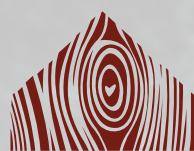


Woodhouse Catering



Hors D'oeuvres

prices are per person

The Cluck \$5.00 mini chicken and waffle with maple honey drizzle	Artichoke Phyllo \$3.00 mini phyllo cups stuffed with artichoke dip
Scallop Sear \$10.00 seared scallops with lobster caviar	Shrimp Cocktail \$4.50 shooboard with seafood sauce and lemon
Shrimp and Grits \$6.00 shrimp and grits shooter with cheddar and bacon	Mini Tacos \$3.15 pulled pork or chicken tacos served with cotija cheese and pico de gallo
Caprese Skewers \$3.00 fresh mozzarella, tomato, and basil skewers with balsamic reductions	Empanadas \$4.50 with an option of chicken chimichurri with mozzarella, ground beef with cheddar or shredded pork with provolone
Mini Grilled Cheese Shooters \$3.25 creamy tomato soup served with mini grilled american cheese grilled cheese croutons	Sesame Satay Skewer \$4.00 chicken or flank steak marinated in sesame garlic soy sauce grilled to perfection and served with peanut sauce
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	Cocktail Meatballs \$3.50 all beef meatballs tossed in marinara, BBQ, or sweet and sour sauce
Gouda Brandy Tartlette \$4.00 brandy gouda and wild mushroom tartlet served in puff pastry	Mini Potatoes Au Gratin \$3.50 layered sliced potato with rich french cheeses baked until golden
Mini Crab Cakes \$6.00 premium lump crab meat served with a remoulade sauce	Vegetable Spring Rolls \$3.25 golden fried spring rolls served with sweet and sour glaze
Lamb "Loli" Chops \$11.00 herb & garlic marinated lamb chops served with herb mint demi-glaze	



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	Honey Brie \$3.25 melted brie with walnuts and hot honey
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)	
Bleu Moo \$4.25 flank steak with caramelized onions and bleu cheese	

dips

All dips are served with crostini, pita points, or celery and carrots

Crab Dip \$6.75
Spinach and Artichoke Dip \$6.75
Mexican Chorizo Dip \$6.75
Buffalo Chicken Dip \$6.75

sliders

Caprese Slider \$3.50 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
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

prices are per person

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

Sea

- Shrimp with Applewood \$14.50
- Bacon and Cheddar Grits
- Jumbo Shrimp and Scallop Scampi \$26.00
- Shrimp Stuffed with Lump \$26.00
- Crabmeat and Topped with Garlic Butter
- Shrimp and Chorizo Gumbo \$14.50
- over Jasmine Rice
- Roast Fresh Salmon \$18.00
- with Hollandaise, Sesame Teriyaki Sauce, Honey BBQ Sauce and Corn Relish, or Charred Lemon and Citrus Butter
- Roast Fresh Salmon \$20.00
- Topped with Lump Crab and Hollandaise
- Lump Crab Cakes with Remoulade \$22.00
- Crab Stuffed Flounder \$24.00
- Linguini with Shrimp and Scallops \$26.00
- with White Wine and Garlic Butter

Land

- Filet Mignon with \$26.00
- Wine Demi-Glace
- Roasted Bone in Chicken \$13.00
- with Maple and Fresh Thyme
- Steak Diane with Beef \$26.00
- Tenderloin, Shallots Wild Mushrooms, Brandy, Mustard, and Demi-Glace
- Grilled Chicken Thighs \$13.00
- or Breast with Bourbon and Pecan Demiglace
- Short Ribs with Carrots and \$22.00
- Cipollini onions
- Roast Pork Tenderloin with \$13.00
- Apple and Pear Chutney
- BBQ Brisket \$19.00
- Short Rib Ravioli with \$19.00
- an Herb Wine Demi-Glace
- Marinated and Grilled \$14.50
- Flank Steak
- with Caramelized Onions and Mushrooms or Chimichurri Sauce
- Braised Bone-in \$14.00
- Pork Chops with Peppers and Onions in Wine Sauce
- Herb-Marinated Lamb Chops \$32.00
- with Rosemary and Red Wine Demi-Glace
- Dr. Pepper Glazed \$16.50
- BBQ Pork Ribs
- Chicken Piccata with \$14.00
- White Wine Caper sauce
- Eggplant Rollatini \$12.50
- Chicken Marsala with Wine \$14.00
- Sauce
- General Tso's \$12.50
- Cauliflower



Sides

- Gouda Mac and Cheese
- Roasted Red Potatoes with Garden Herbs
- Creamy Mashed Potatoes
- Linguini with butter, Marinara or Parmesan
- Roasted Seasoned Asparagus
- Creamed Spinach
- Au Gratin Potatoes
- Sauteed Green Beans
- Sauteed Green Beans with Wild Mushrooms
- Herb Roasted Vegetables
- Honey Glazed Baby Carrots
- Roasted Brussels Sprouts
- Fried Brussels Sprouts with Bacon and Onions
- Broccolini



