EST. 1958
WOODLOCH
A TRADITION OF EXCELLENCE & HOSPITALITY

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.

A FEW REMINDERS ABOUT OUR OFFERINGS

- 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
- Buffet & Food Station per person pricing represents food for a maximum of one and a half to two hours (depending on event). Our policy ensures proper food quality and handling. Requests to extend past the two hour period will incur an additional 50% of the menu price per person and is up the venue's discretion.

Events at the Inn at Woodloch are based upon availability

Woodloch.com | 570.685.8000

Revised May 2026

BREAKFAST MENUS

CONTINENTAL MORNING GLORY

House Made Croissants and Muffins | Fresh Fruit & Seasonal Berries | Bagels, Cream Cheese, Butter & Jellies

Greek Yogurt & Granola | Coffee, Tea, Milk & Juice | Assorted Hot Breakfast Sandwiches (Additional $5 per person)

WOODLOCH'S CLASSIC BREAKFAST BUFFET

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

House Made Croissants and Muffins | 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]

Fresh Fruit and Seasonal Berries

Avocado Toast, Muffins, Croissants, Cream Cheese, Butter and Jellies

Greek Yogurt & Granola

Bagel & Lox Platter | Red Onion and Capers

Coffee, Tea, Milk & Juice

Make your own Breakfast Burrito 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

FOR EVENTS PRIOR TO 7AM, PLEASE ADD $6 PER GUEST.

LUNCH BUFFET MENU OPTIONS

FOR GROUPS OF 25 OR MORE
**A la carte luncheon menu available upon request*

THE MID-DAY OASIS

Garden Salad with choice of dressings | Chicken & Rice Soup | 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 (choose one)
Garlic Knots | House-made assorted & fresh baked Woodloch Cookies

THE BACKYARD BARBEQUE

Spinach & Berry Salad with Poppyseed Vinaigrette | Redskin Potato Salad | Cole Slaw| Hamburgers | Hot Dogs & Sauerkraut
Lettuce, Tomato & Onion Platter | BBQ Chicken | Baked Beans | Potato Chips & Pickles | Ice Cream Sandwiches
*Garden Burger Available Upon Request | *BBQ Ribs Available for Additional $8 per person

THE MEDITERRANEAN

Greek Salad Bar | Chickpea and Cucumber Salad | Tabouleh Salad | Crudité Platter with Hummus & Pita Board

GYROS STATION
Pita, Beef & Lamb Gyro Meat | Grilled Sliced Chicken Breasts & Grilled Vegetables | Falafels | Tzatziki Sauce
Shredded Romaine Lettuce | Diced Tomatoes | Lemon & Olive Oil Cake | Baklava

TUSCAN DELIGHT

Classic Caesar Salad | Fresh Mozzarella & Tomato | Ratatouille Skillet | Freshly Baked Cod with Olive Oil, Lemon & Capers
Chicken Marsala | Penne Pasta with Vodka Sauce or Bolognese| Garlic Knots | Tiramisu and Cannoli

SOUTH-OF-THE-BORDER BUFFET

Spicy Black Bean Soup| Fiesta Pasta Salad | Charred Mexican Street Corn Salad

TACO BAR
Marinated Chicken | Blackened Fish | Pork Carnitas | Guacamole | Sour Cream | Pico de Gallo | Cheddar Jack | Lettuce
Diced Tomato | Roasted Pepper & Onion | Black Beans | Warm Flour Tortillas & Tortilla Chips | Cinnamon and Sugar Churros

BUILD-A-BOWL BUFFET

BASE: Chopped Romaine | Kale Power Blend | Ancient Grains | Spinach

TOPPINGS: Tomatoes | Black Beans | Scallions | Jalapenos | Avocado | Hard Boiled Eggs | Cucumbers
Edamame | Hummus | Chickpeas | Sprouts

PROTEIN: Seared Sesame Tuna | Roasted Sweet Potatoes | Tempura Chicken Bites
Parmesan Cheese | Blue Cheese | Queso Fresco | Feta

DRESSING: Ranch | Balsamic Vinaigrette, Sesame Ginger

DESSERT: Blondies & Chocolate Brownies

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

Mini Reubens

Franks in Puff Pastry

Mini Beef Wellington

Raspberry Brie en Croute (V)

Mini Chicken Cordon Bleu

Wild Mushroom Puffs (V)

Mini Crab Cakes, Old Bay Aioli

Arancino Risotto Cakes, Red Pepper Coulis

BBQ Shrimp wrapped in Bacon (GF)

Crab Cake Corn Fritter, Lemon Aioli

Falafel Bites (VE)

