

## Choice of One Appetizer

Fresh Fruit Cup  
Soup (choice of one):  
Beef Vegetable, Chicken Noodle, Chicken with Wild Rice, Clam Chowder, Cream of Broccoli, Cream of Potato, Cream of Chicken Dumpling, Minestrone, Tomato Bisque, or Wedding Soup

Available at an Additional Charge  
Shrimp Cocktail  
French Onion Soup, Lobster Bisque or Manhattan Clam Chowder

## Choice of One Salad

Woodside Signature Salad (included)  
with Mandarin Oranges, Candied Walnuts and Red Onions

Available at an Additional Charge  
Pear, Goat Cheese and Candied Walnuts Salad  
Tomato, Fresh Mozzarella and Basil Salad

Goat Cheese, Traverse City Sun-Dried Cherries and Croustade Salad  
Julienned Squash, Herb Crusted Moon Croustade and Fresh Berries Salad  
Goat Cheese, Sun Dried Apricot and Red Onion Marmalade Salad  
Bruyere, Red Onion Marmalade, & Strawberries Salad  
Barbeque Mango Chicken Salad  
Waldorf, Caesar, or Cobb Salad

## Choice of One Entrée

Filet of Beef Tenderloin (bearnaise or bordelaise sauce)  
Prime Rib of Beef Au Jus  
Steak and a Skewer of Shrimp  
Boneless Breast of Chicken (with supreme sauce)  
Chicken with Apricot Sauce  
Chicken Breast with Stuffing  
Chicken: Cordon Bleu, Kiev, Piccata, Marsala, Roulade or Saltimbocca  
Chicken and Mushroom En Crouté  
Classically French Marinated Chicken Breast:  
marinated and seared, finished with Apricot Brandy, Cherry Brandy or Pineapple Glaze; also available:  
Balsamic with Blood Orange, Balsamic with Fig or Balsamic Reduction

Stuffed Cornish Game Hen  
Filet of Salmon (with creamy dill sauce)  
Baked Cod in Butter Sauce  
Lobster and Steak  
Orange Roughy (in butter and lemon)  
Swordfish with Cucumber Sauce  
Medallions of Pork with Glaze  
Two Breaded Pork Chops (center cut)  
Standing Center Cut Pork Rib Roast  
Breaded Veal Cutlet  
Roasted Veal Chop  
Rack of Lamb

## Choice of Two Sides

**Potatoes:**  
Au Gratin Potatoes, Buttered Parsley Potatoes, Mini Redskin Potatoes in Butter Sauce (seasonal), Oven-Roasted Red Skins, Whipped Potatoes, Twice Baked Potatoes, Garlic Smashed Redskins, or Smashed Sweet Potatoes

**Pasta and Rice:**  
Fettucine Alfredo or Rice Pilaf

**Vegetables:**  
Broccoli with Cheese Sauce, Broccoli Soufflé, French Cut Green Beans, Glazed Carrots, Asparagus (in season), Peas & Pearl Onions, Sugar Snap Peas, or Germany Mix, Grilled Seasonal Vegetable

## Choice of One Dessert

Assorted Mini Pastries, Cheese Cake with Fruit Topping, Chocolate Éclair, Chocolate Mousse, Fruit or Cream Pie, Ice Cream with Cookie, Sherbet or Sorbet with Cookie, Napoleon, Strawberry Whipped Cream Cake, or Tortes

Available at an Additional Charge  
Bananas Foster, Cherries Jubilee or Fudge Flambé  
Strawberry Crêpes  
Crème Brûlée

Bread Pudding with Warm Whiskey Sauce  
Almost Original Tortuga Rum Cake  
Bananas Foster 'Tini (served in a martini glass)  
Hot Apple Dumpling with Caramel Sauce  
Italian Cream Puff  
Tiramisu  
Torte Table (complete assortment)  
Zuppa Inglese



**WOODSIDE**  
EVENT CENTER  
at ST. MICHAEL'S

## Table Service Includes

Rolls & Butter, Assorted Pastries, Coffee, Tea and Milk

## Choice of Three Entrées

Roast Beef  
Swiss Steak  
Boneless Breast of Chicken  
Chicken (breast and legs, oven roasted or breaded)  
Chicken with Apricot Glaze  
Chicken Champagne  
Chicken Marsala  
Chicken Paprikash (with homemade dumplings)  
Chicken Piccata  
Mini Chicken Cordon Bleu  
Mini Chicken Kiev  
Roast Turkey & Stuffing  
Baked Scrod  
Beef Tips

