

# WOODMONT COUNTRY CLUB CATERING MENU





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# breakfast buffets

MINIMUM 25 PEOPLE

## WOODMONT CONTINENTAL

*\$22 per person*

Fresh Squeezed Orange and Grapefruit Juice,  
Coffee, and Tea  
Fresh Fruit Display  
Assorted Muffins and Danish  
Assorted Bagels – Whipped Butter, Cream Cheese,  
Fruit Preserves

## HEALTHY START

*\$26 per person*

Fresh Orange and Grapefruit Juice, Coffee, and Tea  
Fresh Fruit Display  
Apples and Bananas  
Greek Yogurt Parfaits – Berries, Granola  
Steel Cut Oatmeal  
Assorted Cereals – Whole Milk and Skim Milk  
English Muffins and Multigrain Bread – Whipped Butter,  
Cream Cheese, Fruit Preserves

## WOODMONT'S SIGNATURE

*\$34 per person*

Fresh Orange and Grapefruit Juice, Coffee, and Tea  
Fresh Fruit Display  
Assorted Muffins and Danish, Cinnamon Buns –  
Vanilla Icing  
Assorted Bagels – Whipped Butter, Cream Cheese,  
Fruit Preserves  
Home Fries – Caramelized Peppers and Onions  
Scrambled Eggs  
Challah French Toast – Maple Syrup and Melted  
Butter  
Choice of One Protein:  
Smoked Bacon, Turkey Bacon, Pork Sausage Links,  
Chicken Apple Sausage Links

## THE GRAND BRUNCH BUFFET

*\$48 per person*

Fresh Orange and Grapefruit Juice, Coffee, and  
Tea  
Fresh Fruit Display  
Assorted Muffins, Breakfast Breads, and Danish  
Grilled Vegetable Platter – Hummus, Whole Wheat  
Pita Chips  
Burrata Salad – Heirloom Tomatoes, Roasted Cherry  
Tomatoes, Torn Basil, Aged Balsamic, Extra Virgin Olive  
Oil  
Smoked Salmon Platter – Cucumber, Tomato, Red  
Onion, Capers, Lemon, Dill Cream Cheese, Whipped  
Butter, Assorted Bagels  
Apple and Cheese Blintzes – Sour Cream and Strawberry  
Preserves  
WCC Crab Cakes – Cocktail and Tartar Sauce  
Hashbrown Casserole  
Traditional Eggs Benedict  
Pecan Bars  
Assorted Cookies  
Cinnamon Buns with Vanilla Icing  
Coffee Cake



# *breakfast stations*

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MINIMUM 25 PEOPLE

*Breakfast Stations are only available enhancements to the Breakfast Buffets and not available as a stand alone item. A Chef Attendant is required for each station for \$150.*

## **OMELET STATION**

*\$16 per person*

Whole Eggs, Egg Whites, Egg Beaters

Vegan Egg Available Upon Request

*Fillings to Include*

Creamed Spinach, Fresh Spinach, Onions, Peppers, Tomatoes, Scallions, Bacon, Shredded Mozzarella, Shredded Cheddar, Sautéed Onions, Sautéed Peppers, Sautéed Mushrooms, Spanish Sauce

## **BELGIAN WAFFLE STATION**

*\$12 per person*

*Made to Order*

Blueberries, Bananas, Strawberries, Chocolate Chips  
Served with Maple Syrup and Melted Butter

## **BUTTERMILK PANCAKE STATION**

*\$12 per person*

*Made to Order*

Blueberries, Bananas, Strawberries, Chocolate Chips  
Served with Maple Syrup and Melted Butter

## *breakfast enhancements*

### **SMOKED SALMON PLATTER**

*\$16 per person*

Cucumber, Tomato, Red Onion, Capers, Lemon, Dill Cream  
Cheese, Whipped Butter, Assorted Bagels

### **DONUT WALL**

*\$12 per person*

Chocolate Frosted, Coconut, Sour Cream,  
Cinnamon Sugar, Blueberry

## **BUILD YOUR OWN YOGURT PARFAIT BAR**

*\$14 per person*

Greek Yogurt, Granola, Toasted Coconut, Sunflower Seeds, Chia Seeds,  
Kiwi, Strawberries, Blueberries, Raspberries, Bananas



# ***3 course plated luncheon***

MINIMUM 10 PEOPLE

*All 3 course plated luncheons include Soup or Salad, Entrée, Dessert,  
Assorted Rolls with Whipped Butter, Iced Tea and Coffee*

## ***starters***

*Choice of one soup or one salad*

## **SOUPS**

**Butternut Squash Soup** – Crème Fraiche, Chives

**Matzo Ball Soup** – Pulled Chicken, Egg Noodle, Vegetables

**Tomato Soup** – Grilled Cheese Crostini

**WCC Gazpacho** – Available May through September

## **SALADS**

**Caesar Salad** – Romaine Lettuce, Parmesan Cheese, Garlic and Herb Croutons, Anchovies, Caesar Dressing

**House Salad** – Artisan Greens, Cherry Tomatoes, Cucumbers, Carrots, Radish, Hard Boiled Eggs, Kalamata Olives,  
House Dressing

