



## SERVED DINNER

### STARTER | *Select One*

**Chef's Choice Seasonal Soup**

**Seasonal Fruit and Berries**

**Lemoncello Salad**

*Crisp Chopped Romaine, Roasted Red Pepper, Green Onions, Crumbled Gorgonzola, Spiced Pine Nuts, Lemon-Honey Vinaigrette*

**Iceberg Wedge**

*Blue Cheese Dressing, Toasted Almonds, Grape Tomatoes, Bacon*

**Red & Green Leaf Lettuce Salad**

*Sun Dried Cherries, Apples, Pears, Gorgonzola, Toasted Pumpkin Seeds, Orange Vanilla Vinaigrette*

**Classic Caesar Salad**

*Tossed Romaine, Pecorino Romano, Croutons, Caesar Dressing*

**Greengrocer's Salad**

*Romaine, Spinach & Mesclun Greens, Carrots, Cucumber, Tomatoes, Croutons, Roasted Shallot Vinaigrette*



### ENHANCEMENTS | *Priced Per Item*

**Warm Bruschetta | \$5.00 Per Person**

*With Tomatoes, Basil and Asiago Cheese*

**Coconut Shrimp Trio with Apricot Mustard Dipping Sauce | \$7.00 Per Person**

**Sliced Seasonal Melon and Prosciutto | \$8.00 Per Person**

**Crab & Corn Fritter with Chili Lime Drizzle | \$8.00 Per Person**

**Beet Bruschetta | \$9.00 Per Person**

*With Macadamia Roasted Garlic Spread & Midnight Moon Goat Cheese*

**Eggplant Roulade | \$9.00 Per Person**

*Fresh Mozzarella with Roasted Peppers, Basil, Fontina Cheese Sauce*

**Seared Pepper-Crusted Tuna | \$10.00 Per Person**

*With Sweet Chili, Sweet & Sour Cucumbers*

**Jumbo Blue Crab Cake with Chive Aioli | \$10.00 Per Person**

**Goat Cheese and Jicama Ravioli | \$10.00 Per Person**

*With Avocado Purée, Asparagus Salad, Fresh Citrus*

**Classic Gulf Shrimp Cocktail | \$13.50 Per Person**

*5 Large Shrimp Served with House-Made Cocktail Sauce and Lemon*

**Swordfish Kebobs | \$13.50 Per Person**

*With Honey Lime Glaze, Quinoa Roasted Corn Salad & Black Eyed Peas*





## SERVED DINNER

### ENTREES | *Select Two*

**Peach BBQ Glazed Chicken | \$29.00 Per Person**

*Topped with Peach Salsa*

**Woodcliff Vegetarian Feature | \$29-32.00 Per Person**

*Chef's Signature Offering of the Day*

**Apple-Fennel Stuffed Pork Loin | \$30.00 Per Person**

*Drizzled with Fig-Port Wine Jus*

**Chicken Tuscany | \$30.00 Per Person**

*Stuffed with Roasted Red Peppers, Artichokes, Sage & Fontina Cheese, Chicken Veloute Sauce*

**Miso-Cod | \$31.00 Per Person**

*Baked with Miso Glaze*

**Baked Salmon Fillet | \$32.00 Per Person**

*Baked with Chef's Famous Candied BBQ Glaze & Pineapple Chutney*

**Hoisin Chicken & Shrimp Duo | \$32.00 Per Person**

*Brandied Hoisin Glazed Chicken, Grilled Tiger Shrimp, Napa Cabbage & Edamame Slaw, Citrus Miso Sauce*

**Filet of Beef Sirloin (6 oz.) | \$34.00 Per Person**

*Select One: Tarragon Bordelaise, Red Wine Jus, Cabernet Demi Glace, Au Poivre*

**Macadamia Mahi-Mahi | \$34.00 Per Person**

*Drizzled with Blackberry Gastrique*

**Sirloin & Salmon Duo | \$38.00 Per Person**

*Medallion of Sirloin Filet of Beef with Cabernet Demi-Glace, Avocado-Glazed Salmon Fillet\**

