

The Woods

on 84

Event Center

Join us in this cozy atmosphere where you and your guest will be captivated by our lovely atmosphere, Pampered Service, First class Food Artistically Presented. We accommodate Groups From 8 up to 80 people. Additional Costs may apply for groups under 20.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Morning Service

Assorted Continental

Muffins, Danish, Assorted Scones, Fresh Seasonal Fruit Display, Coffee Service, Fruit Juice \$14.95 Per Person



Hot Breakfast/Brunch

Bacon, Sausage, Scrambled Eggs, Breakfast Potatoes, \$15.00pp

Add Fresh Seasonal Fruit Display 4.00pp

Add Waffle Station 4.00pp

Add Omelette Action Station 5.00pp

Add Pancakes. 3.00pp

Add Chicken 5.00pp

Add Steak 7.00pp

Add Spiral Glazed Ham 4.00pp

Add Crepes 4.00pp

Add Salad 4.00pp



Appetizers

Combo : Fresh Fruit Display, Vegetables & Dip , Cheese & Crackers	8.95pp
Jumbo Shrimp Cocktail	7.25
Sausage Stuffed Mushrooms	3.75
Crab Cakes & Smk Salmon on Flat Bread	10.00
Charcuterie Grazing Board	12.00
Passed Assorted Canapé	5.50
Coconut Shrimp	5.75
Bacon Wrapped Water Chestnuts	3.50
Anti- Pasta Skewers	4.50
Red and White Pizza Bites.	3.00
Passed Cajun Lamb Loli Pops.	10.00
Charcuterie Cups.	4.00
Fig and Goat Cheese Crustini.	3.00
Devils on Horseback	3.50
Scampi, Scallop, Crab Ceviche	10.00
Jumbo Scampi Stuffed With Crab.	10.00
Crispy Duck Breast with Lush Fig Sauce	10.00

Appetizer Packages

Package A -\$30

Imported Cheese & Crackers ,Fresh Fruit Display
Fresh Vegetable Display, Coconut Shrimp

Teriyaki Chicken Skewers ,Carved London broil with Hard Rolls Passed Ramaki & Mini
Spring rolls

Package B \$37

Arrangement of Fresh Fruit, Veggies, Imported Cheese & Crackers,
Arancini with Blush Dipping Sauce, Passed Cajun Lamb Chops,
Smoked Salmon on Flat Bread

, Carved Prime Rib Station, Anti Pasta Skewers, Mini Chicken Kabobs

Package C-\$30

Imported Cheese & Crackers, Jumbo Shrimp Cocktail, Coconut Chicken
Skewers ,Tomato Bruschetta, Passed Assorted Canapés, Caprese Skewer,
Fruit Display ,Assorted Mini Pastries, Cannoli, Lemon Bars, Chocolate Moose,

Package D- \$40.00

Imported Cheese & Crackers, Passed Mini Crab Cakes w/Remoulade, Anti Pasta
Skewers, Fruit Kabobs, Charcuterie Grazing Board, Chipotle Lime Shrimp Skewers,
Sausage Stuffed Mushrooms ,Thai Chicken Skewer

Sandwiches & Wraps

**Executive Sandwich
Tray w/Salad Combo**
Assorted Sandwiches on
Fresh Baked Bread
Caprese Salad
Broccoli Salad
Homemade Cookies
\$19.00 Per Person

**Executive Wrap Tray
with Salad Combo**
Assorted Sandwiches on
Fresh Baked Bread
Orzo Salad
Broccoli Salad
Homemade Cookies
\$19.00 Per Person

Crossants Combo
Turkey Club
Ham & Swiss
Chicken Salad

Baked Potato Salad
Power Blend Salad
Fresh Brownies
\$19.00 Per Person

Hot Buffet Lunch Menu

Main Entree

Two Side Selections

Salad Selection

\$20.00 Per Person - One Entree

\$25.00 Per Person - Two Entrees

Protein Selections:

Lemon Chicken, Chicken Parmesan, Pretzel Crusted Chicken, Chicken Marsala
Chicken A La Tosca, Chicken Cutlet, Tandoori Chicken, Indian Butter Chicken,
Roast Beef with Demi Glaze,
Roast Beef Au Jus, Slow Roasted Turkey Breast,
Pork with Mushroom Sauce Bourbon Pork Tenderloin, Baked Teriyaki Ginger
Salmon, Citrus Baked Cod

Salad Selections:

Garden Salad, Caesar Salad, Spring Mix Salad, Strawberry Spinach Salad, Apple
& Candied Pecan Salad, Chef's Choice Salad

Side Selections:

Roasted Red Skin Potatoes, Garlic Mashed, Twice Baked Potato, Duchesse's
Potato, Green Beans Almandine, Maple Glazed Brussel Sprouts, Lemon &
Parmesan Asparagus, Glazed Root Veggies, Seared Broccoli, Chef's Choice
Veggie Mix

Pasta Alfredo, Pasta Ala Vodka, Pasta marinara, Pasta with a Creamy Pesto,
Pasta Sicilian, Rice Pilaf, Wild Rice, Fried Rice, Steamed Basmati, Risotto, Pulao

Lunch Bars

Fajita Bar

Grilled Chicken, Steak,
Peppers & Onion, Soft
Shells, Spanish Rice,
Black Beans with
Cilantro, Shredded
Lettuce, Shredded Cheese,
Sour Cream, Guacamole
\$21.00pp

Taco Bar

Seasoned Ground Beef,
Chicken, Soft & Hard
Shells, Spanish Rice,
Black Beans with
Cilantro, Shredded
Lettuce, Shredded Cheese,
Sour Cream, Guacamole
\$18.00pp

Potato Bar

Baked Potato, Bacon Bits,
Broccoli, Grilled Chicken,
Shredded Cheese, Sour
Cream, Butter
\$15.00pp

Salad Bar

Fresh Greens, Tomato,
Cucumbers, Grilled
Chicken, , Shredded
Cheese, Croutons, Bacon
Bits, Assorted Dressings
\$12.00pp

Shower Favorites

Assorted 1/2 Wraps &
Croissants with Chicken
Salad and turkey club,
Caprese Salad, Fresh
Fruit Salad, Broccoli
Salad, Fresh Scones
\$21.00pp

Assorted Finger
Sandwiches, Fresh Fruit,
Scones, Array of fresh
vegetables with dip,
Hummus, Salsa and Pita
Chips, Assorted Dessert
Station
\$25.00pp

Brunch, Quiche, Bacon &
Sausage, Potato, Fresh
Fruit, Lemon Chicken,
Garden Salad, Waffle
Station
\$24.00pp

Honey Mustard Pretzel
Chicken, Roasted Red
Skins, Garden Salad,
Fresh Fruit, Veggies &
Dip
\$21.00pp

Food Stations

Salad Bar Station

Fresh Iceberg & Romaine Lettuce
Fresh Tomato, Cucumber, Cheese, Black Olives, Croutons
& Dressings.

Premium Meats & Seafood @ Market Price
Additional Toppings \$.75
\$5.25 Per Person



Pasta Station

Penne Pasta
Choice of Marinara, Alfredo,
Blush or Garlic & Olive Oil
Toppings: Peppers, Onions, Mushrooms, Sausage &
Broccoli

Premium Meats & Seafood @ Market Price
\$12.00 Per Person (Includes Chef Service)

Carving Station

Served with Horsereadish Sauce & Hard Rolls
Beef Tenderloin ***\$17.00 Per Person***
Prime Rib ***\$20.00 Per Person***
Slow Roasted Turkey ***\$12.50 Per Person***
Smoked Honey Glazed Ham ***\$10.50 Per Person***

Mashed Potato Bar Station

Creamy Garlic Mashed Potatoes
Cheese, Bacon, Butter, Sour Cream, Chives, Broccoli,
Olives, Peppers, Grilled Chicken
Martini Glasses
Premium Meats & Seafood @ Market Price
\$10.00 Per Person