**Greek Salad** – Romaine Lettuce, Cherry Tomatoes, Cucumbers, Bell Peppers, Red Onions, Kalamata Olives, Feta  
Cheese, Red Wine Vinaigrette

**Arugula Salad** – Cherry Tomatoes, Radish, Goat Cheese Crumbles, Champagne Mignonette

## ***entrées***

*Choice of one entrée.*

## **COLD ENTRÉES**

**Winemaker Salad** – Baby Spinach, Orange Segments, Toasted Walnuts, Grapes, Dried Cranberries, Warm Goat Cheese  
and Raisin Walnut Croutons, Raspberry Vinaigrette, Grilled Chicken | **\$38**

**Asian Crunch** – Romaine Lettuce, Red Cabbage, Cucumbers, Carrots, Edamame, Watermelon Radish, Crispy Wontons,  
Seared Salmon | **\$42**

**Crab Cobb** – Bibb Lettuce, Cherry Tomatoes, Avocado, Roasted Corn, Smoked Bacon, Hard Boiled Eggs, Blue Cheese  
Crumbles, Louie Dressing, Jumbo Lump Crab | **\$52**

**Mediterranean Bowl** – Artisan Greens, Cherry Tomatoes, Marinated Chickpeas, Cucumber, Kalamata Olives, Red  
Onion, Hummus, Pita Chips, Grilled Jumbo Shrimp | **\$42**

**Street Corn Salad** – Artisan Greens, Street Corn Salad, Pickled Onions, Avocado, Cotija Cheese, Tortilla Crumble,  
Chimichurri Ranch, Marinated Skirt Steak | **\$46**

# *3 course plated luncheon*

MINIMUM 10 PEOPLE

## *entrées continued*

### **HOT ENTRÉES**

**WCC Crab Cake** – Shaved Fennel and Arugula Salad, Smoked Tomato Aioli | \$62

**Seared Scallops** – Butternut Squash Puree, Braised Pork Belly, Mint Pistachio Gremolata | \$52

**Airline Chicken Breast** – Lemon Garlic Marble Potatoes, Roasted Asparagus, Chicken Jus | \$42

**Churrasco Skirt Steak** – Citrus Sweet Potato, Roasted Corn Jicama Relish, Chimichurri | \$50

**Grilled Salmon** – Parsnip Puree, Honey Roasted Carrots, Baby Zucchini, Lemon Dill Beurre Blanc | \$48

### **VEGETARIAN ENTRÉES**

**Kale and Quinoa** – Apple, Citrus, Pomegranate Seeds, Toasted Almonds, Goat Cheese | \$36

**Mediterranean Vegetable Polenta** – Marinated and Grilled Squash, Artichokes, Chickpeas, Blistered Tomatoes | \$36

**Miso Sorghum Bowl** – Roasted Sweet Potatoes, Brussels Sprouts, Kale, Herbs, Miso Ginger | \$36

## *sweet finale*

*Choice of one dessert*

### **DESSERTS**

**Strawberry Shortcake** – Pound Cake, Vanilla Chantilly, Macerated Strawberries

**Key Lime Pie** – Whipped Cream, Graham Crackers

**Hot Shoppes Cake** – Vanilla Cake, Vanilla Ice Cream, Hot Fudge, Whipped Cream, Cherry

**Seasonal Fruit Tart** – Vanilla Pastry Cream, Lemon Curd

**Flourless Chocolate Torte** – Raspberry Coulis



# *lunch buffets*

MINIMUM 25 PEOPLE

## *executive lunch*

*\$52 per person*

### **SOUPS**

*Choice of one soup*

**Butternut Squash Soup** – Crème Fraiche, Chives

**Matzo Ball Soup** – Pulled Chicken, Egg Noodle, Vegetables

**Tomato Soup** – Grilled Cheese Crostini

**WCC Gazpacho** – Available May through September

### **SALADS**

*Choice of one salad*

**Caesar Salad** – Romaine Lettuce, Parmesan Cheese, Garlic and Herb Croutons, Anchovies, Caesar Dressing

**House Salad** – Artisan Greens, Cherry Tomatoes, Cucumbers, Carrots, Radish, Hard Boiled Eggs, Kalamata Olives, House Dressing

**Greek Salad** – Romaine Lettuce, Cherry Tomatoes, Cucumbers, Bell Peppers, Red Onions, Kalamata Olives, Feta Cheese, Red Wine Vinaigrette

