



# WOODLOCH MEETINGS

## MENUS AND CULINARY PACKAGES

# 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

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- All menus include coffee, tea, decaf, milk, soft drinks, and selection of dinner rolls or fresh house-made bread
- Menu items may vary from listing and are subject to availability
- If you have a selection in mind that is not listed, please let us know
- Pricing throughout **does not** include 6% tax or 18% service fee
- Final Count is required 2-weeks prior to arrival. Woodloch will allow a 5% leeway for billing based on the final count.
- Pricing and items are subject to change
- We can provide additional options to accommodate special dietary needs & requests

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**Woodloch.com | 800.WOODLOCH**

# BREAKFAST MENUS

FOR EVENTS PRIOR TO 7AM, PLEASE ADD \$5 PER GUEST.

## 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 \$5)

## WOODLOCH'S CLASSIC BREAKFAST BUFFET

[ PARTIES OF LESS THAN 25 GUESTS WILL BE SERVED FAMILY STYLE ]

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

Bagels, Cream Cheese | Butter & Jellies | Scrambled Eggs | Home Fries | Bacon | Sausage | Coffee, Tea, Milk & Juice

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

## GET UP AND GO BREAKFAST BUFFET

[ PARTIES OF 25 GUESTS OR MORE ]

Whole Fruit Display - Apples, Oranges, Grapes, Bananas

Avocado Toast on Sunflower Bread

Coffee, Tea, Milk & Juice

### Greek Yogurt Bar

*Toppings Included*

[ Sample items below ]

- Fresh Berries (seasonal)
- Bananas
- Maple Syrup
- Honey
- Dried Fruits
- Toasted Almonds
- Cinnamon Granola
- Cocoa Nibs
- Chia Seeds
- Multi-grain Oatmeal

### Make your own Breakfast Burrito & Taco Bar

*Soft Shell Tortillas*

[ Sample items below ]

- Scrambled Eggs (Or Egg Whites)
- Roasted Polbano Corn
- Cheddar Jack Cheese
- Diced Onions
- Diced Tomatoes
- Breakfast Potato
- Black Beans
- Guacamole
- Pico de Gallo
- Baby Spinach
- Chorizo Sausage
- Bacon

CHEF-PREPARED OMELET STATION IS AVAILABLE FOR AN ADDITIONAL \$7.00 PER GUEST

# LUNCH BUFFET MENU OPTIONS .....

FOR GROUPS OF 25 OR MORE

*\*A la carte luncheon menu available upon request*

## THE MID-DAY OASIS

Mixed Greens with Balsamic Vinaigrette

Amish Macaroni Salad | Cole Slaw | Tuna Salad With Pita Chips

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

Roasted Chicken | Penne with Vodka Sauce *or* Rigatoni with Meat Sauce *or* Orecchiette Pasta with Broccoli and Sausage

Garlic Knots | House-made Woodloch Cookies & Brownies

## THE BACKYARD BARBEQUE

Salad with Roasted Corn, Diced Tomato, Bacon Bits, Black Beans, Cheddar Jack and BBQ Ranch

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

Lettuce, Tomato & Onion Platter | BBQ Chicken | Baked Beans | Vegetarian Chili with Rice

Potato Chips & Pickles | Ice Cream Sandwiches | Raspberry Multigrain Bars

\*Garden Burger Available Upon Request | \*BBQ Ribs Available for Additional \$7 per person

## THE MEDITERRANEAN

Greek Salad Bar | Chickpea and Cucumber Salad | Ancient Grains | Crudité Platter with Roasted Red Pepper Hummus

### **GYROS STATION**

Pita, Beef & Lamb Gyro Meat | Grilled Sliced Chicken Breasts & Grilled Vegetables | Falafels | Tzatziki Sauce

Shredded Romaine Lettuce | Diced Tomatoes | Lemon Bars

## SOUTH-OF-THE-BORDER BUFFET

Vegetarian Bean Chili | Fiesta Pasta Salad | Charred Mexican Street Corn Salad

### **TACO BAR**

Chicken | Blackened Fish | Fajita Beef | Guacamole | Sour Cream | Pico de Gallo | Cheddar Jack | Lettuce | Diced Tomato

Red Onion | Black Beans | Tortilla Chips | Taco Shells | Cinnamon and Sugar Churros

## KEYSTONE CRAVINGS

Pierogi Station | Philly Chicken and Beef Cheesesteak Sandwiches | Old Forge Pizza | Mixed Greens with Balsamic

Vinaigrette Hot Pretzels | Amish Potato Salad | Dutch Macaroni Salad | Whoopie Pie

# HORS D'OEUVRES OPTIONS.....

The following hor d'oeuvres can be added to any of our menus. The hor d'oeuvres will be served bulter-style for 1-hour.

