

Four Hour Open Bar

House Brand Mixed Drinks, Domestic Beer on Tap, House Wines,
Assorted Soft Drinks & Juices, Coffee, Decaffeinated Coffee & Iced Tea

Cheese and Cracker Appetizer Display

Imported and Domestic Cheese Display with Assorted Crackers and Flatbreads

Buffet Style Salad Selections (Choose One)

House Salad – Mixed Greens, Tomato, Cucumber, Dried Cherries, Croutons and Choice of Dressing
Caesar Salad – Romaine Lettuce, Parmesan Cheese, Croutons and House Caesar Dressing

Buffet Style Entrée Selections (Sautéed Boneless Chicken Breast and Penne Pasta)

Select from any of the following eight sauces to accompany each entrée

- Red Pepper Mornay – Creamy swiss cheese sauce, infused with a roasted red pepper puree
- Marsala – Marsala wine sauce with sautéed onions and herbs, topped with sliced mushrooms
- Pesto Cream – Cream sauce with minced garlic, basil and pine nuts with parmesan cheese
- Tomato Basil – Roma tomatoes, basil, roasted garlic salsa, olive oil, balsamic and feta cheese
- Sun-Dried Tomato – Sun-dried tomato, white cheddar and roasted garlic pesto cream sauce
- Picatta – Light butter sauce with lemon, garlic, capers and diced bell peppers
- Arrabiata – Spicy tomato sauce with pancetta and red peppers
- Alfredo – Rich creamy sauce, garlic and parmesan cheese

Entrées are Served with Mini Rolls and Appropriate Condiments

Buffet Style Accompaniment Selections (Choose Two)

- ~ Baked Potato ~ California Vegetable Mix
- ~ Green Beans ~ Wild Rice Blend ~ Rice Pilaf
- ~ Oven Roasted Potatoes ~ Red Skin Mashed Potatoes
- ~ Au Gratin Potatoes ~ Baked Beans

Four Hour Open Bar

House Brand Mixed Drinks, Domestic Beer on Tap, House Wines, Woody's Signature Drink,
Assorted Soft Drinks & Juices, Coffee, Decaffeinated Coffee & Iced Tea

Cold Hors d'oeuvres Selections (Choose Two)

- ~ Sliced Fresh Seasonal Fruit Display ~ Fresh Vegetable Crudités with Ranch Dip
- ~ Imported & Domestic Cheese & Cracker Display ~ Antipasto Display with Specialty Meat & Cheeses

Buffet Style Salad Selections (Choose One)

House Salad – Mixed Greens, Tomato, Cucumber, Dried Cherries, Croutons and Choice of Dressing
Caesar Salad – Romaine Lettuce, Parmesan Cheese, Croutons and House Caesar Dressing

Buffet Style Entrée Selections (Choose Two)

Chicken Parmigiano – Parmesan Chicken Breast, Marinara and Fresh Mozzarella Cheese
Herb Grilled Chicken – Chargrilled Chicken Breast Marinated with Fresh Herbs Finished with
Balsamic Reduction Glaze
Baked Cod – Oven Baked Cod with Lemon Pepper Crust, Finished with White Wine Butter Sauce
Tuna Steak – Chargrilled with Lemon and Capers, Finished with Chive Relish
Roasted Vegetable Stir Fry – Fresh Seasonal Vegetables Pan Seared and Served on a Wild Rice Blend
Pasta Primavera – Fresh Seasoned Vegetables and Marinara Sauce Served Over Penna Pasta
Top Round of Beef – Seasoned and Slow Roasted with Au Jus *(Chef Attended Carving Station)*
Herb Roasted Pork Tenderloin – Tender Pork Tenderloin Served with Apple Cider Dijon Sauce
(Chef Attended Carving Station)

Entrées are Served with Mini Rolls and Appropriate Condiments

Buffet Style Accompaniment Selections (Choose Two)

- ~ Oven Roasted Potatoes ~ Red Skin Mashed Potatoes ~ Au Gratin Potatoes
- ~ Baked Potato ~ California Vegetable Mix ~ Southern Style Green Beans
- ~ Wild Rice Blend ~ Rice Pilaf ~ Baked Ziti ~ Penne Alfredo ~ Baked Beans
- ~ House Made Macaroni and Cheese ~ Chile Meat Sauce and Noodles

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House Brand Mixed Drinks, Domestic Beer on Tap, House Wines, Woody's Signature Drink,
Assorted Soft Drinks & Juices, Coffee, Decaffeinated Coffee & Iced Tea

Cold Hors d'oeuvres Selections (Choose Two)

- ~ Sliced Fresh Seasonal Fruit Display ~ Fresh Vegetable Crudité with Ranch Dip
- ~ Imported and Domestic Cheese and Cracker Display ~ Salami Croquettes with Herbed Cream Cheese
- ~ Antipasto Display with Specialty Meat and Cheeses

Hot Hors d'oeuvres Selections (Choose Two)

- ~ Vegetable Spring Rolls ~ Petite Beef Wellington ~ Smoked Chicken Wings
- ~ Assorted Miniature Quiche ~ Crab Stuffed Mushrooms
- ~ Sausage Stuffed Mushrooms ~ Spanakopita ~ Coconut Brochettes, Pineapple and Peppers
- ~ Mini Crab Cakes with Remoulade Sauce

Buffet Style Salad Selections (Choose Two)