Buffet Bars

prices are per person

Italian \$18.00

served with caesar salad, parmesan cheese, and garlic bread

choice of two pastas: spaghetti / penne / linguine / beef lasagna (+2)

choice of two sauces: marinara / alfredo / scampi / bolognese

choice of two proteins: grilled chicken / meatballs / italian sausage / chicken parmesan / picatta (+3) / marsala (+3) / shrimp (+3) / scallops (+7)

Fiesta \$17.00

served with garden salad and tortilla chips

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

choice of two proteins: fajita veggies / grilled chicken / ground beef / carne asada (+1.50) / 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)

Savory Smokehouse Spread \$16.00

includes disposable plates, forks, napkins and three sauces (North Carolina Gold, Honey BBQ, Spicy BBQ)

choice of: southern sweet cornbread or sandwich buns (+\$1 for both)

choice of two proteins: pulled chicken / pulled pork / southern BBQ chicken / brisket (+\$3) / BBQ Salmon (+\$3) / BBQ Portobello

choice of three sides: mac & cheese / mashed potatoes / baked beans / green beans / collard greens / coleslaw / cucumber salad / potato salad / pasta salad

choice of one dessert: chocolate chip cookies / brownies

Cookout Classic \$13.00

served with a garden salad

choice of two proteins: 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

Mac and Cheese \$15.00

served with a garden salad, rolls, and butter

choice of base: gouda mac, classic mac, 5 cheese mac and cheese, or fiesta mac (spicy queso)

choice of two proteins: chili / buffalo chicken / garlic steak bites (+3) / lobster or crab (+8) / bbq shredded pork / parmesan crusted chicken

choice of two additional toppings: chopped bacon, sauteed peppers and onions, jalapenos, pico de gallo, sauteed mushrooms, or goldfish

Seafood \$80.00

40 person minimum

served with a garden salad or caesar salad, rolls, and butter

choice of four proteins: jumbo shrimp cocktail / jonah crab claws / crab cakes / seafood salad / scampi style mussels / blackened mahi / grilled salmon / lobster mac and cheese / fried shrimp / fried oysters

choice of two sides: gouda mac and cheese, roasted red potatoes with garden herbs, creamy mashed potatoes, linguini with marinara or butter, parmesan, roasted asparagus, creamed spinach, au gratin potatoes, sauteed green beans, sauteed green beans with wild mushrooms, herb roasted vegetables, honey glazed baby carrots, roasted brussels sprouts, fried brussels sprouts with cacon and onions, or broccolini

Carving Stations

**needs chef*

Filet Mignon with Horseradish Sauce or \$25.00
Demi glace

Prime Rib with Horseradish Sauce \$28.00
and Au Jus

Buffet Ham with Sweet Mustard Sauce \$11.00

Pork Loin with Apple Chutney \$11.00

Roasted Fresh Salmon \$20.00

Marinated and Grilled Flank Steak \$15.00



Party Platters

prices are per person

- Seasonal Fruit Platter (VG) \$3.25
fresh sliced seasonal fruits and berries
- Garden Crudité Platter (V) \$3.25
assorted vegetables served with our housemade buttermilk ranch dressing
- Mediterranean Grilled Vegetable Platter (V)..... \$4.25
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
- Chicken Wing Platter \$7.25
minimum 30 wingettes with two sauces: mild buffalo, hot buffalo, hot honey, lemon pepper, bourbon, garlic parmesan, or teriyaki. comes with ranch and blue cheese

- Empanada Platter \$11.00
selection of chicken chimichurri, ground beef and cheese, and shredded pork empanadas
- Slider Platter \$7.25
choice of 3 gourmet assembled sliders from our selection
- Subhouse Sandwich Platter \$7.25
choice of 3 assorted assembled sandwiches from our boxed lunch selection
- Filet Mignon Platter \$22.00
medium rare slices of filet mignon served with a creamy horseradish sauce, caramelized onions, roasted peppers, and sliced French bread
- Smoked Salmon Platter..... \$15.00
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
- 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

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.

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
- 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	Breakfast Buffet \$13.00 scrambled eggs, bacon or sausage, breakfast potatoes, pancakes, or french toast. add fresh fruit for \$2 more and cheese for \$0.50 more
David's Jumbo Muffins (V) \$3.00 double chocolate, healthy harvest, banana nut, cranberry orange, and blueberry	Homestyle French Toast \$4.00 griddle fried challah bread french toast served with warm maple syrup, whipped cinnamon butter
Assorted Brooklyn Bagels (V) \$1.00 plain, sesame, everything, onion, cinnamon raisin, and whole wheat	Pancakes \$3.75 sweet cream vanilla pancakes served with warm maple syrup
Continental Breakfast (V) \$11.00 assortment of breakfast scones, muffins, and bagels served with a seasonal fruit salad and yogurt	Waffles \$3.75 sweet cream vanilla waffles served with warm maple syrup
Signature Deep Dish Quiche \$22.00 veggie cheddar (V), breakfast sausage, garlic white wine, and shrimp & spinach <small>for 1 pie (6 slices)</small>	Garden Frittata (VG) \$4.50 with fresh seasonal veggies and vegan cheese
	Mini Frittatas \$4.00

Breakfast Bars

The Omelet Experience \$8.00 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 \$3.50
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
\$3.00 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	

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

