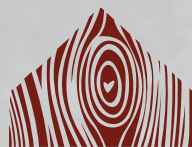


Woodhouse Catering Menu



Hors D'oeuvres

prices are per person

The Cluck \$5.00
mini chicken and waffle with maple honey drizzle

Scallop Sear \$10.00
seared scallops with lobster caviar

Shrimp and Grits \$6.00
shrimp and grits shooter with cheddar and bacon

Caprese Skewers \$3.00
fresh mozzarella, tomato, and basil skewers with balsamic reductions

Mini Grilled Cheese Shooters \$3.25
creamy tomato soup served with mini grilled american cheese grilled cheese croutons

Baked Brie En Croute \$5.25
premium brie cheese topped with brown sugar, honey-dried cranberries, and pecans in puff pastry dough and served with assorted crackers

Gouda Brandy Tartlette \$4.00
brandy gouda and wild mushroom tartlet served in puff pastry

Crab Stuffed Mushroom \$6.00
silver dollar mushrooms stuffed with premium lump crab meat

Coconut Shrimp \$6.25
fried coconut shrimp with an orange glaze

Bacon Wrapped Scallops \$9.00
jumbo sweet scallops wrapped in applewood bacon

Artichoke Phyllo \$3.00
mini phyllo cups stuffed with artichoke dip

Shrimp Cocktail \$4.50
shooters or board with seafood sauce and lemon

Mini Tacos \$3.15
pulled pork or chicken tacos served with chipotle lime slaw and pico de gallo

Chicken Chimichurri Empanada \$4.00
crispy mini chicken empanadas topped with chimichurri sauce

Sesame Satay Skewer \$4.00
chicken or flank steak marinated in sesame garlic soy sauce grilled to perfection and served with peanut sauce

Cocktail Meatballs \$3.50
all beef meatballs tossed in marinara, BBQ, or sweet and sour sauce

Mini Potatoes Au Gratin \$3.50
layered sliced potato with rich french cheeses baked until golden

Vegetable Spring Rolls \$3.25
golden fried spring rolls served with sweet and sour glaze

Short Rib Stack \$4.00
short rib tasting spoon with mashed potatoes

Lamb "Loli" Chops \$9.00
herb & garlic marinated lamb chops served with herb mint demi-glace

crostinis

choice of assembled crostini or bowls of topping and crostini on the side

Garlic Eggplant Crostini \$3.00
slices of garlic roasted eggplant topped with olive oil and shaved parmesan

Mediterranean Crostini \$3.00
cucumber, tomato, and red onion salad topped with crumbled feta

Italian Crostini \$3.00
tomato bruschetta, add a choice of chicken or shrimp (+1)

Seaside Crostini \$5.25
fresh lump crab cake with truffle aioli and micro greens

Bleu Moo \$4.25
flank steak with caramelized onions and bleu cheese

dips

All dips are served with crostini and pita points

Crab Dip \$6.75

Spinach and Artichoke Dip \$6.75

Mexican Chorizo Dip \$6.75

The Daffy \$6.75
braised duck with fig jam
(minimum of 75 people)

Honey Brie \$3.25
melted brie with walnuts and hot honey

sliders

Caprese Slider \$3.00
fresh mozzarella, roma tomatoes, basil leaf, and balsamic glaze on a potato roll

Easy Q Slider \$4.00
BBQ pulled pork or chicken with chipotle lime slaw on a potato roll

Drunken Bird Biscuit \$6.00
southern style fried chicken biscuit, bacon, and a bourbon glaze

Cheesy Chicken Slider \$6.00
southern style fried chicken biscuit with bacon and pimento cheese

Mama's Chicken Parmesan Slider \$5.75
italian-style breaded and fried chicken breast with marinara and mozzarella cheese on a garlic butter potato roll

Bleu Moo Slider \$6.25
flank steak with caramelized onions and bleu cheese on a potato roll

Cheeseburger Delight \$4.25
all beef mini burgers with american cheese



Premium Dinner

CATERING MENU

prices are per person

Each of our Premium Dinner Entrees Include Your Choice of Salad, Side, and Rolls & Butter. Additional Sides are (+3). Premium Dinners can be served buffet style or plated.