Lobster Bisque Boule

French Onion Boule

Edamame Spring Roll (V)

Short Rib wrapped in Bacon with Teriyaki (GF)

Stuffed Mushrooms with Sausage

Mini Philly Cheesesteak Spring Rolls

Spanakopita, Spinach & Feta in Phyllo

Coconut Shrimp with Ginger Strawberry Sauce

Tuscan Chicken Prosciutto Meatballs

Shrimp Tempura & Sweet Chili Sauce

Scallops wrapped in Bacon, Balsamic Glaze

Nashville Roasted Cauliflower Bites (VE) (GF)

Fig and Fontina with Lavender in Phylo (V)

Shrimp Tempura

Shitake Leek Spring Roll

Grilled Lollipop Lamb Chops
with Mint Chimmichurri (GF)

COLD SELECTIONS

Hummus & Radish on Pita Crisp (VE)

Antipasto Kabobs with Extra Virgin Olive Oil & Balsamic (GF) (V)

Skewered Melon and Prosciutto (GF)

Southwestern Chicken, Salad, Guacamole on Tortilla

Roast Beef Canapé with Horseradish Sacue

Smoked Salmon Mousse on Pumpernickel Crostini, Dill, Capers

Sesame Tuna, Plum Teriyaki on a Crisp Wonton

Main Lobster Salad on Crostini with Old Bay Aioli

Cucumber and Crab Canape (GF)

Deviled Eggs

ENHANCEMENTS

Warm Baked Brie Wrapped in Puff Pastry (two pound wheel), topped with an Apple, Blueberry Compote & Toasted Almonds, Flat Bread & Rice Crackers | $65 (serves 20 - 25 people) (V)

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

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

(GF) gluten free (VE) vegan (V) vegetarian

STATIONS

ADDITIONAL STATIONS TO ENHANCE YOUR PACKAGE

CARVING STATIONS

Marinated London Broil - $15 per guest
with Horseradish Sauce

Blackberry Balsamic Pork Loin - $14 per guest

Braided Salmon - $16 per guest
Maple Bourbon Glaze

Prime Rib - $20 per guest
with Horseradish & Au Jus

Tenderloin of Beef - $22 per guest
with Bordelaise & Horseradish Sauce

Smoked BBQ Brisket - $26 per guest

SLIDER STATION

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

Angus Burger

Crab Cake with Citrus Aioli

BBQ Pulled Pork or Chicken

Black Bean Veggie Burger

Short Rib Sliders

Chilled Lobster Salad on a Mini Hawaiian Roll

CONDIMENTS: Frizzled Onions, Diced Tomato, Shredded Romaine, Ketchup, Dijon Mustard, Pickles, Cheddar Cheese, American Cheese, Bleu Cheese, and Bacon Bits

PASTA STATION

$18 per guest
Choose 3 combinations

$15 per guest
Choose 2 combinations

PASTA*

Tri-color Tortellini

Penne

Farfalle

Orécchiette

SAUCES

Alfredo

Fresh Basil Marinara

Basil Pesto

Bolognese Meat Sauce

Shrimp Scampi

Pink Vodka

***GLUTEN FREE PASTA AVAILABLE**

INCLUDES: *Garlic Knots, Parmesan Cheese & Red Pepper Flakes.*

ADDITIONAL ENHANCEMENTS, $8 PER GUEST: *Marinated Grilled Chicken, Grilled Vegetables, and Sausage & Peppers*

SPECIALTY STATIONS

Sushi Station | $4 per piece - Assorted Rolls, Nigiri, Soy Sauce, Pickled Ginger & Wasabi

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

Pierogies Station | $12 per guest - Caramelized Onions, Bacon, Smoked Kielbasa, Sauerkraut & Sour Cream

Grilled Cheese & Tomato Soup Shooters | $12 per guest - American, Cheddar-Bacon, Brie & Apple

French Fry Bar | $13 per guest - Waffle, Boardwalk & Sweet Potato Fries with assorted toppings & condiments

Gourmet Mac & Cheese Station | $13 per guest - Choose 3: Smoked Gouda, Seafood, Buffalo Chicken, Grilled Vegetable

Artisanal Flat Bread Station | $15 per guest
Margarita | Fig & Prosciutto with Arugula, Goat Cheese and Onion | Asiago Spinach & Artichoke

Philly Cheesesteak Station | $17 per guest - Shaved Steak, Provolone, Onions, Mushrooms & Peppers

Crudité | $15 per guest
Display of Artisanal Cheese Selections, Fresh Fruits, Vegetables, Assorted Crackers, Rice Crackers & Flat Breads

Charcuterie Station | $18 per guest - Bruschetta Tapenade, Crostinins, Pita Chips, Hummus, Roasted Red Peppers and Variety Cured Italian Meats & Cheeses

Pretzel Nugget Station | $13 per guest - Assorted condiments & sauces

A LA CARTE OPTIONS

THE CLUBHOUSE AT WOODLOCH SPRINGS

BASED UPON AVAILABILITY

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.