**Arugula Salad** – Cherry Tomatoes, Radish, Goat Cheese Crumbles, Champagne Mignonette

### **PLATTERS**

*Choice of one platter*

**Vegetable Crudité** – Assorted Vegetables, Hummus, Ranch

**Mezze Platter** – Grilled Vegetables, Tzatziki, Feta Dip, Hummus, Whole Wheat Pita

**Fresh Fruit Display** – Seasonal Fresh Fruits

**Assorted Cheese Platter** – Cheddar, Swiss, Provolone, Muenster, Crackers

### **SANDWICHES**

*Choice of two sandwiches*

Chicken Salad on Croissant

Tuna Salad on Whole Wheat Pita

Mediterranean Vegetables in Whole Wheat Tortilla

Turkey Club on Sour Dough

### **DESSERTS**

*Choice of two desserts*

Key Lime Tartlets

Berry Trifle with Whipped Cream

Assorted Mini Cookies

Dulce de Leche Brownie Bites

Cheesecake Shooters

Mini Carrot Cake Bites

# *lunch buffets*

MINIMUM 25 PEOPLE

## *woodmont deli*

\$42 per person

**Matzo Ball Soup** – Pulled Chicken, Egg Noodle, Vegetables  
**Caesar Salad** – Romaine Lettuce, Parmesan Cheese, Garlic and Herb Croutons, Anchovies, Caesar Dressing  
**Marble Potato Salad** – Smoked Bacon, Scallions, Hard Boiled Egg, Dijon Aioli  
**House Made Old Bay Chips**  
**Platter of Sliced Meats** – Slow Roasted Turkey, Honey Cured Ham, Genoa Salami, Corned Beef, Pastrami  
**Chicken Salad**  
**Tuna Salad**  
**Platter of Sliced Cheeses** – Cheddar, Swiss, Provolone, American, Muenster  
**Assorted Breads and Rolls**  
**Platter of Lettuce, Tomato, Onion, Pickles**  
**Mustard, Mayo, Relish**  
**Assorted Cookies and Brownies**

## *all american cookout*

\$42 per person

**House Salad** – Artisan Greens, Cherry Tomatoes, Cucumbers, Carrots, Radish, Hard Boiled Eggs, Kalamata Olives, House Dressing  
**Cucumber Salad** – Cherry Tomatoes, Pickled Onions, Dill, Red Wine Vinaigrette  
**Grilled Hamburgers**  
**Hebrew National All Beef Hot Dogs**  
**Grilled Chicken Breast**  
**Brioche Buns and Hot Dog Buns**  
**Platter of Sliced Cheeses** – Cheddar, Swiss, Provolone, American, Muenster  
**Platter of Lettuce, Tomato, Onion, Pickles**  
**Ketchup, Mustard, Mayo, Relish**  
**Assorted Cookies and Brownies**

## *tex mex*

\$40 per person

**Street Corn Salad** – Romaine Lettuce, Street Corn Salad, Pickled Onions, Avocado, Cotija Cheese, Tortilla Crumble, Chimichurri Ranch  
**Jicama Salad** – Bell Peppers, Red Onion, Cilantro Lime Vinaigrette  
**Guacamole, Charred Chipotle Salsa, Corn Tortilla Chips**  
**Taco Bar** – Warm Flour Tortillas, Soft Corn Tortillas, Ground Beef, Pulled Chicken, Lettuce, Tomato, Onion, Cheddar Cheese, Sour Cream  
**Spanish Rice and Beans** – Caramelized Onions and Peppers  
**Mini Churros** – Chocolate Ganache and Salted Caramel



# afternoon tea

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## AFTERNOON TEA PACKAGE

*\$44 per person*

### **Fresh Fruit Display**

**Assorted Tea Sandwiches** – *Classic Egg, Tuna, and Chicken Salad, Smoked Salmon with English Cucumber and Dill Cream*

**Mini Quiche** – *Lorraine, Sundried Tomato and Spinach*

**Mini Scones** – *Devonshire Cream and Seasonal Fruit Preserves*

**Dessert** – *Chocolate Covered Strawberries, Mini Lemon Bars, Macaroons*

**Freshly Brewed Regular and Decaffeinated Coffee, Gourmet Selection of Teas, Lemonade and Iced Tea**



# *passed hors d'oeuvres*

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PRICE PER 25 PEICES

## **COLD**

**Yellowfin Tuna Bomb** – Cucumber, Scallions, Sweet Soy, Spicy Aioli | **\$156**

**Salmon Poke Cone** – Sesame Ginger, Scallions | **\$118**

**Grape and Gorgonzola Truffle** – Candied Walnut | **\$106**

**Roasted Beet Skewer** – Goat Cheese Mousse, Pistachio Dust | **\$106**

**Smoked Salmon Toast Point** – Dill Cream Cheese, Rye Bread | **\$118**

**Yellowfin Tuna Potato Chip** – Wasabi Aioli, Pickled Ginger, Sesame Seeds | **\$156**

**Compressed Melon** – Prosciutto, Fresh Mozzarella, Aged Balsamic, Basil | **\$112**

**Caprese Crostini** – Baguette, Fresh Mozzarella, Cherry Tomato, Aged Balsamic, Extra Virgin Olive Oil, Basil | **\$112**