Breaded Pork Chops (center cut)  
Breaded Pork Cutlet  
City Chicken  
Roast Pork  
Stuffed Cabbage  
Fresh Kielbasa & Sauerkraut  
Swedish Meatballs in Gravy  
Tomato, Egg, Spinach & Cheese Tortellini (in alfredo sauce)  
Egg & Cheese Tortellini (in marinara)  
Cavatelli with Ricotta  
Italian Sausage (with peppers and green onions)  
Lasagna (meat or vegetable, marinara or alfredo)  
Mini Penne & Meatballs  
Stuffed Shells

## Choice of One

Asparagus (in season)  
Broccoli or Cauliflower with Cheese Sauce  
Buttered Corn  
Peas & Pearl Onions  
Sugar Snap Peas  
Glazed Carrots  
Green Beans (plain, mushroom, bacon, almondine)  
Grilled Seasonal Vegetable, California Mix, Capri Mix, Caribbean Mix, Germany Mix, Winter Mix

## Choice of One

Rice Pilaf  
Buttered Noodles  
Potatoes  
Au Gratin, Scalloped, or Whipped Potatoes, Buttered Parsley Potatoes, Garlic Smashed Redskins, Oven-Roasted Rosemary Red Skin Potatoes, Sweet Potatoes, or Smashed Sweet Potatoes

## Available at an Additional Charge

Carving Station  
Baked Ham  
Filet of Beef Tenderloin  
Prime Rib  
Roast of Pork  
Roast Turkey Breast  
Sirloin of Beef  
Top Round of Beef  
Orange Roughy  
Seafood Newburg  
Stuffed Pork Chops

Filet of Beef in Demi Glace  
Veal Cutlet  
Fresh Fruit Cup (in season)  
Cup of Soup  
Gratin Potato  
Pasta with Shrimp  
Shrimp & Grits  
Shrimp & Tasso Ham Gravy over Grits  
Frogmore Stew  
Jumbalaya

## Table Service Includes

Woodside Signature Salad, Rolls & Butter, Assorted Pastries, Coffee, Tea and Milk

## Available at an Additional Charge

Specialty Coffees: Cappuccino, Espresso or Lattes with Assorted Flavors & Biscotti  
Flavored Coffees with Whipped Cream and Shaved Chocolate



## Priced per hundred pieces

Antipasto Display  
Asparagus Wrapped with Prosciutto  
Bacon Wrapped Chestnuts  
Bacon Wrapped Hearts of Palm  
Bacon Wrapped Scallops  
Beef Pinwheels  
Bourbon Pecan Chicken Strips  
Breaded Mushrooms, Zucchini & Cauliflower  
Chicken Brochettes (in sweet and sour sauce)  
Chicken Spinach and Goat Cheese Pillows  
Chicken Tenders  
Chicken Wings (various sauces available)  
Chicken Wing Dings  
Coconut Shrimp  
Deviled Eggs  
Franks n' Blankets  
Hummus and Pita  
Jalapeno Poppers (cheddar or cream cheese)  
Maryland Crab Cakes  
Melon Wrapped with Prosciutto  
Mini Croissant Sandwiches

Mini Egg Rolls (with sweet and sour sauce)  
Mini Italian Sausage (with onions and peppers)  
Mini Kielbasa & Sauerkraut  
Mini Pieroghis  
Mini Pizza Quiche  
Mini Potato Pancakes (with toppings)  
Mini Quiche Lorraine  
Potato Skins (with cheddar and bacon)  
Rumaki  
Russian Deviled Eggs with Caviar  
Salmon Pinwheels  
Sausage En Croute  
Shrimp & Tortellini Kabobs  
Smoked Chicken & Veggie Quesadilla  
Spanakopita with Spinach & Cheese  
Spring Rolls  
Stuffed Mushrooms  
Swedish Meatballs  
Vegetable Quesadilla

## Cocktail Party

Choice of five Hors d'oeuvres  
Assorted Fancy Pastries  
Coffee and Tea

## Also Available

Baked Brie En Croute  
Fresh Fruit Tree (in season)  
Fruit Punch Bowl  
Fruit Display on Silver Tray  
Assorted Mini Pastries  
Raw Seafood Bar, Includes: Shrimp, Oysters, Cracked Snow Crab Legs, Kiwi Clams, Whole Salmon, Snow Crab Claws and Assorted Sauces  
Shrimp Bowl, with Crackers & Sauce, serves one hundred  
Smoked Salmon traditional, peppered, or cajun



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## Choice of One

Beef Burgundy over Orzo  
Beef Stroganoff or Beef Tips over Noodles  
Swiss Steak  
Chicken: Cordon Bleu, Kiev, Cacciatore (over angel hair pasta or fettucine), Paprikash (with homemade dumplings), Creamed Chicken (with vegetables over puffed pastry), Chicken with Broccoli and Cheese, Chicken Broccoli Alfredo over Fettucine, Apricot Glazed Breast of Chicken, 5 oz. Boneless Breast of Chicken  
Hot Chicken Salad  
Stuffed Chicken Breast