CHOOSE A TOTAL OF 4 SELECTIONS PRICE \$25 PER GUEST

ADD ADDITIONAL OPTIONS FOR \$5 PER GUEST EACH

## HOT SELECTIONS

Risotto Cakes, Red Pepper Coulis

Potato Croquette with White Truffle

Wild Mushroom Puffs

Spanakopita, Spinach & Feta in Phyllo

Raspberry Brie en Crouete

Mini Chicken Cordon Bleu

Tucson Chicken & Prosciutto Meatballs

Franks in Puff Pastry

Mini Reubens

Stuffed Mushrooms with Sausage

Mini Beef Wellington

Mini Philly Cheesesteak Spring Rolls

Lollipop Lamb Chop with Mint Chimmichurri

Mini Crab Cakes with Old Bay Aioli

Coconut Shrimp with Teriyaki

Scallops wrapped in Bacon with

Balsamic Glaze

BBQ Shrimp, Wrapped in Bacon

Shrimp Wrapped in Wonton &

Sweet Chile Sauce

## COLD SELECTIONS

Hummus & Radish on Rice Crackers

Antipasto Kabobs with Extra Virgin Olive Oil & Balsamic

Skewered Two Color Melon and Prosciutto

Southwestern Chicken, Salad, Avocado & Goat Cheese on Tortilla

Roast Beef Canapé with Red Pepper Cream Cheese

Smoked Salmon Pinwheel on Pumpernickel Bread, Dill, Cream Cheese

Sesame Tuna, Teriyaki on Wonton Crisp

Lobster Salad on Crostini with Old Bay Aioli

Cucumber and Crab Canape

Crab & Avocado Toast with Spicy Lime Aioli

## ENHANCEMENTS

Warm Baked Brie Wrapped in Puff Pastry (two pound wheel), topped with an Apple, Blueberry Compote & Toasted Almonds, Flat Bread & Rice Crackers | \$55 (serves 20 - 25 people)

Warm Spinach & Artichoke Dip in Sourdough Bread and Table Crackers | \$55 (feeds approximately 20 - 25 people)

Butlered Shrimp Platter: Chilled Jumbo peeled and deveined Shrimp, Approximately 40 pieces, served with a Spicy Cocktail Sauce, Lemons & Limes | \$125 per bowl

# STATIONS

## ADDITIONAL STATIONS TO ENHANCE YOUR PACKAGE

### CARVING STATIONS

Marinated London Broil \$15 per guest      Prime Rib - \$17 per guest  
Roast Turkey Breast \$12 per guest      Tenderloin of Beef - \$20 per guest

### SLIDER STATION

\$18 per guest | Select 3  
\$15 per guest | Select 2

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

CONDIMENTS: *Frizzled Onions, Sliced Tomato, Shredded Romaine, Ketchup, Mustard, Pickles, Cheddar Cheese, Bleu Cheese*

### PASTA STATION

\$18 per guest  
Choose 3 combinations

\$15 per guest  
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:** *Garlic Knots, Parmesan Cheese & Red Pepper Flakes.*

**ADDITIONAL ENHANCEMENTS, \$5 PER GUEST:** *Marinated Grilled Chicken, Grilled Vegetables, and Sausage & Peppers*

## SPECIALTY STATIONS

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

**Ultimate Seafood | Market Price** - Peeled and Deveined Shrimp, Crab Claws & Oysters on the half shell. Spicy Cocktail Sauce, Lemon, Limes, and Mignonette