Appetizer Station

Fresh Fruit Kabobs
Imported Cheese & Crackers
Anti Pasta Skewers
Chicken Fingers
Bacon Wrapped Water Chestnuts
\$15.00 Per Person

Dessert Station

Assorted Mini Pastries
Assorted Mousse Desserts
Assorted Cakes & Cookies
\$10.00 Per Person

Grill Packages

Package A

Fresh Steak Burgers &
All Beef 1/4 Hot Dogs
Potato Salad
Macaroni Salad
\$20.00

Package B

New York Strip Steak
BBQ Chicken
Roasted Red Skin Potato
Seasonal Vegetables
Garden Salad, Rolls & Butter
\$39.00

Package C

New York Strip Steak
BBQ Ribs
Red and Gold Potato
Seasonal Vegetable
Caesar Salad, Rolls & Butter
\$41.00

Package E

7oz Beef Tenderloin
Steak,
Mushroom&Onions
Baked Potato with Sour
Cream and Butter
Garden Salad, Rolls &
Butter
\$41.95

Package F

New York Strip Steak
Grilled Salmon
Red and Gold Potato
Wild Rice
Seasonal Vegetable
Caesar Salad, Rolls & Butter
\$41.00

Clam Bakes

Dozen Clams, Cole Slaw, New England Clam Chowder, Roasted Red Skin Potato, Rolls
& Butter

With 1/2 Baked Chicken	\$ 45.00
With NY Strip Steak	\$50.00
Extra Clams	\$15.00

Custom Buffet Dinner Packages

Main Entree

Two Side Selections

Salad Selection & Fresh Rolls

\$30.95 Per Person - One Entree Plated+\$7, Family Style +\$10

\$35.95 Per Person - Two Entrees. Plated+\$7, Family Style +\$10

Add a 3rd Meat +\$7

Protein Selections:

Lemon Chicken, Chicken Parmesan, Pretzel Crusted Chicken, Chicken Marsala
Chicken A La Tosca, Chicken Cutlet, Tandoori Chicken, Indian Butter Chicken,

Roast Beef with Demi Glaze,

Roast Beef Au Jus, Slow Roasted Turkey Breast,

Pork with Mushroom Sauce, Bourbon Pork Tenderloin, Baked Teriyaki Ginger

Salmon, Citrus Baked Cod

Salad Selections:

Garden Salad, Caesar Salad, Spring Mix Salad, Strawberry Spinach Salad+2,

Apple & Candied Pecan Salad+2, Chef's Choice Salad+2

Side Selections:

Roasted Red Skin Potatoes, Garlic Mashed, Twice Baked Potato, Duchesse's

Potato, Green Beans Almandine, Maple Glazed Brussel Sprouts, Lemon &
Parmesan Asparagus, Glazed Root Veggies, Seared Broccoli, Chef's Choice Veggie
Mix

Pasta Alfredo, Pasta Ala Vodka, Pasta marinara, Pasta with a Creamy Pesto,

Buffet Wedding Packages

Wedding Feast Package A Wedding Feast Package B Wedding Feast Package C

Lemon Chicken
Roast Beef With Demi Glaze
Roasted Redskin Potatoes
Pasta Marinara
Green Bean Almandine
Garden Salad
Rolls & Butter

\$45.95
Per Person

Chicken Al A Tosca
Roast Beef with a
Burgundy Sauce
Twice Baked Potatoes
Seasonal Vegetables
Pasta Sicilian
Caesar Salad
Rolls & Butter

\$50.00
Per Person

Carved Prime Rib
Chicken Franchise
Red & Gold Potatoes
Seasonal Vegetables
Penne Ala Vodka
Seasonal Vegetables
Spring Salad Mix
Rolls & Butter

\$55.00
Per Person

Wedding Feast Package D

Beef Tenderloin Bearnaise, Chicken Picatta, Petite
Potatoes, Seasonal Petite Vegetables ,Spring Salad Mix
Rolls & Butter

\$60.00 Per Person

BBQ Menu

Price includes 2 meats(Pulled Pork, BBQ Boneless Chicken) & 3 Sides ,
29.95pp.