Sea

Land

Shrimp with Applewood \$14.50	Sesame Teriyaki Salmon \$16.50	Filet Mignon with Wine \$22.00	Chicken Parmesan \$14.00
Bacon and Cheddar Grits		Demi-Glace	
	Lump Crab Cakes with \$18.00		Airline Chicken with \$16.75
Shrimp Lo Mien \$14.50	Remoulade	Steak Diane with \$22.00	Wild Mushrooms and Madera Wine Reduction
Jumbo Shrimp and \$22.00	Grilled Fresh Swordfish \$17.00	Beef Tenderloin, Shallots	
Scallop Scampi	with Garlic, Basil, and Grape Tomatoes with White Wine and Lemon	Wild Mushrooms, Brandy, Mustard, and Demi-Glace	Chicken Alfredo \$14.00
Shrimp Stuffed with \$22.00		Short Ribs with Carrots \$22.00	Roasted Bone in \$13.00
Lump Crabmeat and Topped with Garlic Butter	Crab Stuffed Flounder \$24.00	and Cipollini onions	Chicken with Maple and Fresh Thyme
Shrimp and Chorizo \$14.50	Broiled Artic Char with \$20.00	BBQ Brisket \$14.50	Grilled Chicken Thighs \$13.00
Gumbo over Jasmine Rice	Citrus and Charred Lemon	Marinated and Grilled \$14.50	or Breast with Bourbon and Pecan Demiglace
Low Country Boil \$15.50	Lobster, Shrimp and \$50.00	Flank Steak with Caramelized Onions and Mushrooms	Roast Pork \$13.00
with Shrimp, Corn, Red Potatoes, Kielbasa	Scallop Scampi		Tenderloin with Apple and Pear Chutney
Mediterranean Shrimp \$14.00	Linguini with Shrimp \$22.00	Marinated and Grilled \$14.00	Short Rib Ravioli with an \$19.00
with Artichokes, Sundried Tomatoes, and Feta	and Scallops with White Wine and Garlic Butter	Flank Steak with Chimichurri Sauce	Herb Wine Demi-Glace
Roast Fresh Salmon \$16.00	Seafood Mac and \$24.00	Herb-Marinated Lamb \$32.00	Braised Bone-in Pork \$14.00
with Hollandaise	Cheese with Shrimp and Scallops with Smoked Gouda	Chops with Rosemary and Red Wine Demi-Glace	Chops with Peppers and Onions in Brown Sauce
Roast Fresh Salmon \$20.00		Beef Lasagna \$14.00	Linguini Bolognese \$12.00
Topped with Lump Crab and Hollandaise		Chicken Piccata \$14.00	Dr. Pepper Glazed BBQ \$16.50
Salmon with Charred \$16.50		with White Wine Caper sauce	Pork Ribs
Lemon and Citrus Butter		Chicken Marsala \$14.00	Eggplant Rollatini \$12.50
Salmon with Honey BBQ \$16.50		with Wine Sauce	General Tso's \$12.50
Sauce and Corn Relish			Cauliflower

Sides

Gouda Mac and Cheese	Sauteed Green Beans
Roasted Red Potatoes with Garden Herbs	Sauteed Green Beans with Wild Mushrooms
Scalloped Potatoes	Herb Roasted Vegetables
Creamy Mashed Potatoes	Honey Glazed Baby Carrots
Linguini with Marinara and Parmesan	Roasted Brussels Sprouts
Roasted Seasoned Asparagus	Sauteed Garlic Broccoli Rabe
Creamed Spinach	Fried Brussels Sprouts with Bacon and Onions
	Broccolini



Buffet Bars

prices are per person

Feasts

Italian \$15.00

served with caesar salad, parmesan cheese, and garlic bread

choice of pasta: spaghetti, penne, or linguine

choice of sauce: marinara, alfredo, or bolognese

choice of protein: grilled chicken / meatballs / italian sausage / chicken parmesan / picatta / marsala (+3)

Fiesta \$16.00

served with garden salad and tortilla chips

choice of: corn tortillas, soft flour tortillas, or tortilla edi-bowls (+1)

choice of protein: fajita veggies / grilled chicken / ground beef / carne asada / chipotle lime shrimp (+3)

includes the following toppings: pico de gallo, guacamole, shredded cheddar cheese, shredded lettuce, tomato, rice & beans, and lime crema sauce. queso (+1.50)

Back Yard Classic \$16.00

choice of: southern sweet cornbread or biscuits

choice of: cole slaw, potato salad, or pasta salad

choice of two proteins: pulled chicken / pulled pork / bone-in chicken (fried or BBQ) / St. Louis BBQ ribs (+3) / or BBQ brisket (+3)

choice of two additional sides: grandma's famous mac & cheese, mashed potatoes, baked beans, southern-style string beans, or collard greens

Cookout Classic \$13.00

served with a garden salad

choice of protein: beef or turkey burgers / all beef hotdog / italian sausage / Impossible Burger (+3)

choice of two sides: homestyle fries, onion rings, potato salad, baked beans, or assorted bag chips

includes the following toppings: lettuce, tomato, red onions, B&B pickles, jalapenos, bacon, sauerkraut, and shredded cheddar