Sliced Turkey with Dressing  
Baked Ham in Raisin Sauce with Yams  
Breaded City Chicken  
4 oz. Pork Chop  
Pork Cutlet or Pork Roast  
Eggplant Parmesan  
Lasagna  
Stuffed Peppers  
Cod or Scrod

## Choice of One

Rice Pilaf  
Au Gratin Potatoes  
Oven-Roasted Red Skin Potatoes  
Scalloped Potatoes or Whipped Potatoes  
Whipped Sweet Potatoes  
Garlic Smashed Redskins

## Choice of One

Broccoli  
Corn  
Glazed Carrots  
Green Beans  
California Mix  
Seasonal Fresh Grilled Vegetables  
Sugar Snap Peas

## Salads (Main Meal)

Pear, Goat Cheese and Candied Walnuts Salad  
Tomato, Fresh Mozzarella and Basil Salad  
Goat Cheese, Sun-Dried Cherries & Croustade Salad  
Julienned Squash, Herb Crusted Moon Croustade & Fresh Berries Salad  
Goat Cheese, Sun Dried Apricot and Red Onion Marmalade Salad

Gruyere, Red Onion Marmalade, & Strawberries Salad  
Barbeque Mango Chicken Salad  
Waldorf, Caesar, or Cobb

## Choice of One Dessert

Assorted Pastries  
Carrot Cake or Cheese Cake  
Chocolate Éclair  
Fruit or Cream Pie  
Ice Cream or Sherbet  
Tortes or Whipped Cream Cakes

## Also Included

Woodside Signature Salad  
Rolls & Butter, Coffee, Tea and Milk

## Available at an Additional Charge

5 oz. Filet Mignon  
Fabulous Cold Salad Buffet  
Cup of Soup  
Fresh Fruit (in season)

## Deluxe Party Trays

Includes  
Corned Beef, Ham, Roast Beef, Salami, Turkey Breast, and Two Cheeses  
Bread, Condiments, Coffee, Tea and Milk

### Choice of One

Macaroni Salad, Pasta Salad or Potato Salad

### Available at an Additional Charge

Assorted Croissant Sandwiches  
Assorted Mini Pastries



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## Bar Service Includes

- Service of Bartenders
  - 1 for 50-100 people
  - 2 for 100-200 people
  - 3 for 200-400 people
- Glassware Used for all Drinks
- Uninterrupted Bar Service

## Garnishes Provided

- Fresh Lemons and Limes
- Maraschino Cherries
- Olives

## Set-Ups Provided

- Coke
- Diet Coke
- Ginger Ale
- Sprite
- Soda Water
- Tonic Water
- Cranberry Juice
- Grapefruit Juice
- Orange Juice
- Tomato Juice
- Bloody Mary Mix
- Lemix Cocktail Mix
- Sweet & Dry Vermouth
- Ice
- Bar Stirrers
- Cocktail Napkins

## Suggested Liquor Quantities

Guest Count	100	150	200	250
Blended Whiskey	6	8	10	12
Bourbon	1	2	2	3
Vodka	6	9	10	12
Gin	2	3	3	4
Rum	2	3	4	4
Scotch	2	3	3	5
Peach Schnapps	2	3	4	5
<b>Totals</b>	<b>21</b>	<b>31</b>	<b>36</b>	<b>45</b>

All counts are based on 1 liter bottles.

## Suggested Wine Quantities

Guest Count	100	150	200	250
Red Wine	5 Bottles	8 Bottles	10 Bottles	13 Bottles
White Wine	5 Bottles	8 Bottles	10 Bottles	13 Bottles
Pink Wine	5 Bottles	8 Bottles	10 Bottles	13 Bottles
<b>Totals</b>	<b>15 Bottles</b>	<b>24 Bottles</b>	<b>30 Bottles</b>	<b>39 Bottles</b>

All counts are based on 750ml bottles.



**WOODSIDE**  
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## "That's Amore" Pasta Station

You'll dive right in when you see our chefs create the perfect Italian favorites just for you! Includes two pastas, two sauces, Italian sausage with peppers & onions and garlic bread!

## Oriental Stir Fry Station

Watch as our chefs stir up a wicked combination of Oriental vegetables and choice of meat in your favorite sauce. Served with steamed jasmine rice.

## Gyro Station

Our chefs will prepare a gyro just for you!. Includes gyro meat in pita bread, tadziki sauce, onions and tomatoes. Served with Greek pasta salad with a splash of Ouzo.

## Mexican Fiesta Station

Fajitas or quesadillas made to order by our chefs. Choice of beef or chicken. Comes complete with all the toppings!