Sides :

Baked Potato Salad , Creamy Coleslaw, BBQ Slaw, Pasta Salad, Scalloped
Potatoes ,Roasted Red Skin Potato, Seasoned JO-JO's ,Garlic Mashed Potato
Garden Salad with Assorted Dressings, Hawaiian Coleslaw ,House Baked Beans
Cheesy Au Gratin Potatoes ,Buttered Corn Kernels , Slivered Almond Green Beans
,Sweet Corn on the Cob with Butter, Macaroni Salad ,Fresh Sliced
Watermelon ,Smoky Macaroni and Cheese

Additional Meats to add

Smoked Beef Brisket \$6.00

BBQ St Louis Ribs (2 bones) \$4.00

Smoked Salmon \$5.00

Smoked Prime Rib \$15.00

Plated 5 Course

Caprese Skewer
with Aged Balsamic

Aranchini
With Blush

Mixed Greens with
Balsamic & Olive
Oil

Chicken Parmesan
Bowtie Alfredo

Canoli
\$55

Bacon Wrapped
Stuffed Dates

Crab & Avocado
Toast

Wedge Salad

Chicken Roulade
with Lemon Orzo

Lemon Berry
Mascarpone
\$59

Shrimp Cocktail

Bacon Wrapped
Asparagus

Pear and Cranberry
Salad

Beef Brisket
Bourbon Peach
Glaze with Gouda
Mac & Cheese

Chocolate Moose
\$59

Tabouli , Pita
Chips

Falafel & Red
Pepper Hummus

Mixed Greens with
Lemon Vinaigrette

Kofta Kabob,
Grilled Chicken
with Rice &
Vermicelli

Cheese Cake
\$50

Mulligatawny Soup

Bacon Wrapped
Chestnuts

Strawberry
Spinach
Salad

Beef Short Ribs,
Risotto &
Asparagus

Strawberry Panna
Cotta
\$65

Seafood Trio:
Scampi, Scallop, Crab
Ceviche, Shaved Red
Onion, Fennel Salad,
Cilantro, Celery

Crispy Duck with Lush
Fig Sauce

Arugula Salad with
Balsamic & Olive Oil

Airline Chicken with
Vegetable Potato Hash
& Pan Au jus

Pistachio Gelato
\$65

Tri of Crustini:
Fruit, Crab, Veggie

Crab Cake

Caprese Stack
Salad

Braised Beef with
Risotto

Creme Brulee
Cheese Cake
\$60

Stuffed Mushroom
with Spinach,
Cheese , Panko

Melon & Prosciutto
Skewer

Caesar Salad with
Garlic Roll

Chicken Piccata
with Lemon Angel
Hair Pasta
Tiramisu
\$55

Italian Wedding
Soup

Orange Walnut
Stuffed Dates

Roasted Beet and
Goat Cheese Salad

Beef Bracioli with
Hats

Brown Butter Cake
with Cream and
Berries
\$65

God Father
Crostini

Stuffed Scampi

Italian Salad

Pork Osso Boca,
Mashed Potato,
Asparagus

Pistachio Moose
\$65

Shrimp Cocktail

Bacon Wrapped
Shrimp

French Bistro
Salad

Beef Tenderloin
Béarnaise,
Duchesses Potato,
Asparagus

Gelato
\$65

Charcuterie Plate

Heirloom Tomato
Brushetta with
Cheese and
Candied Bacon

Huckleberry Nut and
Cheese Green
Salad with Balsamic &
Olive Oil

Rack of Lamb,
Fingerling Potato,
Petit vegetables

White Chocolate Moose
with Berry
\$75

Kids Party

Cheese & Pepperoni Pizza , Sundae Bar 15.00

Pizza, Chicken Fingers, Cookies 20.00

Pancakes, Bacon, Fresh Fruit, Fruit Juice 15.00

Make your own Pizza Party They make we Bake 15.00

Make your own Cookie. We supply ingredients Kids Make we Bake \$5.00

Pretzel Bar with Chocolate, Pizza Sauce, Honey Mustard, Cheese Dip, \$6.00

Noodles and Butter, Sprinkle Cheese on Side. 6.00

Mac & Cheese. \$8.00

Chocolate Dipped Strawberries \$6.00

Field Trip Next Door For Ice Cream Cones \$3.00

Watermelon Carving & Fresh Fruit \$75
Shark, Frog, Pig, Boat, Mini Mouse, Car, Swan,

