



Holiday Dinner Menu

Hot Hors D'oeuvres Selections

- Coconut Chicken Bites with Honey Ginger Sauce
+ \$1.50 per person
- Artichoke Soufflé on Crostini
+ \$1.50 per person
- Filo-Tartlets with Baby Shrimp Filling
+ \$2.00 per person

Cold Hors D'oeuvres Selections

- Dates Stuffed with Parmesan Slivers and Walnuts
+ \$2.00 per person
- Fresh Tomato Basil Caprese Kabobs
+ \$2.00 per person
- Prosciutto Wrapped Melon
+ \$2.00 per person

Buffet Tray Service

- Crudités Platter \$150 per tray (serves 50)
- Domestic Cheese Platter with Crackers \$225 per tray (serves 50)
- Antipasti Platter \$250 per tray (serves 50)

Salad Selections

- Mixed Green Salad with Raspberry Vinaigrette Dressing
- Traditional Caesar Salad with Caesar Dressing
- Spinach Salad with Strawberry Balsamic Dressing

Soup Selections

- Creamy Butternut Squash Soup
- Creamy Artichoke Soup
- Italian Wedding Soup

Entrée Selections

- Roast Baron of Beef with Au Jus and Horseradish
- Stuffed Chicken Cordon Bleu with Honey Mustard Sauce
- Turkey Dinner with Stuffing, Cranberry Sauce and Gravy
- Grilled Salmon with Lemon Herb Butter
- Roasted Pit Ham with Brown Sugar Glaze
- 8 oz. Beef Tenderloin with Gorgonzola Cream Sauce + \$5.00 per person

Starch Selections

- Rice Pilaf
- Holiday Mashed Potatoes
- Potato Fennel Gratin

Vegetable Selections

- Green Beans Almondine
- Roasted Asparagus
- Winter Vegetables

All Dinners are served with a Fresh Baked Bread Basket with Herb Butter

Dessert Selections

The Woods on Ninth Chocolate Cake, Mixed Berry Cheesecake, Chocolate Mousse with Fresh Berries, or Old Fashioned Ginger Bread

OPTION 1:

\$19.99 per person
Full Dinner Buffet Includes:
Your Choice of 1 Entrée, 1 Salad or
Soup, 1 Starch, 1 Vegetable and 1
Dessert Served with Punch.
Full Building Rental Fee: \$1,000
Add Hors D'oeuvres to per person price.

OPTION 2:

\$24.99 per person
Full Dinner Buffet Includes:
Your Choice of 2 Entrées or
1 Entrée with 2 Hors D'oeuvres,
1 Salad or Soup, 1 Starch, 1 Vegetable
and 1 Dessert Served with Punch.
Full Building Rental Fee: \$1,000

OPTION 3:

\$29.99 per person
Full Dinner Buffet Includes:
Choice of 2 Entrées, 2 Hors
D'oeuvres, 1 Salad or Soup,
1 Starch, 1 Vegetable and 1 Dessert
Served with Punch.
Full Building Rental Fee: \$1,000

FOR PLATED SIT DOWN SERVE ADD \$2.00 PER PERSON

A 20% gratuity and 7.85% tax is added to your catering order.
Based on a minimum of \$3,500 Sun-Thurs and \$5,000 Fri-Sat.

Maximum Seating: 130 sit down (lower level), 80 sit down (main level), 600 for flowing.

BAR SERVICE AVAILABLE

Customized menus upon request including carving station.
Prices subject to change. Prices subject to applicable taxes & gratuities.

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Wine Selections

Sparkling Wines

	<u>Glass</u>	<u>Bottle</u>
Cristalino Brut, Penedas, Spain Green apple and peach aromas with a rich and creamy mouthfeel.	5.00	20.00
Korbelt Brut, California Light and crisp with spicy fruit flavors.	7.00	30.00

Red Wines

	<u>Glass</u>	<u>Bottle</u>
Woodbridge Cabernet Sauvignon, California Rich currant, and black cherry character with hints of olive, cocoa and sweet oak.	6.50	28.00
Meridian Cabernet Sauvignon, California Aromas of mocha, berries and spice with a lush palate of blackberry and plum.	7.00	32.00
Sebastiani Cabernet Sauvignon, Sonoma CA A nose of raspberry and cherry with chocolate, cranberry and vanilla flavors.	~	36.00
Fetzer Valley Oaks Merlot, California Ripe plum aromas lead to flavors of blackberry and cherry.	6.50	28.00
Markham Merlot, Napa, CA Violet and blackberry aromas with attractive sweet espresso and black raspberry flavors.	~	40.00
R Mondavi PS Pinot Noir, Central Coast, CA Aromas of raspberry and dried cherry. Medium bodied with silky berry and jam flavors.	7.00	32.00
Hob Nob Pinot Noir, Vin De Pays d'Oc, France Enticing flavors of cherry, earth and spice with a medium bodied finish.	~	27.00
Cline Zinfandel, California A wide array of dark fruit, spice notes and vanilla with a lasting finish.	6.00	30.00
Yellow Tail Shiraz, South Eastern Australia Spice, licorice and red berry aromas with perfectly balanced, silky tannins and ripe fruit flavors.	6.00	25.00

White Wines

	<u>Glass</u>	<u>Bottle</u>
Hogue Cellars Chardonnay, Columbia Valley, WA Aromas of pear, citrus, vanilla and hazelnut with flavors of bright pear and cream.	6.00	25.00
Meridian Chardonnay California Notes of apples, pear and vanilla with creamy tropical fruit flavors.	7.00	32.00
Kendall-Jackson VR Chardonnay, California Green apple and pear aromas with flavors of pineapple, citrus and toasty oak.	~	35.00
Sonoma Cutrer RRR Chardonnay, Sonoma, CA A round supple mouthfeel and crisp acidity with nuances of pear, peach and apple on the palate.	~	40.00
Fetzer Valley Oaks Sauvignon Blanc, California A nose of grapefruit, mango and lime with a crisp, clean finish.	6.50	28.00
Nobilo Sauvignon Blanc, Marlborough, New Zealand Tangy and tart with lime, green apple and grass flavors with grapefruit and stone nuances.	~	27.00
Caposaldo Pinot Grigio, Veneto, Italy Delicate white fruit and apple aromas. Flavors of acacia blossoms and almonds.	6.50	28.00
Ste. Chapelle Riesling, Idaho Delicious flavors of apricots and peaches with crisp acidity adding freshness to the finish.	6.50	28.00
Woodbridge White Zinfandel, California Delicate fresh fruit character reminiscent of summer berries and orange blossoms.	5.00	23.00

Beer Selections

Domestic \$3.50

Miller Light
Bud Light
Budweiser

Imported \$4.00

Corona
Heineken

Imported Full Strength \$5.00

Stella Artois
Anchor Steam
Becks

Premium \$6.50

Stiegl

Local \$4.00

Wasatch

Liquor Selections

Basic Bar Service \$6.00

Smirnoff Vodka
Beefeater Gin
Bacardi Rum
Captain Morgan Rum
Jim Beam Bourbon
Dewars Scotch
Jose Cuervo Tequila

Premium Bar Service

Ketel One Vodka \$7.00
Bombay Gin \$7.00
Jack Daniels \$6.50
Johnny Walker Red Label \$7.00
Crown Royal \$7.00
Patron Tequila \$8.00