**Smoked Salmon Popover** – Dill Crème Fraiche, Caviar | **\$150**

**“BLT” Stuffed Cherry Tomato** – Smoked Bacon, Roasted Garlic Aioli, Scallions | **\$112**

**Lobster and Watermelon** – Avocado Mousse, Thai Vinaigrette | **\$150**

**Pani Puri** – Roasted Sweet Potato, Mint Chutney, Tamarind, Pomegranate Seeds | **\$118**

**Almond Dusted Beef Tenderloin Crostini** – Dijon, Blue Cheese Mousse | **\$132**

**Jumbo Shrimp Cocktail** – Cocktail Sauce, Lemon | **\$150**

**Caviar Tartlet** – Bowfn, Crème Fraiche, Chive | **\$150**

**Oysters on the Half Shell** – Pickled Blueberry Granita, Chive | **\$118**

**Brie Cheese Phyllo Cup** – Dried Cranberries, Pistachio Dust, Local Honey | **\$112**



# *passed hors d'oeuvres*

PRICE PER 25 PEICES

## HOT

- Honey Hoisin Short Rib** – Pomegranate Seeds, Cilantro | \$132
- Mini Potato Pancakes** – Apple Sauce, Sour Cream | \$112
- Mini Sweet Potato Pancakes** – Cinnamon Apple Sauce, Sour Cream | \$112
- Mini WCC Crab Cakes** – Old Bay Aioli | \$175
- WCC Franks in a Jacket** – Gourmet Mustard | \$118
- Beef Wellington** – Brandy Au Poivre | \$132
- Spanakopita** – Feta, Spinach | \$112
- Butternut Squash Soup** – Crème Fraiche, Chive | \$112
- Tomato Soup** – Grilled Cheese Crostini | \$118
- Truffled Mushroom Bisque** – Fontina Grilled Cheese Crostini | \$118
- Swedish Meatballs** | \$118
- Vegetable Quesadilla** – Charred Chipotle Salsa, Lime Crema | \$106
- Mini Chicken Empanadas** – Charred Chipotle Salsa, Lime Crema | \$118
- Mini Reuben** – Toasted Rye Bread | \$118
- Squash Fritters** – Roasted Red Pepper Aioli | \$106
- Mini Vegetable Spring Rolls** – Sesame Ginger | \$112
- Pan Fried Vegetable Dumplings** – Plum Sauce | \$112
- Arancini** – Asparagus, Parmesan Cheese | \$106
- Teriyaki Chicken Satay** – Spicy Peanut Sauce | \$118
- Duck Confit Spring Roll** – Chinese Mustard | \$132
- Mini Cheeseburger Slider** – Brioche Bun, American Cheese, Pickles, Special Sauce | \$132
- Mini Brisket Slider** – Brioche Bun, Crispy Onions, BBQ Sauce | \$132
- New Zealand Baby Lamb Chops** – Mint Gremolata | \$175
- Mini Brisket Taco** – Cabbage Slaw, Cilantro, Chipotle Aioli | \$150
- Mini Mahi Taco** – Cabbage Slaw, Cilantro, Chipotle Aioli | \$150
- Korean Cauliflower** – Chili Soy Glaze, Scallions | \$112
- Mini Loaded Baked Potato** – Cheddar Cheese, Smoked Bacon, Sour Cream, Chive | \$112

# *delectable displays*

MINIMUM 25 PEOPLE

**Fresh Fruit Display** – Seasonal Fruit and Berries | **\$12 per person**

**Vegetable Crudité** – Assorted Vegetables, Hummus, Ranch | **\$10 per person**

**Cheese Board** – Assortment of Imported and Domestic Cheeses, Fresh Berries, Crackers and Crostini | **\$18 per person**

**Mezze Platter** – Grilled Vegetables, Tzatziki, Feta Dip, Hummus, Whole Wheat Pita Chips, Bagel Chips | **\$16 per person**

**Italian Antipasti Display** – Assorted Italian Meats and Cheeses, Olives, House Made Giardiniera, Artichoke Hearts, Roasted Garlic, Crackers and Crisps | **\$20 per person**

**Traditional Sushi Rolls** – Assortment of California, Spicy Tuna, Shrimp Tempura, and Vegetable Rolls Served with Pickled Ginger, Wasabi, Soy Sauce | **\$32 per person**





# *create your own raw bar*

PRICE PER 25 PIECES

*Choice of seafood, creatively displayed on crushed ice  
Shellfish shucked to order by your own uniformed chef available upon request  
Minimum 2 seafood selections*

**Chilled Jumbo Shrimp** – Served with Cocktail Sauce, Fresh Lemon, Mini Tabasco | **\$156**

**Freshly Shucked Oysters on the Half-Shell** – Served with Cocktail Sauce, Mignonette, Horseradish, Lemons, Mini Tabasco | **\$106**

**Snow Crab Cocktail Claws** – Served with Cocktail Sauce | **\$130**

**Fresh Florida Stone Crab Claws (Available October 15 - May 15)** – Served with Orange Mustard Sauce, Lemons | **MP**

**Alaskan King Crab** – Served with Drawn Butter, Lemons | **MP**

**Chilled Cracked Maine Lobster** – Served with Drawn Butter, Cocktail Sauce, Lemons, Mini Tabasco | **MP**

**Dayboat Fish Ceviche Shooter** – Leche de Tigre, Corn Tortilla Chips | **\$138**

**Yellowfin Tuna Poke Shooter** – Cucumber, Scallion, Sesame Ginger, Wonton Crisps | **\$156**



# *reception stations*

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MINIMUM 25 PEOPLE

*A Chef Attendant is not required but can be added to each station for an additional \$150.  
Minimum 2 station selections*

