



# Silver Wedding Buffet

\$49 per person

## Salads

~Please Select Two~

### Hearts of Romaine Caesar Salad

Chopped Romaine w/ Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

### Classic Spinach Salad

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

### Fresh Garden Salad

Field Greens & Spring Mix w/ Tomatoes, Cucumbers & Honey Poppyseed Dressing

### Woodcreek Salad

Spring Mix w/ Dried Cranberries, Glazed Walnuts, Bleu Cheese Crumbles & Honey Poppyseed Dressing

### Mediterranean

With Feta Cheese, Kalamata Olives & Cherry Tomatoes

## Entrees

~Please Select Two~

### Teriyaki Chicken Breast

Roasted Marinated Glazed Chicken Breast w/ Pineapple, Sautéed Onions & Peppers

### Roasted Tri Tip

Slow Roasted Tri Tip Marinated in a Mushroom Cabernet Demi Glaze

### Artichoke Chicken

Oven Roasted Chicken Breast w/ a Garden Artichoke Cream Sauce

### Chicken Marsala

Oven Roasted Breast of Chicken w/ a Marsala Demi Glaze

### Parmesan Crusted Tilapia

Parmesan Crusted Tilapia w/ 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 ~ Garlic Infused Rice ~ Penne Pasta w/ Sundried Tomato Pesto

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 Wedding Buffet

\$54 per person

## Hors D'oeuvres

~Please Select Three Butler Passed~

English Cucumber Canapés ~ Jumbo Mushrooms ~ Italian Crostini ~ Chicken Skewers ~ Smoked Chicken Quesadillas

## Salads

~Please Select Two~

### Fresh Garden Salad

Field Greens & Spring Mix w/ Tomatoes, Cucumbers & Honey Poppyseed Dressing

### Hearts of Romaine Caesar Salad

Chopped Romaine w/ Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

### Classic Spinach Salad

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

### Woodcreek Salad

Spring Mix w/ Dried Cranberries, Glazed Walnuts, Bleu Cheese Crumbles & Honey Poppyseed Dressing

### Mediterranean

With Feta Cheese, Kalamata Olives & Cherry Tomatoes

## Entrees

~Please Select Two~

### Artichoke Chicken

Oven Roasted Chicken Breast w/ Garlic Artichoke Cream Sauce

### Caprese Chicken

Oven Roasted Chicken Breast w/ Fresh Tomato Basil Salsa

### Santa Maria Tri Tip

Slow Roasted Tri Tip Marinated w/ Santa Maria Au Jus

### Roasted Salmon

Oven Roasted Salmon Filet w/ Creamy Dijon Dill Sauce

### Chicken Marsala

Oven Roasted Breast of Chicken w/ Marsala Demi Glaze

### Shrimp Scampi

Shrimp Scampi w/ Jasmine Rice in a Garlic & Lemon Butter Chardonnay Sauce

**Vegetarian Options Also Available**

## Accompaniments

~Please Select Two~

Herb Roasted New Potatoes ~ Creamy Garlic Mashed Potatoes ~ Fresh Roasted Vegetables

Wild Rice Pilaf ~ Garlic Infused Rice ~ Penne Pasta w/ Sundried Tomato Pesto

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 Wedding Buffet

\$64 per person

## Hors D'oeuvres

~Please Select Three Butler Passed~

Crab Baguettes - Chicken Skewers - Smoked Chicken Quesadillas ~ Jumbo Prawns ~ Roasted Grape Crostini

~Displayed~

Artisan Cheeses & Fresh Fruit Display

## Salads

~Please Select Two~

### Fuji Apple Salad

Chopped Romaine, Iceberg & Butter Lettuce w/ Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles,  
Dried Cranberries, Mandarin Oranges & Honey Poppyseed Dressing

### Hearts of Romaine Caesar Salad

Chopped Romaine w/ Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

### Baby Green Citrus Salad

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

### Woodcreek Salad

Spring Mix w/ Dried Cranberries, Glazed Walnuts, Bleu Cheese Crumbles & Honey Poppyseed Dressing

### Mediterranean

With Feta Cheese, Kalamata Olives & Cherry Tomatoes

## Entrees

~Please Select Two~

### Shrimp Scampi

Shrimp Scampi with Jasmine Rice in a Garlic & Lemon Butter Chardonnay Sauce

### Pan Seared Salmon

Pan Seared Salmon Filet w/ a Shrimp & Corn Salsa

### Roast Prime Rib of Beef

Roast Prime Rib of Beef w/ Au Jus Creamy Horseradish

### Clubhouse Chicken Picatta

Grilled Chicken Breast w/ Chardonnay Lemon Caper Cream Sauce

### New York Strip

New York Strip Steak w/ Compound Truffle Butter

**Vegetarian Options Also Available**

## Accompaniments

~Please Select Two~

Herb Roasted New Potatoes ~ Creamy Garlic Mashed Potatoes ~ Fresh Roasted Vegetables

Wild Rice Pilaf ~ Garlic Infused Rice ~ Penne Pasta w/ Sundried Tomato Pesto

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