**Pierogies Station | \$11 per guest** - Caramelized Onions, Bacon, Smoked Kielbasa, Sauerkraut & Sour Cream

**Grilled Cheese & Tomato Soup Shooters | \$11 per guest** - American, Cheddar-Bacon, Brie & Apple

**French Fry Bar | \$11 per guest** - Waffle, Boardwalk & Sweet Potato Fries with assorted toppings & condiments

**Gourmet Mac & Cheese Station | \$12 per guest** - Choose 3: Smoked Gouda, Seafood, Buffalo Chicken, Grilled Vegetable

**Artisanal Flat Bread Station | \$14 per guest** - Margarita, Asiago Spinach & Artichoke, Fig, Prosciutto, Arugula

**Philly Cheesesteak Station | \$16 per guest** - Shaved Steak, Cheese, Onions, Mushrooms & Peppers

**Crudit  | \$14 per guest** - Display of Artisanal Cheese Selections, Fresh Fruits, Vegetables, Assorted Crackers, Rice Crackers & Flat Breads

**Charcuterie Station | \$16 per guest** - Bruschetta Tapenade, Crostinins, Pita Chips, Hummus, Roasted Red Peppers and Variety Cured Italian Meats & Cheeses

**Meatball Bar | \$12 per guest** - Sweet & Sour, Marinara, BBQ

# A LA CARTE OPTIONS .....

## THE CLUBHOUSE AT WOODLOCH SPRINGS

### FOR GROUPS UNDER 25

We can offer our full menu which changes seasonally.

Selections are priced per item.

Dining location options include our Grille Room, Overlook, or a private room.

### FOR GROUPS OF MORE THAN 25

We offer a limited a la carte menu with some of our favorite options from the seasonal menu at the Clubhouse.

We will assist in choosing the best location for your dining experience.

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# BANQUET PLATED DINNER MENU .....

## APPETIZERS | SELECT ONE APPETIZER **OR** SOUP

Fresh Mozzarella & Tomato  
with Basil & Balsamic Vinaigrette

Pear & Brie Flatbread

Seared Pot Stickers with Sweet

Chili Sauce & Asian Slaw

Crab Cake |Add \$8 per guest

Shrimp Cocktail |Add \$8 per guest

Mozzarella Sticks

Penne Vodka

Tortellini Alfredo

Cream of Broccoli

Roasted Corn & Shrimp Chowder

Chicken & Rice Soup

Italian Wedding Soup

Tomato Bisque

Lobster Bisque

## 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

**ENTREES** | SELECT 3 ENTRÉES - MEAL COUNTS ARE REQUIRED  
 SELECT ENTREES MAY INCUR AN ADDITIONAL PER PERSON CHARGE

## MEATS

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

Charbroiled 12 oz NY Strip Steak | +\$15.00  
*Grilled Center-Cut Steak with Bordelaise*

Braised Short Rib  
*Caramelized Onions Bordelaise*

Charbroiled 6 oz Filet Mignon | +\$20.00  
*Grilled Center-Cut Filet Mignon with Demi Glaze*

Prime Reserve Pork Medallions  
*with White Cheddar Mac and Cheese  
 and Jack Daniels BBQ Sauce*

## POULTRY

Chicken Piccata  
*Sauteed Chicken Breast, Lemon Caper Sauce*

Herb Roasted Chicken  
*with Pan Gravy*

BLT Chicken  
*Tomatoes, Arugula, White Wine, Bacon, Shaved  
 Parmesan, Basil Pesto over Cavatelli*

Grilled Chicken Caprese  
*Tomato and Fresh Mozzarella with Pesto  
 and Balsamic Glaze*

Chicken Marsala  
*Sauteed with mushrooms and marsala wine*

Chicken Saltimbocca  
*Prosciutto, Fontina Cheese, and Spinach*

## SEAFOOD

Pan Seared Atlantic Salmon  
*Lemon & herb with a beurre blanc sauce*

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

Icelandic Cod  
*Lemon Dill Beurre Blanc*

Crab Cakes  
*Sriracha Aoli with Black Bean Corn Relish*

## PASTA

Vegetarian Lasagna  
*Layers of Italian Cheeses, Zucchini, Squash,  
 Spinach and Mornay Sauce*

Pappardelle Bolognese

Cavatelli  
*with Sausage, Broccoli, Roasted Tomatoes, Olive  
 Oil, and Garlic*

Raviolis  
 Wild Mushroom **OR** Four Cheese with  
 Marinara Sauce

## VEGETARIAN

\*\* Stuffed Peppers  
*Quinoa, Black Beans, Balsamic Glaze &  
 Tomato Coulis*

Vegetarian Napoleon - *Breaded Eggplant Cutlets  
 Layered with Fresh Mozzarella and Tomato over a  
 bed of Spinach with Pesto and Balsamic Glaze*