Carving Stations

**needs chef*

Filet Mignon with Horseradish Sauce or \$19.75
Demi and Rolls

Prime Rib with Horseradish Sauce \$25.00
and Au Jus

Buffet Ham with Sweet Mustard Sauce \$11.00

Pork Loin with Apple Chutney \$11.00



Party Platters

prices are per person

- Seasonal Fruit Platter (VG)** \$2.75
fresh sliced seasonal fruits and berries
- Garden Crudité Platter (V)** \$2.50
assorted vegetables served with our housemade buttermilk ranch dressing
- Mediterranean Grilled Vegetable Platter (V)**..... \$3.75
grilled zucchini, squash, red peppers, red onion, asparagus
- Premium Charcuterie Anitpasti Platter** \$7.00
a premium selection of Boar's Head meats and cheeses presented with fresh fruits & vegetables, olives, jams, and crackers

- Hummus Platter (V)** \$6.00
selection of roasted garlic, roasted red pepper, and basil hummus served with pita points, crostini, olives, cucumbers, and cherry tomatoes
- Slider Platter** \$6.50
choice of 3 gourmet assembled sliders from our selection
- Subhouse Sandwich Platter** \$6.50
choice of 3 assorted assembled sandwiches from our boxed lunch selection
- Filet Mignon Platter** \$18.00
medium rare slices of filet mignon served with a creamy horseradish sauce, caramelized onions, roasted peppers, and sliced French bread
- Smoked Salmon Platter**..... \$10.50
sliced smoked salmon served with capers, red onion, tomato, creamy Alouette cheese and crackers

Box Lunches

\$11.50 each

For your guest's convenience, all of our gourmet Boxed Lunches/Salads are served with your choice of side and dessert, water bottle, and disposable cutlery. Additional sides are \$1.

- Bacon Turkey Bravo**
roasted turkey with bacon, parmesan cheese, garlic aioli, lettuce, and tomato on sourdough
- Basil Chicken**
grilled chicken with fresh mozzarella, basil mayo, roasted peppers, and tomato on ciabatta
- Scheff Special**
italian sub with salami, pepperoni, ham, provolone, lettuce, tomato, red onion, and oil and vinegar
- Veggie Delight**
grilled vegetable sub (zucchini, squash, red onion) with lettuce, tomato, and oil and vinegar
- Chicken Salad**
classic chicken salad with lettuce, tomato, and red onion, on a freshly baked croissant

- Tuna Salad**
tuna salad with lettuce, tomato, and red onion on sourdough
- Egg Salad**
egg salad with lettuce, tomato, and red onion on sourdough
- Sides:**
Miss Vickie's sea salt chips | potato salad | pasta salad | fresh fruit salad
- Desserts:**
David's Chocolate Chunk Cookie, chocolate chip brownie

Box Salads

\$11 each

Salad's can be served with choice dressing: Buttermilk Ranch, Balsamic Vinaigrette, or Bleu Cheese Dressing. Proteins can be added for additional price: Shrimp \$6 / Salmon \$8 / Steak \$10 and substituted for: Shrimp \$2 / Salmon \$4 / Steak \$6

- Garden Fresh Salad** \$6.00
leafy greens, tomato, red onion, cucumbers, and carrots
- Homestyle Cobb**
romaine, grilled chicken, applewood smoked bacon, bleu cheese, grape tomato, hard-boiled egg, and cucumber
- Kickin' Chicken**
romaine, buffalo fried chicken, shredded pepper jack, tortilla strips, tomato, and guacamole
- California Delight**
spring mix, grilled chicken, toasted coconut, toasted almonds, cucumbers, strawberries, and blueberries
- Santa Cruz**
hearty mixed greens, grilled chicken, black beans, corn, cheddar cheese, and avocado



Breakfast prices are per person

BYOBS "Build Your Own Breakfast Sandwich" \$3.75

Sandwiches come with a fried egg, American cheese, and your choice of bread and protein.

Choice of Bread:

biscuit, English muffin, gluten-free bread (+1)

Choice of Protein

applewood smoked bacon, country sausage patty, Morning Star Veggie Sausage Patty (+1) (VG)

Pillsbury Variety Breakfast Scones (V) \$3.00
blueberry, cinnamon apple, raspberry, white chocolate

David's Jumbo Muffins (V) \$3.00
double chocolate, healthy harvest, banana nut, cranberry orange, and blueberry

Assorted Brooklyn Bagels (V) \$1.00
plain, sesame, everything, onion, cinnamon raisin, and whole wheat

Continental Breakfast (V) \$9.00
assortment of breakfast scones, muffins, and bagels served with a seasonal fruit salad and yogurt