## **PASTA STATION | \$20 PER PERSON**

*Choice of three pastas and three sauces*

**Pasta** – Penne, Tri Color Tortellini, Bowtie, Rigatoni, Gluten Free Penne, Potato Gnocchi

**Sauces**– San Marzano Tomato, Roasted Garlic Alfredo, Pesto Cream, Basil Pesto, Garlic and Olive

### ***all pasta stations include***

*Garlic Bread, Tomatoes, Broccoli, Sautéed Mushrooms, Sautéed Onions, Sautéed Bell Peppers, Spinach, Parmesan Cheese*

### ***pasta station enhancements***

**Grilled Chicken** | \$8 per person

**Sauteed Shrimp** | \$12 per person

## **TACO SHACK | \$32 PER PERSON**

*Choice of two proteins*

*Blackened Mahi, Marinated Skirt Steak, Grilled Chicken, Marinated Shrimp*

### ***all taco shack stations include***

*Cabbage Slaw, Lettuce, Tomato, Onion, Cilantro, Radish, Sour Cream, Guacamole, Charred Chipotle Salsa, Corn Tortilla Chips*

## **SLIDER BAR | \$28 PER PERSON**

*Choice of two proteins*

*Hamburger, Cheeseburger, WCC Turkey Burger, Sweet Tea Fried Chicken, Braised Brisket with Crispy Onions and BBQ Sauce,  
Eggplant Parmesan with San Marzano and Parmesan Cheese*

### ***all slider bar stations include***

*French Fries, Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard, Mayo, BBQ Sauce*

## **SOFT PRETZEL BAR | \$16 PER PERSON**

*Freshly Baked Sea Salted Pretzels*

*Cinnamon Sugar Pretzels*

*Whole Grain Mustard, Honey Mustard, Pilsner Cheese Fondue, Buttermilk Ranch, Vanilla Icing, Chocolate Ganache, Salted Caramel*

## **HOT DOG BAR | \$14 PER PERSON**

*Hebrew National All Beef Franks, Brioche Buns, Relish, Diced Onion, Shredded Cheddar, Sauerkraut, Ketchup, Yellow Mustard*

# *reception stations*

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MINIMUM 25 PEOPLE

*A Chef Attendant is required for all stations on this page for an additional \$150.*

## **MAC N' CHEESE BAR | \$28 PER PERSON**

**Cajun** – Blackened Shrimp, Andouille Sausage Cream, Roasted Peppers and Onions, Aged Cheddar

**Chicken, Bacon, Ranch** – Crispy Chicken, Smoked Bacon, White Cheddar

**Traditional** – Four Cheese Sauce

*Served with Garlic Bread*

## **SPANISH PAELLA | \$32 PER PERSON**

*Crab Claws, Mussels, Shrimp, and Calamari with a Chorizo Saffron Rice, Fire Roasted Red Bell Peppers*

## **KOREAN STEAM BUNS | \$28 PER PERSON**

*Choice of two*

**Braised Short Rib** – Asian Chimichurri, Radish

**Confit Pork Belly** – Sweet Soy, Kimchee Cucumbers

**Shiitake Mushroom** – White Soy, Red Cabbage Slaw

**Duck Confit** – Spicy Aioli, Pickled Shallots

## **ASIAN STATION | \$22 PER PERSON**

*Fried Rice with Carrots, Peas, Scrambled Eggs*

*Stir Fried Vegetables*

*Pan Fried Vegetable Dumplings*

*Crispy Egg Rolls*

*Sauces to Include Plum Sauce, Duck Sauce, Chinese Mustard, Hoisin, Soy Sauce*

### ***stir fry enhancements***

**Sesame Ginger Chicken** | \$8 per person

**Chili Soy Shrimp** | \$12 per person



# *reception stations*

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MINIMUM 25 PEOPLE

## *carving stations*

*Chef Attendant Required | \$150*

### **WHOLE ROASTED BEEF TENDERLOIN | \$34 PER PERSON**

*Bearnaise, Chipotle Aioli, Horseradish Cream, Dijon Mustard, Assorted Dinner Rolls*

### **GRILLED FLANK STEAK | \$28 PER PERSON**

*Chimichurri, Horseradish Cream, Assorted Dinner Rolls*

### **HERB ROASTED TURKEY | \$24 PER PERSON**

*House Made Gravy, Cranberry Citrus Relish, Tarragon Aioli, Assorted Dinner Rolls*

### **WHOLE ROASTED PRIME RIB | \$36 PER PERSON**

*Horseradish Cream, Au Jus, Roasted Garlic Aioli, Assorted Dinner Rolls*

### **PANKO HERB CRUSTED AUSTRALIAN LAMB RACK | \$38 PER PERSON**

*Lamb Demi Glace, Mint Gremolata, Mint Jelly, Assorted Dinner Rolls*

## *salad bar*

*\$18 per person*

### **GREENS**

*Romaine Lettuce, Iceberg Lettuce, Artisan Greens*

### **TOPPINGS**

*Carrots, Cucumbers, Tomatoes, Bell Peppers, Red Onions, Radish, Hard Boiled Eggs, Kalamata Olives,  
Beets, Chickpeas, Bacon, Croutons, Cheddar Cheese, Parmesan Cheese*

