



WOODFIRE
SPECIAL OCCASIONS MENU



BREAKFAST BUFFETS

Include orange juice, coffee and milk

The Healthy Start \$5.99/person

Fresh fruit platter, yogurt and granola, assorted breakfast bars and hot tea

The Standard \$4.99/person

Assorted breakfast pastries

The Continental \$6.99/person

Fresh fruit platter, assorted breakfast pastries, bagels and cream cheese, and hot tea

The Traditional \$8.99/person

Scrambled eggs, sausage links, hash browns and assorted pastries

The Benedict \$11.99/person

Traditional eggs benedict, hash browns and assorted breakfast pastries

The Denver \$8.49/person

Ham, cheese, scrambled eggs with onions and bell peppers, and assorted pastries

French Toast \$7.49/person

Texas toast with assorted fruit toppings, syrup and sausage links

Biscuits & Gravy \$8.99/person

Scrambled eggs, hash browns and sausage gravy

COOKOUT LUNCH BUFFETS

Include baked beans, potato salad, vegetable tray with ranch dip, bars and cookies

Burgers & Brats \$12.95/person

Burgers & Chicken Breasts \$15.95/person

Ribeye Steak Sandwiches \$17.50/person

Assorted Sliders \$12.95/person

SPECIALTY BUFFETS

Include salad bar, assorted dessert bars and cookies

Mashed Potato Bar \$11.95/person

Choice of ham or chicken, broccoli florets, sour cream, bacon bits and shredded cheese

Taco Bar \$11.95/person

Chips and salsa, ground beef, diced onions and tomatoes, black olives, shredded cheese, sour cream, soft tortillas and refried beans

Southwest Fajita Bar \$13.95/person

Chips and salsa, grilled steak and chicken with bell peppers & onions, Spanish rice and refried beans

Pasta Bar \$11.95/person

Grilled chicken, Chef's vegetable, penne and fettuccini noodles, alfredo and marinara sauce, parmesan and breadsticks

Soup & Sandwich \$11.95/person

Pheasant chili, soup of the day, cold cut platters (hot sandwich platters available for \$2 more), kettle chips, coleslaw and pickle spears

If you would like your meal served plated instead of buffet style, please contact our Event Coordinator for more information and pricing. All items are subject to 20% service charge and 5.5% sales tax.

FORMAL LUNCH & DINNER BUFFETS

Include entrée(s), choice of (1) salad, (1) vegetable, (1) potato and dinner rolls with butter

Buffet Style Dinner

One Meat Buffet \$19.95/person

Two Meat Buffet \$21.95/person

Three Meat Buffet \$23.95/person

Entrées

Broasted Chicken

Herb and spice batter dipped chicken with a crispy crust

Chicken Piccata

A combination of chicken, capers, mushrooms, artichoke hearts, lemon and white wine

Chicken Parmesan

An Italian breaded chicken breast with marinara sauce, topped with mozzarella and parmesan cheese

Chicken Normandy

A breast of chicken stuffed with an apple and almond dressing, topped with a wine sauce

Roasted & Carved Turkey Breast (add gravy for \$15)

Boneless, oven roasted and chef-carved turkey breast

Tenderloin Tips with Noodles

Angus beef tips in a Marsala wine sauce with mushrooms and onions

BBQ Ribs

St. Louis style ribs with a house rub, slow roasted and basted with Sweet Baby Ray's BBQ Sauce

Baked Salmon (Lemon & Dill or BBQ)

Norwegian Atlantic salmon with either lemon butter and fresh dill or tangy BBQ sauce

Sweet & Sour Shrimp

Shrimp with peppers, onions and pineapple served with steamed rice

Baked Haddock

Icelandic haddock with white wine, butter and our special blend of seasonings

Sliced Pork Roast with Mustard Sauce

Roast pork loin with whole grain mustard cream sauce

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Salad Options (select one)

House Salad

With tomatoes, cucumbers, red onions, julienne carrots and three dressing choices on the table

Spinach

With Mandarin oranges, red onions, toasted almonds and honey Dijon dressing

Mixed Greens

With dried cranberries, red onions, gorgonzola cheese, spiced walnuts and raspberry vinaigrette dressing

Vegetable Options (select one)

Stir Fry Vegetables • Green Beans with Slivered Almonds • Broccoli Florets with Lemon Pepper • Zucchini, Yellow Squash & Carrots • Green Beans, Wax Beans & Carrots • Glazed Carrots • California Blend: Broccoli, Cauliflower & Carrots

Potato & Rice Options (select one)

Baked Potato • Garlic Mashed (add beef, chicken or turkey gravy for \$15) • Oven Browns • Parsley Buttered New Potatoes • Wild Rice Blend

Dessert Options (not included w/ meals, available at market price)

Assorted Bars • Ice Cream • Sherbet • Chocolate Mousse • Strawberry Shortcake • Apple Crisp • Cheesecake • Carrot Cake • Chocolate Layer Cake

HORS D'OEUVRES

All hors d'oeuvres start one hour prior to lunch or dinner.

