asparagus with Dill Mustard Sauce | Ancient Grains Salad
Antipasto Platter with Italian Meats, Cheeses & Olives
Assorted Country Olives | Roasted Beet & Lentil Salad | Tortellini Salad | Mushroom Salad
Roasted Red Peppers
Marinated Artichokes
Grilled Vegetables

ENTRÉES

Items May Vary

Chicken Madeira | Stuffed Shells
Grilled Salmon with Lemon | Golden Jumbo Butterflied Shrimp
Bourbon Glazed Roast Pork with Escalloped 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 4

DESSERTS

Traditional Mud Pie with Whipped Cream & Toasted Almonds

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, Baked in Fresh Savory Custard

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

V - Vegetarian

DINNER OPTIONS

VEGAN & GLUTEN FREE SELECTIONS

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

Charred "Cauliflower Steak" - Brown Rice Chickpea 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 | \$6.50 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 | \$6.50 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 and Limited Bar subject to 18% Service Fee.

FULL OPEN BAR

All types of alcoholic beverages including frozen and blended selections.

One-Hour Party.....	\$20.00 per person
Two-Hour Party.....	\$28.00 per person
Three-Hour Party.....	\$35.00 per person
Four-Hour Party.....	\$40.00 per person

LIMITED BAR

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

One-Hour Party.....	\$16.50 per person
Two-Hour Party.....	\$20.00 per person
Three-Hour Party.....	\$25.00 per person
Four-Hour Party.....	\$28.00 per person

Table Carafes and Bottled Wine Available at an Additional Charge.

TAB BAR

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

CASH BAR

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

(If bar sales are below \$250, a bartender service fee of \$50 will be applied.)

STATIONARY OPTIONS

After-Dinner Cordials & Specialty Coffees	Tab + 18% service fee
Portable Bar Station	\$300 set-up, cash or tab
Mimosa Station	\$8.00 per person + 18% service fee (*1-hour)
Bloody Mary Station	\$8.00 per person + 18% service fee (*1-hour)

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

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

www.woodloch.com/dine/catering/

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

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

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