### **DRESSINGS**

*Blue Cheese, Ranch, House Dressing, Balsamic Vinaigrette, Italian Dressing*

## *salad bar enhancements*

**Chicken Salad | \$6 per person**

**Tuna Salad | \$6 per person**

**Egg Salad | \$4 per person**

# *reception stations*

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MINIMUM 25 PEOPLE

*A Chef Attendant is not required but can be added to each station for an additional \$150*

## **ICE CREAM SUNDAE BAR | \$12 PER PERSON**

*Choice of two flavors and six toppings*

**Flavors** – Vanilla, Chocolate, Coffee Chip, Mint Chocolate Chip, Raspberry Sorbet, Mango Sorbet, Lemon Sorbet

**Toppings** – Hot Fudge, Caramel Sauce, Marshmallow Sauce, Crushed Oreo Pieces, M & M's, Chocolate Sprinkles, Rainbow Sprinkles, Sliced Bananas, Sliced Strawberries, Maraschino Cherries, Whipped Cream, Mini Chocolate Cookies, Mini Brownie Bites

## **CHURRO BAR | \$12 PER PERSON**

*Cinnamon Sugar Churros with Rainbow Sprinkles, Chocolate Ganache, Salted Caramel, Vanilla Icing, Mini Chocolate Chips*

## **MINI INDULGENCE**

*Choice of four | \$16 per person*

*Choice of six | \$22 per person*

*Chocolate Truffles, Mini New York Cheesecake, Mini Seasonal Fruit Tart, Assorted Macaroons, Mini Rum Cake Bites, Apple Tartlets, Key Lime Tartlets, Mini Chocolate Eclairs, Chocolate Covered Strawberries, Chocolate Caramel Tartlet, Mini Chocolate Peanut Butter Cake Bites, Lemon Meringue Tartlets, Coconut Cream Puffs, Mini Cupcakes, Vanilla and Chocolate Cake Pops*

## **COZY COOKIE BAR | \$14 PER PERSON**

*Chocolate Chip, Peanut Butter, Snickerdoodle, Key Lime White Chocolate Chip, Chocolate Crinkle, M & M, Funfetti, Almond Macaroon*

# 3 course *plated dinner*

MINIMUM 10 PEOPLE

*All 3 course plated dinners include Soup or Salad, Entrée, Dessert,  
Assorted Rolls with Whipped Butter, Iced Tea and Coffee*

## *starters*

*Choice of one soup or one salad*

### SOUPS

**Butternut Squash Soup** – Crème Fraiche, Chives

**Matzo Ball Soup** – Pulled Chicken, Egg Noodle, Vegetables

**Tomato Soup** – Grilled Cheese Crostini

**WCC Gazpacho** – Available May through September

**French Onion Soup** – Brandy Onions, Baguette, Gruyere Cheese

### SALADS

**Caesar Salad** – Romaine Lettuce, Parmesan Cheese, Garlic and Herb Croutons, Anchovies, Caesar Dressing

**House Salad** – Artisan Greens, Cherry Tomatoes, Cucumbers, Carrots, Radish, Hard Boiled Eggs, Kalamata Olives,  
House Dressing

**Greek Salad** – Romaine Lettuce, Cherry Tomatoes, Cucumbers, Bell Peppers, Red Onions, Kalamata Olives, Feta  
Cheese, Red Wine Vinaigrette

**Arugula Salad** – Cherry Tomatoes, Radish, Goat Cheese Crumbles, Champagne Mignonette

**Caprese Salad** – Fresh Mozzarella, Heirloom Tomatoes, Roasted Cherry Tomatoes, Basil, Aged Balsamic, Extra  
Virgin Olive Oil

**Winemaker Salad** – Baby Spinach, Orange Segments, Toasted Walnuts, Grapes, Dried Cranberries, Warm Goat  
Cheese and Raisin Walnut Croutons, Raspberry Vinaigrette

**Wedge Salad** – Baby Iceberg Lettuce, Smoked Bacon, Pickled Onions, Cherry Tomatoes, Blue Cheese Crumbles,  
Buttermilk Dressing

## *enhanced starters*

*First price reflects substituting one on above list and second price reflects ordering as a second course*

**Maine Lobster Bisque** – Lobster Medallions, Crème Fraiche, Chives | **\$6/\$12**

**WCC Crab Cake** – Shaved Fennel and Arugula Salad, Smoked Tomato Aioli | **\$14/\$24**

**Crispy Rice** – Yellowfin Tuna, Avocado, Sweet Soy, Spicy Aioli, Scallions | **\$10/18**

**Lobster and Watermelon** – Maine Lobster Tail, Compressed Melon, Avocado Mousse, Cucumber Ribbon, Orange  
Segments, Thai Vinaigrette | **\$12/\$22**

**Short Rib Tortellini** – Braised Short Rib, Caramelized Onion, Truffle Cream | **\$8/\$16**

**Butternut Squash Ravioli** – Brown Butter Sage, Amaretti Cookie Crumble | **\$6/\$12**



# 3 course *plated dinner*

MINIMUM 10 PEOPLE

*All 3 course plated dinners include Soup or Salad, Entrée, Dessert,  
Assorted Rolls with Whipped Butter, Iced Tea and Coffee*