Packages

Snack Package **\$2.99/person**

Domestic cheese and sausage tray with crackers, fresh vegetable tray with dip, fresh fruit tray, fiesta taco dip with tortilla chips, Gardetto's

Pick 2 Package **\$4.99/person**

Domestic cheese and sausage tray with crackers, fresh vegetable tray with dip, fresh fruit tray, fiesta taco dip with tortilla chips, Gardetto's

+

Choose two: Deviled eggs, beer dip with pretzels, tomato bruschetta, BBQ meatballs, bacon-wrapped chestnuts, chicken drumettes

Pick 2 Premium Package **\$6.99/person**

Domestic cheese and sausage tray with crackers, fresh vegetable tray with dip, fresh fruit tray, fiesta taco dip with tortilla chips, Gardetto's

+

Choose two: Caprese skewers, shrimp cocktail, smoked salmon, beef Wellingtons, spinach artichoke dip, Italian sausage stuffed mushrooms, breaded asparagus spears

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Cold Hors D'oeuvres

Garden Fresh Vegetable Tray with Dip

Small \$50 | Medium \$70 | Large \$90

Seasonal Fresh Fruit Tray

Small \$60 | Medium \$90 | Large \$120

Assorted Cheese Tray with Crackers

Small \$40 | Medium \$60 | Large \$80

Cheese & Sausage Tray with Crackers

Small \$50 | Medium \$70 | Large \$90

Fiesta Taco Dip Tray with Chips

Small \$35 | Medium \$55 | Large \$75

Fancy Mixed Nuts

\$14/pound

Gardetto's Snack Mix

\$10/pound

Smoked Salmon Lox with Cocktail Rye

\$30/pound

Shrimp Cocktail with Sauce

\$2 each

Caprese Skewer

\$1.50 each

Fresh Fruit & Cheese Skewers

\$1.50 each

Deviled Eggs

\$1 each

Hot Hors D'oeuvres

Bacon-Wrapped Water Chestnuts

\$1 each

Pork Pot Stickers

\$1.50 each

Meatballs

(BBQ, Swedish, or Sweet & Sour)

\$1 each

**Beef Wellingtons with Mushroom Duxcell
& Mustard Cream Sauce**

\$1.50 each

**Spinach & Artichoke Dip served with
Cocktail Rye**

\$2 per person

**Wild Mushroom & Herbed Cheese
Bruschetta**

\$1 each

Pesto, Tomato & Provolone Bruschetta

\$1 each

Silver Dollar Sandwiches

(Ham, Turkey, Beef or Chicken Salad)

\$2 each

Mini Reuben's on Cocktail Rye

\$1.50 each

Chicken Drumettes

\$1 each

Chicken Teriyaki Kabobs

\$1.50 each

Sliders

\$2.75 each

Italian Sausage Stuffed Mushrooms

\$1.50 each

Crabmeat Stuffed Mushrooms

\$2 each

Pigs in a Blanket

\$1 each

Cocktail Weenies

\$1 each

**Carving Station with Buns
(Beef, Ham or Turkey)**

Market Price

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BAR & BEVERAGES

All drink packages start one hour prior to dinner, total of seven hours or until midnight. Bar shots are not included in these packages. All beverages must be purchased and consumed on the Woodfire premises. All beverage packages are billed on the confirmed number of guests age 13 and older. Cash and/or open bars are also available.

Packages

Beer & Soda Package	\$7.99/person
One brand of domestic draft beer and soda	
Maple Package	\$9.99/person
One brand domestic draft beer, house wines and soda	
Pine Package	\$12.99/person
One hour of bar rail cocktails	
One brand of draft beer, house wines and soda	
Birch Package	\$16.99/person
One hour of call and bar rail cocktails	
One brand domestic beer, one brand craft draft beer, house wines and soda	

Individual Offerings

½ Barrel of Domestic Beer	\$250 each
½ Barrel of Premium Beer	\$325 each
Bottle of House Wine (served per table)	\$17 each
Bottle of House Champagne (served per table)	\$17 each
Coffee Service	\$50/75 guests
Pitcher of Soda	\$4.50 each

Extra Bar Services (if you would like an extra bar, in addition to the one in the restaurant)

Portable Bar in Banquet Room	\$100 setup fee
Additional Bar Staff for Portable Bar	\$25/hour/bartender

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