Plated Salad & Dinner

Salad and Rolls, Pork Osso Boca, Garlic Mashed , Asparagus
\$45.00

Salad and Rolls, Beef Tenderloin, Risotto , Asparagus \$45.00

Salad and Rolls, Beef Short Ribs, Garlic Mashed , Asparagus
\$45.00

Salad and Rolls, Chicken Parmesan, Penne Ala Vodka, Broccoli
\$25.00

Salad and Rolls, Chicken Tosca, Risotto, Broccoli
\$25.00

Salad and Rolls, Fresh Seared Salmon, Risotto, Broccoli \$35.00

Salad and Rolls, Seafood Stuffed Portabella with Risotto,
\$35.00

Salad and Rolls, Strip Steak, Baked Potato, Broccoli
\$38.00

Vegetarian, Vegan, Gluten Free

We can customize according to your needs. Here are a few that will cover most restrictions

Roasted Root Veggies, Black Beans with Cilantro & Lime, Quinoa Pilaf, Kale with Citrus

\$25 V,VG,GF

Eggplant Parmesan, Pasta

\$25V

Quinoa Stuffed Portabella Steamed Basmati Rice, Fresh broccoli

\$25 V,VG

Vegetable Stir-Fry, Rice

\$25 V,VG,GF

Vegetable Pasta Alla Vodka

\$25 V,VG

Sweet Endings

Assortment Platters 9.95

Cannoli \$4

Brownies \$3

Cookies \$3

Panna Cotta \$5

Assorted Moose Cups \$4

Cup Cakes \$4

Cheese Cake \$5

Lemon Bars \$3

Beignet \$4

Fresh Pie with Ice Cream and Whipped Topping \$6

Sorbet \$4.00

Assorted Cakes, Chocolate, Carrot, Cheese, Brown Butter with Toppings, \$7.00

Beverage & Bar Options

Open Bar. Beer, Red & White Wine, Mixed Drinks
\$25 per Person

Cash Bar: Priced Per Drink
Beer \$7.00, Wine \$10.00 Mixed Drink \$12.00

Beer & Wine Only Open Bar
\$19.00 Per Person

Coffee Service \$2.00 Per Person

Soft Drinks \$3.00 Per Person

Speciality Drinks
\$- customized

FAQ

Do you require a deposit? Yes we ask for 30% non-refundable deposit when you reserve your date. The remaining balance is and final count is due 2 weeks before your event.

What Happens to Left over food? We package up all leftovers for you to take home.

Do you charge Gratuity ? Yes All prices are per person with tax and Service Charge added to the final bill. Tipping is left to you.

How Long Do we have the Space. Morning and Early events will be scheduled for a 3 hour period. If you need extra time for setup or cleanup you can purchase extra hours. \$100 per hour.

Can we bring our own food ? No outside food is allowed

Can we Bring our own Alcohol? No outside Alcohol is allowed

Can we choose Linen Colors? Yes linen choices are available.

Are Linens included with Kid parties. No . Plastic is used but linen can be added for additional cost.

Can we decorate? Yes decorating is permitted with command strips and removable holders. No Nails , Tape or tacks

Can we have Rent a DJ? Yes but inquire about setup and table arrangements to fit your Guests. Music Cut off is 10PM

Can We bring a wedding Cake. Yes you can bring your wedding cake. There is a charge for setup for cutting and plating. \$1.50 per guest

Is there a place to dance? Depending on how many guest you have attending we may have to clear and break down tables after dinner to make room for dancing.