BANQUET PLATED DINNER MENU

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

Fresh Mozzarella & Tomato
Fresh Basil & Sweet Tomato Bombs, Lava Salt, Balsmic Glaze & EVOO

Pear & Brie Flatbread

Seared Pot Stickers with Sweet Chili Sauce & Asian Slaw

Mozzarella Sticks

Penne with Vodka Sauce

Burrata with Prosciutto Crisps, EVOO and Black Cherry Balsamic Reduction | Add $4 per guest

Shrimp Cocktail | Add $8 per guest

Pan Seared Crab Cake | Add $8 per guest

Lobster Ravioli | Add $8 per guest

Cream of Broccoli

Shrimp & Roasted Corn Chowder

Chicken & Rice Soup

Italian Wedding Soup

Tomato Bisque

Lobster Bisque

SALAD | SELECT ONE - SERVED FAMILY-STYLE

Butter Lettuce Salad | Fig, Strawberry, Blueberry, Toasted Almonds, Goat Cheese, Honey Amaretto Vinaigrette

Woodloch House Salad | Artisan Greens, Shaved Carrots, Radish, Grape Tomato wrapped in Cucumber with our House Dressing

Caesar Salad | Crisp Romaine Heart Lettuce with Shaved Asiago, Herbed Croutons, Parmesan Crisps served with Creamy Caesar Dressing

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

Braised Short Rib
Caramelized Onions Bordelaise

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

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

Charbroiled 6 oz Filet Mignon | +$18.00
Grilled Center-Cut Filet Mignon with Demi Glaze

Flat Iron Steak | +$12.00
Black Garlic and Molasses Marinade

POULTRY

Chicken Piccata
Sauteed Chicken Breast, Lemon Caper Sauce

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

Chicken Marsala
Sauteed with mushrooms and marsala wine

Herb Roasted Chicken
Natural Pan Sauce

Grilled Chicken Caprese
Tomato and Fresh Mozzerella with Pesto and Balsamic Glaze

Chicken Saltimbocca
Prosciutto, Fontina Cheese, and Spinach

SEAFOOD

Pan Seared Atlantic Salmon
Maple Bourbon Glaze or Fresh Herbs & Lemon

Icelandic Cod
lemon infused oil & capers

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

Crab Cakes
Sriracha Aoli with Black Bean Corn Relish

PASTA

Vegetarian Lasagna
Layers of Italian Cheeses, seasonal vegetables and Mornay Sauce

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

Pappardelle Bolognese

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

Chicken Parmigiana with Penne

VEGETARIAN

Stuffed Peppers (VE)
Quinoa, Black Beans, Balsamic Glaze & Tomato Coulis

Grilled Cauliflower Steak (VE)
Salsa Verde over a Bed of Lentils

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

Butternut Squash Ravioli
Sage Butter, Sautéed Spinach

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

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

Pad Thai (VE) - *Rice Noodles, Tofu, Scallions, Cashews and Peanut Pad Thai Sauce*

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 | (VE) = *vegan dish*

SPECIALTY DINNER BUFFETS

FOR GROUPS OF 25 OR MORE
FOR LESS THAN 25 GUESTS, ADD $150 SURCHARGE

KANSAS CITY STEAK OFF

BLT Salad with Diced Tomatoes, Bacon Bits & Peppercorn Ranch

Broccoli Salad

Pasta Salad

Steamed Clams with Melted Butter

New York Strip Steak

Marinated Chicken Kababs

Apricot Soy Glazed Salmon

BBQ Tofu Bowl

Bacon Cheddar Bisquits & Dinner Rolls

Baked Potato

Corn on the Cob

Baked Beans

Watermelon

Warm Apple Pie a la Mode

TASTE OF ITALY

Classic Caesar Salad

Tuscan Olive Salad

Mushroom Salad

Assorted Meats and Cheeses

Fresh Mozzarella & Tomato

Ratatouille Skillet (V)

