

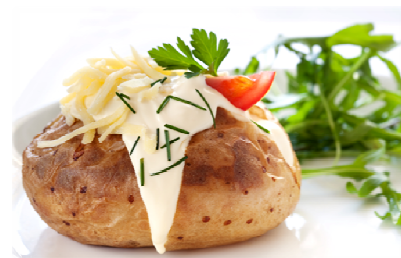


WOODCLIFF

HOTEL & SPA

DINNER STATIONS

40+ GUESTS



HORS D'OEUVRES | select four package hors d'oeuvres (1 piece of each per person)

CARVING BOARD | select two (carving attendant included)

Roasted Tenderloin of Beef with Horseradish Cream Sauce

Stuffed Loin of Pork with Apricots & Cherries

Golden Roasted Turkey Breast with Cranberry-Orange Relish

Slow-Roasted Honey Glazed Ham with Grilled Pineapple

Chef's Signature Oak Plank Salmon with Citrus Maple Glaze

Prime Rib of Beef with Au Jus

SERVED WITH HOUSE BAKED ROLLS & BUTTER

TASTE OF FLORENCE | select three

Penne Marinara with Tomatoes, Peppers, Basil and Fresh Mozzarella

Cheese Tortellini with Sautéed Mushrooms and Alfredo Sauce

Orecchiette with Basil Pesto Cream Sauce, Toasted Pine Nuts and Parmigiano

Penne with Vodka Sauce (a creamy blend of marinara and Alfredo)

Chicken Riggies with Spicy Tomato Sauce, Peppers and Onions with Rigatoni

Sweet Potato Gnocchi with Truffle Cream Sauce, Sage and Toasted Walnuts

ADD Italian Sausage and Meatballs for additional price

SERVED WITH HOUSE MADE GARLIC BREAD

SALAD STATION

Salads: Spinach, Romaine & Mixed Greens

Toppings: Tomatoes, Cucumbers, Asiago & Aged Cheddar Cheese, Roasted Red Peppers, Olives, Garbanzo Beans, & Croutons

Dressings: Classic Caesar, Balsamic Vinaigrette & Ranch

Antipasto Salad Italian Meats, Cheeses and Marinated Vegetables

POTATO BAR

Served with Garlic Mashed Potatoes and Baked Potatoes

Topping Bar | Aged Cheddar, Sour Cream, Apple Wood Smoked Bacon, Scallions, Roasted Sweet Corn, Broccoli, Whipped Butter and Herb Gravy

SWEET NOTES

FRESHLY BREWED COFFEE, TAZO TEAS, HOT CHOCOLATE

Pastries: Select Three

Vanilla Cream Puffs, Chocolate Éclairs, Coconut Macaroons,

Cheesecake Bites, Raspberry Almond Spritz Cookies, Lemon Bars

Chocolate Drizzled Almond Macaroons, Fudge Brownie Bites





DINNER STATIONS

CARVING BOARD

CHEF ATTENDANT REQUIRED

Oak Plank Salmon with Smokey Maple Sugar Glaze

Slow-Roasted Ham with Honey Glaze

Roasted Turkey Breast with Natural Gravy

Roasted Strip Loin of Beef with Fresh Herb Crust

Slow-Roasted Prime Rib Eye of Beef with Natural Au Jus

Slow-Roasted Tenderloin of Beef with Chef's Dry Rub

Leg of Lamb with Rosemary Garlic Mustard Crust

TASTE OF FLORENCE | select two (minimum 30 people)

Penne Marinara with Tomatoes, Peppers, Basil and Fresh Mozzarella

Cheese Tortellini with Sautéed Mushrooms and Alfredo Sauce

Orecchiette with Basil Pesto Cream Sauce, Toasted Pine Nuts and Parmigiano

Penne with Vodka Sauce (a creamy blend of marinara and Alfredo)

Chicken Riggies with Spicy Tomato Sauce, Peppers and Onions with Rigatoni

Sweet Potato Gnocchi with Truffle Cream Sauce, Sage and Toasted Walnuts

ADD Italian Sausage and Meatballs for additional price

SERVED WITH HOUSE MADE GARLIC BREAD

POTATO BAR (minimum 30 people)

Served with Garlic Mashed Potatoes and Baked Potatoes

Topping Bar | Aged Cheddar, Sour Cream, Apple Wood Smoked Bacon, Scallions, Broccoli, Whipped Butter & Herb Gravy

MACARONI AND CHEESE BAR | select three | (minimum 30 people)

Buffalo Chicken with Chipotle Cheese Sauce, Celery and Blue Cheese Breadcrumbs

Lobster with Orecchiette Pasta

Traditional Three Cheese with Elbow Macaroni

White Truffle with Asiago and Mushrooms

Whole Wheat with Light Sauce and Roasted Vegetables

SERVED WITH BREADSTICKS

