

Silver Buffet Menu \$27 per person

Salads

Please select Two

Hearts of Romaine Caesar Salad

Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Classic Spinach Salad

Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

Fresh Garden Salad

Mix of Field Greens & Spring Mix, Tomatoes, Cucumbers, Honey Poppyseed Vinaigrette

Entrées

Please select One

Teriyaki Chicken Breast

Roasted Marinated Glazed Chicken Breast, Pineapple, Onions & Peppers

Roasted Tri Tip

Slow Roasted Marinated Tri Tip, Mushroom Cabernet Demi Glaze

Artichoke Chicken

Oven Roasted Chicken Breast, garden artichoke cream sauce

Chicken Marsala

Oven Roasted Breast of Chicken Marsala Demi Glaze

Parmesan Crusted Tilapia

Parmesan Crusted Tilapia, fresh Caprese Salsa

Vegetarian Options Also Available

Accompaniments

Please select Two

Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes

Fresh Roasted Vegetables - Wild Rice Pilaf -

Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice

All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea

Each of the above selections are subject to service charge and sales tax

Gold Buffet Menu \$34 per person

Hors d'oeuvres

Please select three

Butler Passed

English Cucumber Canapés

Jumbo Mushrooms

Italian Crostini

Chicken Skewers

Smoked Chicken Quesadilla

Salads

Please select Two

Hearts of Romaine Caesar Salad

Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Classic Spinach Salad

Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

Woodcreek Salad

Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

Entrées

Please select Two

Caprese Chicken

Oven Roasted Chicken Breast Fresh Tomato Basil Salsa

Santa Maria Tri Tip

Slow roasted Marinated Tri Tip, Santa Maria Jus

Roasted Salmon

Oven Roasted Salmon Creamy Dijon Dill

Chicken Marsala

Oven Roasted Breast of Chicken Marsala Demi Glaze

Scampi

Shrimp Scampi & Lemon Butter Chardonnay

Vegetarian Options Also Available

Accompaniments

Please select Two

Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes

Fresh Roasted Vegetables - Wild Rice Pilaf -

Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice

All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea

Each of the above selections are subject to service charge and sales tax

Diamond Dinner Buffet \$39 per person

Hors d'oeuvres

Please select one display and three Butler Passed Hors d'oeuvres

Butler Passed

Crab Baguettes

Chicken Skewers

Smoked Chicken Quesadillas

Jumbo Prawns

Roasted Grape Crostini

Displayed

Bruschetta Bar - Artisan Cheeses & Fresh Fruit Display

Salads

Please select Two

Fuji Apple Salad

Chopped Romaine, Iceberg, Butter Lettuce, Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Honey Poppy Seed Dressing

Hearts of Romaine Caesar Salad

Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Classic Spinach Salad

Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

Mediterranean Salad

Romaine, Feta Cheese, Kalamata Olives, Cucumber, Red Onion, Cherry Tomatoes, and Raspberry Vinaigrette

Entrées

Please select Two

Scampi

Shrimp Scampi & Lemon Butter Chardonnay

Roast Filet Mignon Medallions

Roast Filet Mignon Medallions, Purple Onion Port Wine Reduction

Pan Seared Salmon

Pan Seared Salmon Shrimp & Corn salsa

Roast Prime Rib of Beef

Roast Prime Rib of Beef Au Jus Creamy Horseradish

Sonoma Free Range Chicken Picatta

Grilled Sonoma Free Range Breast Light Chardonnay Lemon Caper Cream Sauce

Vegetarian Options Also Available

Accompaniments

Please select Two

Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes

Fresh Roasted Vegetables - Wild Rice Pilaf -

Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice

All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea

Each of the above selections are subject to service charge and sales tax

Platinum Dinner Buffet \$45 per person

Hors d'oeuvres

Please select two displayed and three Butler passed Hors d'oeuvres

Butler Passed

Crab Stuffed Mushrooms
Ahi Tuna Tartar Crostini
Smoked Salmon Toast Points
Jumbo Prawns
Argentinean Beef Skewers
Roasted Grape Crostini

Displayed

Bruschetta Bar - Artisan Cheeses & Fresh Fruit - Taste of Asia

Salads

Please select Two

Fuji Apple Salad

Chopped Romaine, Iceberg, Butter Lettuce, Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Honey Poppy Seed Dressing

Hearts of Romaine Caesar Salad

Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Baby Green Citrus Salad

Spring Mix, Orange Segments, Golden Beets, Toasted Almonds, Lemon Honey Vinaigrette

Woodcreek Salad

Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

Entrées

Please select Two

Scampi

Shrimp Scampi & Lemon Butter Chardonnay

New York Strip

New York Strip Steak, Compound Truffle Butter

Pan Seared Halibut

Pan Seared Halibut, Mango Avocado Salsa

Roast Prime Rib of Beef

Roast Prime Rib of Beef Au Jus Creamy Horseradish

Sonoma Free Range Chicken Picatta

Grilled Sonoma Free Range Breast Light Chardonnay Lemon Caper Cream Sauce

Vegetarian Options Also Available

Accompaniments

Please select Two

Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes

Fresh Roasted Vegetables - Wild Rice Pilaf -

Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice

All dinners served with fresh rolls & butter, freshly brewed coffee & iced tea

Each of the above selections are subject to service charge and sales tax