Chicken Marsala

Penne Pasta with Vodka Sauce

Freshly Baked Cod with Olive Oil, Lemon & Capers

Chianti Braised Short Ribs

Garlic Knots

Tiramisu and Cannolis

SOUTHERN TABLE

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

Bourbon Glazed Pork Medalions

Baked Mac n' Cheese

Shrimp and Grits

Fried Chicken

Sweet Dinner Rolls

Red Skinned Potato Salad

Fresh Fruit Salad

Cream Corn

Rice & Beans with Vegan Sausage

Bourbon Pecan Pie

(V) vegetarian

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

- Lemon Herb Chicken Breast
- Steak Tips Au Poivre
- BLT Chicken with Cavatelli
- Prime Pork Medallions with Jack Daniels BBQ
- Eggplant Rollatini
- Homestyle Meatballs (Swedish or Italian)
- Mahi with Citrus Salsa
- Panseared Seafood Cakes
- Lemon Pepper Cod

INCLUDES: Seasonal Vegetables | Red Bliss Potatoes

[Vegetarian Options Available - See Page 12]

PASTA STATION

SELECT 2

- Tortellini Alfredo
- Bowtie with Blackened Shrimp
- Papperdelle Bolognese
- Cavatelli with Fresh Basil Pesto
- Penne with Vodka Sauce
- Baked Vegetable Lasagna
- Baked Manicotti
- Mac & Cheese
- Five Cheese Ravioli
- Orechiette with Sausage, Roasted

*Gluten-Free Pasta Available Upon Request

(Garlic Knots with Station)

DESSERT

Traditional Mud Pie with Whipped Cream & Toasted Almonds

CHEF'S GRAZE AND GRILL

$15 PER PERSON ADDITION TO PACKAGE PRICE

MINIMUM OF 50 GUESTS

(no substitutions)

CRUDITÉ STATION

HORS D'OEUVRES

Choose 4 from our offerings on page #3

BUFFET

BLT Salad

Penne – Olive Oil and Garlic
Enhancements: Marinated Grilled Chicken & Grilled Blackened Shrimp

Grated Parmesan / Balsamic Glaze / Red Pepper / Garlic Knots

Chef Attended, Marinated London Broil Station with Sautéed
Onions and Mushrooms (mixed) on the side and Horseradish Sauce

Frittes with Truffle Salt

Braided Salmon with Apricot Soy Glaze

Honey Glazed Tri-Colored Carrots or Sautéed Broccoli, Garlic, Red Onion and EVOO

Dinner Rolls

Mud Pie or choose from selection on page 14

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 - MAXIMUM OF 60 GUESTS

$25 PER PERSON ADDITION TO PACKAGE PRICE

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

Caprese Salad

3RD COURSE

Sautéed Shrimp in Garlic, Herbs & Spinach

Grilled Flank Steak with Chimichurri Sauce

Chicken Cacciatore

Southwestern Cauliflower Rice Bowl

Seasonal Vegetable | Basmati Rice

4TH COURSE

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

TRADITIONAL SMORGASBORD

FOR GROUPS OF 50 OR MORE

$25 PER PERSON ADDITION TO PACKAGE PRICE

*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 Vegetables

ENTRÉES

Items May Vary

Chicken Marsala | Baked Manicotti

Grilled Salmon with Maple Bourbon Glaze | Golden Jumbo Butterflied Shrimp

Roast Pork with Charred Apples & Bourbon Glaze

Steak Tips au Poivre

Seasonal Vegetables | Red Bliss Potatoes

CARVING STATION

Roast Prime Rib of Beef with Au Jus 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.

SALAD STATION	Create your own salad with fresh assorted greens and toppings presented with our Woodloch Bakery Rustic Olive Bread & Sour Dough
CRUDITÉ OR CHARCUTIERE STATION	A display of a variety of Cured Italian Meats and Cheeses with crostini, pita chips, Bruschetta, tapenade, hummus, roasted red peppers, honey & assorted nuts
PASSED HORS D'OEUVRES (CHOOSE 4)	SAMPLE: Franks in Puff Pastry, Mini Crab Cakes, Sesame Tuna, and Cheesetake Spring Rolls Please refer to page 3 for Passed Hors d'oeuvres
ENTREE STATIONS	Pasta Station Penne with Vodka Sauce or Farfalle Bolognese London Broil Carving Station (chef attended)
DESSERT	Miniature Eclairs, Cake Pops, and Macaroons prepared by the Woodloch Bakery

HEALTHY DIETARY OPTIONS

HEALTHY LUNCH CHOICES

Grilled Vegetable & Hummus Wrap VE
Grilled Seasonal Vegetables, Hummus, Mesclun Greens, Olive Oil & Balsamic

Portabella Sandwich VE
Grilled Marinated Portabella on Multi- Grain Roll, Lettuce & Tomato