*\*CHICKEN FRENCH MAY BE SUBSTITUTED FOR THE SALMON FILLET*

**The Perfect Pair | \$42.00 Per Person**

*Medallion of Sirloin Filet of Beef with Cabernet Demi-Glace, Jumbo Blue Crab Cake with Chive Aioli*

**Filet of Beef Tenderloin (8 oz.) | \$45.00 Per Person**

*Select One: Tarragon Bordelaise, Red Wine Jus, Cabernet Demi Glace, Au Poivre*

### DESSERT | *Select One*

**SERVED WITH MELITTA® COFFEE, TAZO TEAS AND HOT CHOCOLATE**

**Apple Crumble Cake á la Mode, Carrot Cake, Marble Cheesecake, Traditional Tiramisu**

**Angel Food Cake & Strawberry Sauce, Apple-Almond Tart, Key Lime Meringue Pie**

**Peanut Butter Brownie Torte, Blackberry Brownie Fudge Torte**

**Whipped Mousse** (*Chocolate Grand Marnier, Raspberry or Lemon Mascarpone*)

### ENHANCED DESSERT | *\$3.50 Per Person*

**Snickers Torte, Chocolate Mudslide Cheesecake Bomb**

**Apple Cherry Strudel, Milk Chocolate Hazelnut Tart**





## DINNER BUFFET

### SERVED STARTER | *Select One*

**Chef's Choice Seasonal Soup, Seasonal Fruit and Berries**

**Lemoncello Salad**

*Crisp Chopped Romaine, Roasted Red Pepper, Green Onions, Crumbled Gorgonzola, Spiced Pine Nuts, Lemon-Honey Vinaigrette*

**Iceberg Wedge**

*Blue Cheese Dressing, Toasted Almonds, Grape Tomatoes, Bacon*

**Red & Green Leaf Lettuce Salad**

*Sun Dried Cherries, Apples, Pears, Gorgonzola, Toasted Pumpkin Seeds, Orange Vanilla Vinaigrette*

**Classic Caesar Salad**

*Tossed Romaine, Pecorino Romano, Croutons, Caesar Dressing*

**Greengrocer's Salad**

*Romaine, Spinach & Mesclun Greens, Carrots, Cucumber, Tomatoes, Croutons, Roasted Shallot Vinaigrette*



### ACCOMPANIMENTS

**Chef's Choice Trio of Cold Salads, Seasonal Vegetable Sauté, House-Baked Rolls & Butter**

**Select One:** *Mashed Potatoes, Roasted Red Bliss Potatoes, Chef's Choice Grains*

### ENTREES | *Select Two or Three, \$38/42.00 Per Person*

**Hand-Carved Sirloin of Beef** with Cabernet Demi-Glace

**Home-Made Meatloaf** with Beef, Pork & Veal & Cabernet Demi-Glace

**Baked Salmon Fillet** with Chef's Famous Candied BBQ Glaze & Pineapple Chutney

**Apple-Fennel Stuffed Pork Loin** with Fig-Port Wine Jus

**Rigatoni Casserole** with Ricotta Cheese, Grilled Vegetables, Roasted Red Pepper Sauce

**Roast Breast of Turkey** with Natural Gravy

**Apricot Glazed Chicken** with Rosemary Velouté

**Chicken Paella** with Bell Peppers, Chorizo Sausage, Saffron, Roma Tomato, Peas

**Ricotta Stuffed Chicken** with Sun Dried Tomatoes, Spinach, Fine Herbs, Ivory Sauce

**Carved Roasted Tenderloin of Beef** with Rosemary Zinfandel Sauce | **ADD \$10.50 PER PERSON**

**Slow-Roasted Prime Rib of Beef** with Au Jus | **ADD \$6.50 PER PERSON**

### SERVED DESERT | *Select One*

SERVED WITH MELITTA® COFFEE, TAZO TEAS AND HOT CHOCOLATE

**Apple Crumble Cake à la Mode, Carrot Cake, Marble Cheesecake**

**Traditional Tiramisu, Angel Food Cake & Strawberry Sauce**

**Apple-Almond Tart, Key Lime Meringue Pie**

**Peanut Butter Brownie Torte, Blackberry Brownie Fudge Torte**

**Whipped Mousse** (Chocolate Grand Marnier, Raspberry or Lemon Mascarpone)