## Carved-for-You Station

Choice of roasted meat, carved by our chefs. Includes petite rolls for sandwiches and accompanying sauces. Options include Beef Tenderloin, Prime Rib, Strip Loin, Top Round, Turkey, Ham, Pork Loin, Pork Tenderloin or Rack of Lamb.

## Firehouse Wings

Wings and more wings! A selection of flavored wings with tons of hot sauces to enjoy!

## Slider Station

Make your own sliders! Choice of two meats. Includes all the fixings!

## Pierogi Bar

Chef action station with choice of four sweet or savory pierogi's. Includes all the fixings!

## Mini Taco Station

A wicked display of beef and chicken mini tacos complete with all the fixings. (add \$1.50 for fish)

## Mac 'n Cheese Martini Bar

Three designer Mac 'n Cheese creations served in martini glasses with all the fixings.

## Panini Sandwich Station

Choose your toppings, hand it to the chef and watch him create the perfect Panini!

## Grilled Cheese Station

Choose your cheese, bread and toppings and let our chefs create your perfect grilled cheese!

## Hot Pretzel Station

Sweet? Savory? You choose! Our insane display of hanging hot pretzels with toppings.

## Pomme Fritte Station

Fresh-cut fries...your way! Served in cones with all the toppings!

## Fish 'n Chips

Classic English Fare. Beer battered fish served with fresh-cut fries in newspaper cones.

## Magnet Board

Pick three small plate appetizers and we'll create a magnet board to display your cuisine! Individual containers stick to the board. You walk up, grab a container and enjoy!

## Spoon Wall

Let our chefs create a spoonful of deliciousness! Walk up to the wall, pick up a spoon and enjoy!

*There is a 100 guest minimum for our stations menu*



## Tantalizing Waffle Bar

Light and fluffy Belgian waffles made from scratch and cooked to order by our chefs. Includes warm maple syrup, fresh fruit toppings, whipped butter, and chantilly cream.

## Omelet Station

An omelet prepared to order by our chefs for your guests. Tell the chef what you would like and he will create a masterpiece just for you. Includes an array of fillings for your guests to choose from.

## Breakfast Buffet

Orange Juice  
Scrambled Eggs  
Potatoes  
Choice of One: Bacon, Ham or Sausage  
Sweet Rolls  
Butter  
Coffee, Tea and Milk

## Additional Choices

Assorted Toppings for Scrambled Eggs  
Cold Cereals  
Crêpes  
French Toast  
Fresh Fruit  
Pancakes  
Quiche  
Yogurt  
Bread Pudding with Whiskey Sauce

## Continental Breakfast Buffet

Assorted Juices  
Assorted Breakfast Pastries  
Coffee, Tea and Milk

*Additional items available upon request*



## Popcorn Station

Sweet and savory popcorn selections. Walk up, grab a bag and fill up your favorites!

## Belgian Waffle Dessert Station

House-made Belgians complete with ice cream, toppings and spirit syrups.

## Chocolate Fountain

Decadent flowing chocolate! Walk up, grab a skewer and choose from our unique display of dipping choices.

## Drunken Donut Station

Make your own drunken donut concoction! Includes toppings, glazes and drunken sauces.

## S'mores

Come on up, roast a marshmallow and create your very own S'more!

## Hot Cocoa

House-made Hot Cocoa and a selection of flavored favorites. Includes all the toppings!

## Glo Cone Cotton Candy

A light show on a stick! We make it for you...you bask in the glow!

## Sweet Endings

A sweet delectable treat of a station! Includes finger deserts, chocolate covered strawberries, mini donuts with milk shooters, buckeyes and lollipops!

## Milk and Cookies

Let's be kids again! A grand selection of cookies with flavored milk shooters!

## Milk and Donuts

A selection of flavored milk shooters with mini donut garnishes.

## Heavenly Ice Cream Sundae Bar

Guests can create their own sundae masterpiece. We provide everything from the ice cream cart with the umbrella to the sprinkles and all of the toppings!

## Flambé Enticements

Choose from Bananas Foster, Cherries Jubilee or Fudge Flambé. Watch our chef's swirl sugar and fire to create the perfect flavor! Served over ice cream.

## Penny Candy Station

Let's go retro! A grand assortment of penny candy from the old days!

## Hawkers

Remember the old days and let our servers walk amongst your guests with the classic box and strap "selling" their wares for the ride home. Customizable take-home food or drink!

## Cafe Station

Fresh brewed espresso, cappuccino, latte or cafe american brewed for your guests. Includes biscotti cookies and rock sugar sticks.

## Grande Torte Station

A decadent selection of tortes cut and served by our staff. Beautifully displayed with mini pastries!



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