Noodle Bowl VE
Sesame Tofu, Exotic Mushrooms, Seasonal Vegetables & Edamame

Flat Bread Caprese V
Flat Bread Pizza, Fresh Mozzarella, Tomato, Extra Virgin Olive Oil & Balsamic Glaze

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

DINNER OPTIONS

VEGAN, VEGETARIAN & GLUTEN FREE SELECTIONS

Stuffed Pepper VE GF
Quinoa, Black Beans, Balsamic Glaze & Tomato Coulis

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

Pad Thai VE GF
Rice Noodles, Tofu, Scallions, Cashews & Peanut Pad Thai Sauce

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

Spaghetti Squash VE GF
with Vegan Meatballs, Arrabbiata Sauce, Vegetarian Parmesean

Additional Vegetarian and Gluten Free Alternatives Available Upon Request.

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

GF gluten free VE vegan V vegetarian

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 | Tiramisu

FRESH BAKED SEASONAL FRUIT PIES: Blueberry, 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
Icing Options: 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 | $50 PER TABLE (8 - 10)

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 | $10 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

PIZZA-TO-GO

$20 PER CHEESE PIE

Add $2.50 per topping. Full-size pizzas fresh out the oven, ready for your “after party!”

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 20% 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 ..... **$48.00 per person**
Three-Hour Party ..... **$60.00 per person**
Four-Hour Party ..... **$70.00 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 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 ..... **$40.00 per person**
Three-Hour Party ..... **$52.00 per person**
Four-Hour Party ..... **$62.00 per person**

TEQUILA: *Jose Cuervo Silver* **CORDIALS:** *DeKuyper, Jacquin's* **RUM:** *Bacardi, Captain Morgan* **GIN:** *Beefeater* **BOURBON:** *Jack Daniels, Jim Beam.* **SCOTCH:** *Dewars* **WHISKEY:** *Seagram's 7, Windsor.* **VODKA:** *Absolute, Absolute Citron* **SELECT 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 20% gratuity) or a cash bar.*

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

CHAMPAGNE TOAST

Add $10.00 per person plus 20% gratuity will be added for bar staff.

TAB BAR

You will be charged for drinks served and 20% 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 + 20% Gratuity**
Portable Bar Station ..... **$400 set-up, cash or tab**
Mimosa Station ..... **$18.00 per guest + 20% Gratuity (*1-hour)**
Bloody Mary Station ..... **$18.00 per guest + 20% Gratuity (*1-hour)**

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

ENHANCE YOUR MEETING BREAKS

UPGRADED DRINK OPTIONS

$4.00 PER PERSON

Choose 2 bottled drink options to enhance the included meeting break:
Milk | Chocolate Milk | Orange Juice | Cranapple Juice | Lemonade
Sweet Iced Tea | Assorted Soda

SWEET TREAT BREAK

$10.00 PER PERSON

Woodloch Cocolate Chip & Oatmeal Cookies | Mocha Chocolate Chunk and Crumb Cake Muffins | Woodloch Chocolate & Multigrain Bites

Bottled Milk | Bottled Chocolate Milk | Water | Fresh Brewed Coffee

TRAIL MIX BREAK

$10.00 PER PERSON

Greek Yogurt Topped with House Made Cinnamon Granola & Local Honey
Fresh Berries | Dried Fruit | Almonds | Multigrain Raspberry Bars

Bottled Cranapple Juice | Water | Fresh Brewed Coffee

LOCAL HARVEST

$12.00 PER PERSON

Vegetable Crudites| Hummus Topped with Tapenade | Bagel Chips
Crostinis | Cucumber Finger Sandwiches

Bottled Iced Tea | Water | Fresh Brewed Coffee

HOME RUN

$12.00 PER PERSON

Kettle Flavored Popcorn (Caramel, White Cheddar, and Sweet Butter)
Soft Pretzels | Cups of Woodloch Novelty Ice Cream

Bottled Lemonade | Water | Fresh Brewed Coffee

ARRIVAL GIFT BAG

ORDER 30 DAYS PRIOR TO YOUR RETREAT

(We try our best to get the goodie bags into your accommodations as soon as possible but availability upon check in isn't guaranteed.)

BAG INCLUDES:

- Tortilla chips and salsa
- 2 types of pretzel crisps
- 1 large bag of potato chips
- 1 large bag of nacho cheese tortilla chips
- 1 large bag of popcorn (or a box of microwave popcorn)
- 2 types of 6-pack cookies (chocolate chip and one other)

Add water bottles: 24 bottles for $20 or 12 bottles for $10

$55 PER BAG

includes tax & service charge

price is subject to a delivery fee