## *entrées*

*Choice of one entrée*

### SEAFOOD

**Searred Scallops** – Parsnip Puree, Roasted Brussels, Compressed Pear, Caramelized Shallots, Crispy Pancetta | \$72

**Mediterranean Chilean Sea Bass** – Lemon Potatoes, Roasted Asparagus, Sundried Tomato Caper Relish | \$76

**Coconut Macadamia Crusted Rockfish** – Whipped Sweet Potato, Grilled Baby Zucchini, Pineapple Beurre Blanc | \$70

**WCC Crab Cake** – 8oz Jumbo Lump Crab Cake, Sweet Corn Puree, Shaved Fennel Tomato Salad | \$78

**Searred Salmon** – Purple Cauliflower Puree, Roasted Marble Potatoes, Raisin Caper Relish | \$62

### BEEF

**Honey Hoisin Short Rib** – Citrus Sweet Potato, Pomegranate Seeds, Crispy Pickled Shallots, Cilantro | \$62

**Grilled 6oz Filet** – Dauphinoise Potato, Honeyed Carrots, Roasted Asparagus, Cabernet Demi Glace | \$82

### LAMB

**Panko Herb Crusted Australian Lamb Chops** – Celeriac Puree, Roasted Baby Beets and Broccolini, Lamb Demi Glace | \$86

**Braised Lamb Shank** – Whipped Potatoes, Braised Cipollinis, Roasted Carrots, Mint Gremolata | \$70

### POULTRY

**Garlic and Herb Roasted Airline Chicken Breast** – Parsnip Puree, Crispy Brussels, Lemon Chicken Au Jus | \$56

**Chicken Francaise** – Whipped Potatoes, Green Beans, Lemon Caper Beurre Blanc | \$52

**Parmesan Encrusted Chicken** – Whipped Potatoes, Grilled Baby Zucchini, Lemon Beurre Blanc | \$52

### VEGETARIAN

**Butternut Squash Ravioli** – Brown Butter Sage, Amaretti Cookie Crumble | \$42

**Grilled Vegetables** – Bell Peppers, Sweet Potatoes, Baby Zucchini, Red Onion, Blistered Cherry Tomatoes, Quinoa, Aged Balsamic | \$42

**Miso Sorghum Bowl** – Roasted Sweet Potatoes, Brussels Sprouts, Kale, Herbs, Miso Ginger | \$42

**Herb Marinated Cauliflower Steak** – Romesco, Confit Potatoes, Crispy Capers | \$42

# *3 course plated dinner*

MINIMUM 10 PEOPLE

*All 3 course plated dinners include Soup or Salad, Entrée, Dessert,  
Assorted Rolls with Whipped Butter, Iced Tea and Coffee*

## *entrées continued*

*Choice of one entrée*

### DUETS

**Petite Filet and WCC Crab Cake** – Whipped Potatoes, Honeyed Carrots, Cabernet Demi Glace, Bearnaise | **\$92**

**Surf and Turf** – Braised Petite Short Rib, Poached Maine Lobster Tail, Celeriac Puree, Grilled Baby Zucchini, Cabernet Demi Glace, Tarragon Beurre Blanc | **\$86**

**Asian Seared Salmon and Chicken Francaise** – Whipped Sweet Potatoes, Roasted Asparagus, Sesame Ginger, Pickled Ginger, Scallions, Lemon Caper Beurre Blanc | **\$58**

**Airline Chicken and Jumbo Shrimp** – Garlic and Herb Airline Breast, Marinated Jumbo Shrimp, Parsnip Puree, Roasted Broccolini, Lemon Beurre Blanc | **\$62**

## *sweet finale*

*Choice of one dessert*

### DESSERTS

**Key Lime Pie** – Whipped Cream, Graham Crackers

**New York Style Cheesecake** – Graham Cracker Crust, Raspberry Coulis

**Tiramisu** – Sweet Mascarpone Cream Cheese, Espresso Kahlua Lady Fingers

**Crème Brulee** – Tahitian Vanilla Cream Caramelized with Brown Sugar, Fresh Berries

**Strawberry Shortcake** – Pound Cake, Vanilla Chantilly, Macerated Strawberries

**Hot Shoppes Cake** – Vanilla Cake, Vanilla Ice Cream, Hot Fudge, Whipped Cream, Cherry

**Seasonal Fruit Tart** – Vanilla Pastry Cream, Lemon Curd

**Flourless Chocolate Torte** – Raspberry Coulis

# dinner buffets

MINIMUM 25 PEOPLE

## *the taqueria*

\$58 per person

**Street Corn Salad** – Romaine Lettuce, Street Corn Salad, Pickled Onions, Avocado, Cotija Cheese, Tortilla Crumble, Chimichurri Ranch

**Shrimp Ceviche** – Leche de Tigre, Sweet Potato, Red Onion, Corn Tortilla Chips

**Guacamole, Charred Chipotle Salsa, Corn Tortilla Chips Sour Cream, Lettuce, Tomato, Onion, Pickled Jalapeno, Cotija Cheese, Radish, Cilantro, Lime Wedges**