\*\* Grilled Cauliflower Steak  
*Brown Rice-Chickpea Pilaf, Romesco Sauce,  
 Sautéed Greens*

Spaghetti Squash Noodles – *with Vegan Meatballs,  
 Arrabbiata Sauce, Vegetarian Parmesan*

Lemon Saffron Risotto  
*Sautéed with Wild Mushrooms, Garlic, Peas,  
 Confit Tomatoes*

\*\* Pad Thai - *Rice Noodles, Tofu, Scallions, Cashews  
 and Peanut Pad Thai Sauce*

Butternut Squash Ravioli  
*Sage Butter, Sautéed Spinach*

Southwestern Cauliflower Rice Bowl – *Charred Corn,  
 Bell Peppers, Black Beans, Avocado, Tomatoes,  
 Cilantro Sauce, Vegan Cheddar, Green Onion, Lime*

## DESSERT

Select any dessert of your choice on page 13

*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, ADD \$150 SURCHARGE

## KANSAS CITY STEAK OFF

House Salad	BBQ Tofu Bowl
Cole Slaw	Bacon Cheddar Bisquits & Corn Bread
Macaroni Salad	Baked Potato
Steamed Clams	Corn on the Cob
New York Strip Steak	Baked Beans
Marinated Chicken Kababs	Watermelon
Bourbon Glazed Salmon	Chocolate Peanut Butter Pie

## TASTE OF ITALY

Classic Caesar Salad	Chicken Marsala
Tuscan Olive Salad	Penne Pasta a la Vodka
Mushroom Salad	Freshly Baked Cod with Olive Oil, Lemon & Capers
Assorted Meats and Cheeses	Italian Meatballs
Fresh Mozzarella & Tomato	Garlic Knots
Spaghetti Squash with Vegan Meatballs	Mini Italian Pastries

## SOUTHERN TABLE

Salad with Roasted Corn, Diced Tomato, Bacon Bits, Black Beans, Cheddar Jack Cheese and BBQ Ranch	Bacon Cheddar Biscuits & Corn Bread
Bourbon Glazed Pork Medallions	Red Skinned Potato Salad
Baked Mac n' Cheese	Grilled Fruit Salad
Shrimp and Grits	Cream Corn
Fried Chicken	Rice & Beans with Vegan Sausage
	Key Lime Pie Shooters

## FUSION CUISINE

Naan Bread with Dips	Vegan Pad Thai
Tuna Poke & Sushi	Basmati Rice
Rice Noodle Salad	Boom Boom Shrimp
Vegan Chana Masala	Mochi (Ice Cream in Sweet Rice Dough)



# TRADITIONAL DINNER BUFFET .....

MINIMUM OF 50 GUESTS

\*IF COUNTS FALL BETWEEN 35-45, AN ADDITIONAL CHARGE OF \$400 WILL BE APPLIED.

## CHILLED

All included,  
items may vary

House Salad, Fresh Mozzarella & Tomato, Balsamic Glaze  
Roasted Asparagus, Mediterranean Grain Salad  
Tuscan Olives, Smoked Mozzarella Pasta Salad  
Broccoli Salad, Tortellini Salad

## HOT SELECTION

SELECT 3

Chicken Marsala, Steak Tips Au Poivre  
BLT Chicken with Cavatelli  
Pork Medallions with Jack Daniels BBQ, Homestyle Meatballs (Swedish or Italian), Eggplant Rollatini  
Mahi with Pineapple and Mango Salsa, Seafood Cakes, Lemon Pepper Cod  
**INCLUDES:** Local Seasonal Vegetables & Red Bliss Potatoes  
[ Vegetarian Options Available - See Page 12 ]

## PASTA STATION

SELECT 2

Tortellini Alfredo, Bowtie with Clam Sauce  
Papperdelle Bolognese  
Cavatelli with Fresh Basil Pesto, Penne a la Vodka, Baked Vegetable Lasagna  
Orechiette with Sausage, Roasted Tomatoes & Broccoli Rabe  
Manicotti, Mac & Cheese  
(Garlic Knots with Station)

## DESSERT

Traditional Mud Pie with Whipped Cream & Toasted Almonds

# THE 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 GUESTS

[\$20 PER PERSON ADDITION TO PACKAGE PRICE]