Signature Deep Dish Quiche \$22.00
for 1 pie (6 slices)
veggie cheddar (V), breakfast sausage, garlic white wine, and shrimp & spinach

Breakfast Buffet \$10.95
scrambled eggs, bacon or sausage, breakfast potatoes, pancakes, or french toast. add fresh fruit for \$2 more and cheese for \$0.50 more

Homestyle French Toast \$4.00
griddle fried challah bread french toast served with warm maple syrup, whipped cinnamon butter

Pancakes \$3.75
sweet cream vanilla pancakes served with warm maple syrup

Waffles \$3.75
sweet cream vanilla waffles served with warm maple syrup

Garden Frittata (VG) \$4.50
with fresh seasonal veggies and vegan cheese

French Toast Casserole \$4.50
sweetened bread and custard mixture topped with pecans, cinnamon, and a touch of maple

Breakfast Bars

The Omelet Experience \$7.00
full-service omelet experience including cheddar, bacon, ham, tomato, onion, pepper, and spinach toppings (must have Chef on site)

The Perfect Parfait \$7.00
greek yogurt, granola, assorted berries, raisins, roasted almonds, whipped cream, honey

A La Carte

Cream Cheese \$0.50

Dickinson Fruit Preserve and Honey \$1.75

Sausage/ Bacon/ Veggie Sausage \$3.25

Assorted Yogurt Cups \$2.50

Breakfast Potatoes \$1.75

Grits (add cheese +1) \$1.00

Breakfast Cinnamon Apples \$3.00

*Add Regular & Decaf Coffee
and Hot Tea
\$1.50 More*

*Add Assorted Fruit Juices
\$1.25 more*



Dessert

prices are per person

Cakes

Junior's New York Cheesecake	\$5.00
Classic Vanilla Cheesecake	\$5.00
Chocolate Raspberry Cheesecake	\$5.25
Carrot Cake	\$4.50
Lemon Italian Creme Cake	\$4.50
Peanut Butter Explosion Cake	\$5.00
Tres Leches Cake	\$4.50
Chocolate Mousse Cake	\$6.00
Chocolate Layer Cake	\$5.00
Strawberry Cake	\$3.50



Other

Mini French Pastries	\$3.00
raspberry cream, caramel, and chocolate square, opera cake (french tiramisu)	
Cupcake Variety	\$4.50
vanilla, chocolate, red velvet, jelly roll, peanut butter, lemon meringue	
Mini French Macarons	\$3.75
chocolate, raspberry, vanilla, lemon, coffee, pistachio	
Assorted Smith Island Cake Drops	\$3.50
chocolate with vanilla buttercream drizzle, red velvet with cream cheese drizzle, celebration cake with vanilla buttercream drizzle	
Assorted Mini Dessert Cups	\$3.50
raspberry cheesecake, mascarpone cookie crumb, dark chocolate mousse, ganache and praline, passion meringue	

Deluxe David's Cookies	\$3.00
s'mores, oatmeal raisin, peanut butter chunk, triple chocolate chunk	
Assorted Cake Pops	\$4.75
red velvet enrobed in cream cheese icing, chocolate with chocolate ganache, peanut butter with peanut butter ganache, carrot cake with cream cheese icing and walnuts, strawberry with strawberry icing	
Assorted Mini Cheesecakes	\$3.50
chocolate, new york vanilla, lemon on cream, strawberry, and salted caramel hazelnut	
Banana Pudding Cups	\$4.75
Lemon Bars	\$3.00
Chocolate Chunk Brownies	\$3.00



Bar Menu

Beer & Wine Only

Beer: Two Domestics, One Import, and One Hard Seltzer

Wine: Two Whites, and Two Red Wines

Open Bar: \$6.00 first hour & \$3.00 for each additional hour

Cash or Consumption: \$11.00 per bottle of wine, \$4.00 per beer

Call Bar Service

Liquor: Old Crow Bourbon, Bowman's Gin, Bowman's Vodka,
Dewar's Scotch, Malibu Rum

Beer: Two Domestics, One Import, and One Hard Seltzer

Wine: Two Whites, and Two Red Wines

Open Bar: \$9.00 first hour & \$5.00 for each additional hour

Cash or Consumption: \$11.00 per bottle of wine, \$4.00 per beer, \$6.00 per liquor

Premium Bar Service

Liquor: Tito's Vodka, Makers Mark Bourbon, Tanqueray Gin,
Captain Morgan Rum, Glenlivet Scotch

Beer: Two Domestics, One Import, and One Hard Seltzer

Wine: Two Whites, and Two Red Wines

Open Bar: \$9.00 first hour & \$7.00 for each additional hour

Cash or Consumption: \$11.00 per bottle of wine, \$4.00 per beer, \$8.00 per liquor