**Tacos** – Choice of Three

**Al Pastor Braised Pork** – Charred Pineapple

**Achiote Grilled Chicken Thighs** – Cilantro Onion Relish

**Chipotle Grilled Shrimp** – Avocado

**Grilled Skirt Steak** – Roasted Peppers and Onions

**Blackened Mahi** – Cabbage Slaw

**Roasted Sweet Potato** – Chimichurri

**Mexican Street Corn** – Grilled Corn on the Cob, Lime Aioli, Queso Fresco, Smoked Paprika

**Spanish Rice and Beans** – Caramelized Onions and Peppers

**Fresh Fruit Display**

**Mini Churros** – Chocolate Ganache and Salted Caramel

**Mexican Wedding Cookies**

**Tres Leche Shooters**





# dinner buffets

MINIMUM 25 PEOPLE

## *all american bbq*

\$68 per person

**Marble Potato Salad** – Smoked Bacon, Scallions, Hard Boiled Egg, Dijon Aioli

**Pasta Salad** – Bell Peppers, Red Onion, Cherry Tomatoes, Banana Peppers, Fresh Mozzarella, Italian Vinaigrette

**House Salad** – Artisan Greens, Cherry Tomatoes, Cucumbers, Carrots, Radish, Hard Boiled Eggs, Kalamata Olives, House Dressing

**Cole Slaw**

**BBQ Baby Back Pork Ribs**

**Smoked Beer Can Chicken**

**Grilled Hamburgers**

**Hebrew National All Beef Hot Dogs**

**Homestyle Baked Beans**

**Four Cheese Mac and Cheese** – Panko Herb Crust

**Brown Butter Corn Bread Muffins** – Honey Butter

**Brioche Buns and Hot Dog Buns**

**Platter of Lettuce, Tomato, Onion, Pickles**

**Platter of Sliced Cheeses** – Cheddar, Swiss, Provolone, American, Muenster

**Ketchup, Mustard, Mayo, Relish, BBQ Sauce**

**Fresh Fruit Display**

**Assorted Cookies**

**Brownie and Blondie Bites**

**Apple Pie Tartlets**

**Strawberry Shortcake**

## *wcc classics*

\$92 per person

**Caesar Salad** – Romaine Lettuce, Parmesan Cheese, Garlic and Herb Croutons, Anchovies, Caesar Dressing

**Matzo Ball Soup** – Pulled Chicken, Egg Noodles, Vegetables

**Grilled Vegetable Platter** – Hummus, Whole Wheat Pita Chips

**Chicken Francaise** – Lemon Caper Beurre Blanc

**WCC Petite Crab Cakes** – Tartar Sauce, Cocktail Sauce

**Asian Seared Salmon** – Sesame Ginger, Pickled Ginger, Scallions

**Braised Short Rib** – Cabernet Demi Glace, Braised Cipollinis

**Whipped Potatoes**

**Green Beans**

**Asparagus**

**Fresh Fruit Display**

**Assorted Cookies**

**Brownie and Blondie Bites**

**Cheesecake Shooters**

**Key Lime Tartlets**

# *children's buffett*

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MINIMUM 25 PEOPLE

## CHILDREN'S BUFFET

*\$56 per person*

### *starters*

*Choice of two*

**Franks in a Jacket** – Gourmet Mustards

**Mozzarella Sticks** – Marinara

**Cheese Quesadillas** – Sour Cream, Salsa

**Potato Pancakes** – Sour Cream, Apple Sauce

**Mini Grilled Cheese**

**Caesar Salad Shakers**

### *entrées*

**Cheese Pizza**

**Chicken Fingers**

**French Fries**

**Mac and Cheese**

**Fresh Fruit Cups**

### *enhancements*

*See page 14 for station details*

**Pasta Station** | Additional \$8 per person

**Slider Bar** | Additional \$15 per person

**Taco Shack** | Additional \$20 per person

# beverages

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MINIMUM 25 PEOPLE

## *consumption bar service*

*Bartender Required | \$50 per hour per bartender*

### MEMBER'S PREMIUM CHOICE

Tito's Vodka  
Beefeater Gin  
Bacardi Superior Rum  
Casamigos Tequila  
Jack Daniel's Whiskey  
Buffalo Trace Bourbon  
Dewar's White Label Scotch

### MEMBER'S CALL BRANDS

Smirnoff Vodka  
Bombay Gin  
Captain Morgan Rum  
1800 Tequila  
Jack Daniel's Whiskey  
Basil Hayden Bourbon  
J&B Scotch

## *all bars include*

Domestic Beer, Imported Beer, Craft Beer, House Wines, Cordials, Juices, Bottled Mineral Water, Soft Drinks

## *prix fixe bar service*

*Includes wine service with dinner and based on a 5 hour period*

**MEMBER'S PREMIUM CHOICE | \$55 PER PERSON**  
**MEMBER'S CALL BRANDS | \$45 PER PERSON**

## *champagne & sparkling toast*

*Priced by the bottle (Approximately 8 pours per bottle)*

**CHAMPAGNE TOAST | \$13 PER PERSON**

*Veuve Clicquot "Yellow Label", Champagne, France*

**SPARKLING TOAST | \$6 PER PERSON**

*La Marca, Prosecco, Prosecco di Treviso, Italy*

*\*Products may be subject to availability*

*\*\* Modifications to these packages are available for a fee*