## 1<sup>ST</sup> COURSE

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

## 2<sup>ND</sup> COURSE

Wild Exotic PA Mushroom Caramelized & Fontina Cheese Flatbread  
Brie & Roasted Pears, Candied Pecans, Baby Arugula, Balsamic Glaze  
& Extra Virgin Olive Oil Flatbread  
Caprese Salad

## 3<sup>RD</sup> COURSE

Sautéed Shrimp in Garlic, Herbs & Spinach  
Grilled Flank Steak, Marinated Flat Iron Steak  
Chicken Cacciatore  
Southwestern Cauliflower Rice Bowl  
Sesame Broccoli | Turmeric Coconut Basmati Rice

## 4<sup>TH</sup> COURSE

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

# TRADITIONAL SMORGASBORD.....

FOR GROUPS OF 50 OR MORE

\*IF COUNTS FALL BETWEEN 35-45, AN ADDITIONAL CHARGE OF \$400 WILL BE APPLIED.

## SEAFOOD

“Peel & Eat” Jumbo Shrimp, Oysters on the Half Shell

Tuna Poke, Smoked Salmon, Seafood Salad

## COLD SALADS & ANTIPASTO

*Items May Vary*

House Salad, Deviled Eggs, Fresh Mozzarella & Tomato, Balsamic Glaze

Roasted Asparagus, Ancient Grains Salad

Antipasto Platter with Italian Meats, Cheeses & Olives

Tortellini Salad, Smoked Mozzarella Pasta Salad

Grilled Vegetable Platter

## ENTRÉES

*Items May Vary*

Chicken Madeira, Manicotti

Grilled Salmon with Orange-Ginger Glaze, Golden Jumbo Butterflied Shrimp

Bourbon Glazed Roast Pork with Charred Sweet Potato and Brussel Sprouts

Steak Tips au Poivre

Local Seasonal Vegetables, Red Bliss Potatoes

## CARVING STATION

Prime Rib with Horseradish Sauce

## DESSERT

Traditional Mud Pie with Whipped Cream & Toasted Almonds

# GRAND HORS D'OEUVRES PARTY .....

FOR GROUPS OF 50 OR MORE

\*IF COUNTS FALL BETWEEN 35-45, AN ADDITIONAL CHARGE OF \$400 WILL BE APPLIED.

## CRUDITÉ OR CHARCUTIERE STATION

Please refer to page 4 for Crudite & Charcutiere

## PASSED HORS D'OEUVRES (CHOOSE 4)

Please refer to page 3 for Passed Hors d'oeuvres

## STATIONS (CHOOSE 2)

Please refer to page 4 for details

Pasta Station (choose two combos)

London Broil Carving Station

Slider (choose two)

French Fry

Meatball Bar

Pierogies

## DESSERT

Station 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, Baked in Fresh Savory Custard*

### **Vegetable Lasagna (V)**

*Spinach, Zucchini, Squash, Ricotta Cheese, Mozzarella & Monray Sauce*

V - Vegetarian

## DINNER OPTIONS

### VEGAN & GLUTEN FREE SELECTIONS

#### **Stuffed Pepper**

*Quinoa, Black Beans Cilantro Oil & Balsamic Glaze*

#### **Southwestern Cauliflower Rice Bowl**

*Charred Corn, Bell Peppers, Black Beans, Avocado, Tomatoes, Cilantro Sauce, Vegan Cheddar, Green Onion, Lime*

#### **Pad Thai**

*Rice Noodles, Tofu, Scallions, Cashews & Peanut Pad Thai Sauce*

#### **Vegetarian Napoleon**

*Breaded Eggplant Cutlets Layered with Fresh Mozzarella, Tomato, over a bed of Spinach, Pesto and Balsamic Glaze*

#### **Spaghetti Squash**

*with Zucchini Noodle and Vegan Meatballs*

*Additional Vegetarian and Gluten Free Alternatives Available Upon Request.*

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

# DESSERT SELECTIONS

## PREPARED BY THE WOODLOCH BAKERY

*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 | Banana Chiffon Cake with Bananas Foster Sauce | Chocolate Peanut Butter Pie  
Blueberry Cobbler | Molten Lava Cake | Death by Chocolate Cheesecake | Carrot Cake | Brownie Sundae | NY Style Cheesecake  
Warm Banana Bread Pudding with Maple Pecan Sauce | Strawberry Shortcake | Raspberry Bar | Caramel Apple Cake