House Salad – Mixed Greens with Tomato, Cucumber, Dried Cherries, Croutons and Choice of Dressing
Caesar Salad – Fresh Romaine Lettuce, Parmesan Cheese, Garlic Croutons and House Caesar Dressing
Spinach Salad – Fresh Baby Spinach Tossed with Sliced Mushrooms, Red Onion, and Bacon Crumbles
Topped with a Warm Bacon Dressing or Balsamic Dressing

Buffet Style Entrée Selections (Choose Two)

Chicken Marsala – Pan Seared with Mushrooms and Sundried Tomatoes in a Marsala Demi Glaze
Chicken Cordon Blue – Flash Fried Chicken Breast Stuffed with Honey Roasted Ham, Gruyere Cheese and Herb
Breadcrumbs, Finished with Supreme Sauce
New York Strip – 10oz New York Strip Steak Chargrilled and Topped with Burgundy Butter
Flat Iron Steak – 8oz Cut Peppercorn Crusted and Pan Seared, Finished with a Red Wine Demi Glaze
Atlantic Salmon – Fillet of Salmon Chargrilled and Finished with a House Bourbon BBQ Glaze
Potato Encrusted Walleye – Fresh Walleye Fillet Pan Seared in a Potato Crust, Finished with a Lemon Dill Cream
Pasta Primavera – Pan Seared Season Vegetables and Marinara Sauce Tossed with Penne Pasta
Vegetable Lasagna – Fresh Seasonal Vegetables, Ricotta Cheese, Mozzarella and Lasagna Noodles Layered
with a House Alfredo Sauce

All Entrées are Served with Freshly Baked Cornbread Muffins and Appropriate Condiments

Buffet Style Accompaniments (Choose Three)

- ~ Oven Roasted Potatoes ~ Red Skin Mashed Potatoes ~ Au Gratin Potatoes
- ~ Baked Potato ~ California Vegetable Mix ~ Southern Style Green Beans
- ~ Bakes Beans ~ Wild Rice Blend ~ Rice Pilaf ~ Baked Ziti ~ Penne Alfredo
- ~ House Made Macaroni and Cheese ~ Chili Meat Sauce and Noodles

All prices are subject to 20% service charge and applicable sales tax.

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Assorted Soft Drinks & Juices, Coffee, Decaffeinated Coffee & Iced Tea

Cold Hors d'oeuvres Selections (Choose Two)

- ~ Marinated Peppers, Mixed Olives and Artichokes Served with Crostini's and Flatbreads
- ~ Smoked Salmon Mousse in Phyllo Cups ~Salami Croquettes with Herbed Cheese
- ~ Roasted Red Pepper Hummus with Crostini's and Pita Chips ~Fresh Vegetable Crudité with Ranch Dip
- ~ Imported and Domestic Cheese and Cracker Display ~Fresh Sliced Seasonal Fruit Display
- ~ Antipasto Display with Specialty Meat and Cheeses

Hot Hors d'oeuvres Selections (Choose Two)

- ~ Mini Beef Wellington ~ Vegetable Spring Rolls ~ Mini Crab Cakes with Remoulade Sauce
- ~ Assorted Mini Quiche ~ Bacon Wrapped Scallops ~ Sausage Stuffed Mushrooms
- ~ Pot Stickers with Soy Dipping Sauce ~ Potato Skins with Bacon, Cheddar and Sour Cream
- ~ Chicken Pineapple Skewers ~ Crap Rangoon ~ Spanakopita ~ Beef Skewers with Teriyaki Glaze

Served Dinner Salad Selections (Choose One)

House Salad – Mixed Greens with Tomato, Cucumber, Dried Cherries, Croutons and Choice of Dressing
Caesar Salad – Fresh Romaine Lettuce, Parmesan Cheese, Garlic Croutons and House Caesar Dressing
Spinach Salad – Fresh Baby Spinach Tossed with Sliced Mushrooms, Red Onion, and Bacon Crumbles Topped
with a Warm Bacon Dressing or Balsamic Dressing

Served Dinner Entrée Selections (Choose Three)

Chicken Romano – Herb and Romano Cheese Encrusted Chicken Breast,
Pan Seared with a White Wine Caper Crème Sauce
Chicken Florentine – Fresh Chicken Breast with a Spinach, Mushroom, Roasted Red Pepper Stuffing
and Finished with a Supreme Sauce
Prime Rib of Beef Angus – Perfectly Seasoned Slow Roasted Choice Roast
Filet Mignon – Chargrilled Choice Filet of Beef with Red Wine Demi Glaze
Atlantic Salmon – Fillet of Salmon Chargrilled and Finished with a House Bourbon BBQ Glaze
Seabass – Blackened Seabass with Mango Salsa
Vegetables En-croute – Roasted Seasonal Vegetables Served in a Puff Pastry with Roasted Garlic Cream Sauce
Pasta Primavera – Pan Seared Seasoned Vegetables and Marinara Sauce Tossed with Penne Pasta

All Entrées are Served with Freshly Baked Cornbread Muffins and Appropriate Condiments

Served Dinner Accompaniments Selections (Choose Two)

- ~ Oven Roasted Potatoes ~ Red Skin Mashed Potatoes ~ Au Gratin Potatoes
- ~ Baked Potato ~ California Vegetable Mix ~ Southern Style Green Beans ~ Baked Beans
- ~ Wild Rice Blend ~ Rice Pilaf ~ Glazed Baby Carrots ~ Asparagus Medley

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