**FRESH BAKED SEASONAL FRUIT PIES:** Blueberry, Cherry, Apple, Apple Crumb

## ENHANCE YOUR DESSERT

*Additional fee applies for the following items*

### SPECIAL OCCASION CAKES

*Available as a Sheet or Round Cake - Prices Vary*

Cake Options - White | Chocolate | Marble | Rum | Orange | Lemon | Carrot | Strawberry or Raspberry Swirl  
Chocolate Buttercream | Buttercream or Whipped Cream Icing | Funfetti  
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

### DESSERT PEDESTALS | \$40 PER TABLE

Assortment of Mini Eclairs, Chocolate Covered Strawberries, Cake Pops & Macaroons arranged on a pedestal to be displayed at each guest table

### ULTIMATE WOODLOCH ICE CREAM SUNDAE BAR | \$9 PER PERSON

*Choose 3 Flavors:* Vanilla Ice Cream, Chocolate Ice Cream, Strawberry Ice Cream, Cookies n' Cream, Crumbcake, Maple Walnut  
**Toppings** - Chocolate Syrup, Caramel, Whipped Cream, Chocolate Chips, Sprinkles, Nuts and more!

### GOODNIGHT GOODIES

\$8 PER GUEST

Bid your guests farewell with coffee, hot cocoa to go, and choose either a fresh cookie, breakfast sandwich, or pretzel for a late-night treat!

### DONUT STATION

\$8 PER GUEST

Includes Powdered, Cinnamon, Glazed, and Chocolate Glazed

# 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. Please add 18% gratuity to each package.

## PLATINUM OPEN BAR

All types of alcoholic beverages listed below, including frozen and blended selections.

One-Hour Party.....	\$35.00 per person	Two-Hour Party.....	\$45.00 per person
Three-Hour Party.....	\$55.00 per person	Four-Hour Party.....	\$65.00 per person

**TEQUILA:** Patron Silver. **CORDIALS:** B&B, Baileys, Courvoisier, Chambord, Disaronno, Drambuie, Frangelico, Grand Marnier, Irish Mist, Kahlua, Sambuca. **RUM:** Malibu, Meyers Dark. **GIN:** Bombay Sapphire, Tanqueray. **BOURBON:** Maker's Mark. **SCOTCH:** Chivas Regal, Glenfiddich, Glenlivet, Johnny Walker Black. **WHISKEY:** Crown Royal, Jameson, Seagram's VO **VODKA:** Grey Goose, Kettle One, Stoli, Stoli Flavors, Tito's. **SELECT DRAFT AND BOTTLED BEER SELECTION | WINE\***

## PREMIUM OPEN BAR

All types of alcoholic beverages listed below, including frozen and blended selections.

One-Hour Party.....	\$27.00 per person	Two-Hour Party.....	\$37.00 per person
Three-Hour Party.....	\$47.00 per person	Four-Hour Party.....	\$57.00 per person

**TEQUILA:** Jose Cuervo Gold. **CORDIALS:** DeKuyper, Jacquin's. **RUM:** Bacardi, Captain Morgan. **GIN:** Beefeater, Gordon's. **BOURBON:** Jack Daniels, Jim Beam. **SCOTCH:** Dewars, Johnny Walker Red. **WHISKEY:** Canadian Club, Seagram's 7, Windsor. **VODKA:** Absolute, Absolute Citron, Smirnoff. **SELECT DRAFT AND BOTTLED BEER SELECTION | WINE\***

## LIMITED BAR

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

One-Hour Party.....	\$20.00 per person	Two-Hour Party.....	\$30.00 per person
Three-Hour Party.....	\$40.00 per person	Four-Hour Party.....	\$50.00 per person

Table Carafes and Bottled Wine Available at an Additional Charge.

\*Items may vary. If you would like to extend your open bar beyond 4 hours, the additional time will be charged as a tab (plus 18% gratuity) or a cash bar.

ANY ADDITIONAL ITEMS MAY BE ADDED TO ANY BAR PACKAGE FOR AN ADDITIONAL FEE

### 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. (If bar sales are below \$300, a bartender service fee of \$75 will be applied.)

### STATIONARY OPTIONS

After-Dinner Cordials & Specialty Coffees .....	Tab + 18% Gratuity
Portable Bar Station .....	\$350 set-up, cash or tab
Mimosa Station .....	\$15.00 per guest (*1-hour)
Bloody Mary Station .....	\$15.00 per guest (*1-hour)

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