

# SERVED DINNER SELECTIONS

## Starters

*Select One:*

Seasonal Soup

Seasonal Fresh Fruit and Berries

Orecchiette Carbonara

Smoked Chicken Mascarpone Ravioli with Fontina Sauce

Lemoncello Salad

Crisp Chopped Romaine tossed with Roasted Red Pepper,  
Green Onion, Crumbled Gorgonzola, Spiced Pine Nuts with Lemon-Honey Vinaigrette

Iceberg Wedge

Blue Cheese Dressing, Toasted Almonds, Grape Tomato, 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

Greengrocer's Salad

Romaine, Spinach, Mesculin Greens, Carrot, Cucumber,  
Cherry Tomato, Croutons, Roasted Shallot Vinaigrette

## FOR AN ADDED TOUCH:

*Select One:*

Classic Gulf Shrimp Cocktail: Five Large Shrimp Served with  
House-Made Cocktail Sauce and Lemon \$13.50 Per Person

Warm Bruschetta, Tomatoes, Basil and Asiago Cheese: \$5.00 Per Person

Jumbo Lump Crab Cake with Chive Sauce: \$10.00 Per Person

Crab and Corn Fritter with Chili Lime Drizzle: \$8.00 Per Person

Coconut Shrimp (3) with Apricot Mustard Dipping Sauce: \$7.00 Per Person

Sliced In-Season Melon and Prosciutto: \$8.00 Per Person

Beet Bruschetta, Macademia Roasted Garlic Spread, Midnight Moon Goat Cheese: \$9.00

## Desserts: Select One:

Apple Crumble Cake a la Mode, Carrot Cake, Marble Cheesecake

Traditional Tiramisu, Lemon-Blueberry Cake, Bourbon-Pecan Tart

Key Lime Pie, Peanut Butter Brownie Torte, Blackberry Brownie Fudge Torte

Assorted Flavored Mousse: *Select One*

Chocolate Grand Marnier, Raspberry or Lemon Mascarpone

## Dessert Upgrades - Select One:

**Snickers Torte:** Chocolate Ganache, Nugget Mousse, Caramel, Peanuts

**Apple Cherry Strudel**

**Milk Chocolate Hazelnut Tart**

\$3.50 Per Person

*Top off your event with a special creation by our Executive Pastry Chef  
Michelle Carlson, she is a five time winner of the Chocolate Ball's Grand Prize.*

*All Food and Beverage Subject to 20% Service Charge and 8% Sales Tax. Prices Subject to Change.*

199 Woodcliff Drive - Fairport, NY 14450 - (585) 248-4800 Fax 381-2673 Visit us at: [www.woodcliffhotelspa.com](http://www.woodcliffhotelspa.com)

**Entrées**  
(Select Two)

**Sliced Roast Sirloin of Beef**

Choice of Sauce: Tarragon Bordelaise,  
Red Wine Jus, Cabernet Demi Glace,  
Au Poivre

\$32 Per Person

Upgrade to a Truffle Sauce for  
\$0.50 a Person

*Hosimer Cabernet, Franc, NY*

**Beef and Salmon**

Medallion of Sirloin Filet of Beef with  
Cabernet Demi-Glace,

Avocado Glazed Salmon,

\$38 Per Person

(Breast of Chicken French may be  
substituted for the Salmon)

*Blackstone Merlot, California*

**Macadamia Mahi-Mahi**

Black Berry Drizzle

\$34 Per Person

*Hahn Estates Pinot Noir,  
California*

**Baked Salmon Fillet**

Strawberry-Guava Glaze, Pineapple Topping

\$32 Per Person

*Greg Norman Pinot Noir,  
California*

**Miso-Cod**

Baked with Miso Glaze

\$31.00 per Person

*Casa Larga CLU Chardonnay, NY*

**Chicken and Shrimp**

Brandied Hoisin Glazed Chicken Breast

Grilled Tiger Shrimp and Napa

Cabbage Slaw, Citrus Miso Sauce

\$32 Per Person

*Salmon Run Riesling, NY*

**Chicken Tuscany**

Filled with Roasted Red Pepper,  
Artichoke, Sage and Fontina Cheese,

Chicken Veloute Sauce

\$30 Per Person

*Caposaldo Pinot Grigio, Italy*

**Roast Beef Tenderloin**

8 oz. Grilled Filet of Beef

Choice of Sauce: Tarragon Bordelaise,  
Red Wine Jus, Cabernet Demi Glace,

Au Poivre

\$45 Per Person

Upgrade to a Truffle Sauce for \$0.50  
a Person

*Hayman Hill Cabernet Sauvignon,  
Napa Valley*

**Woodcliff Signature Vegetarian Entrée**

Offering of the Day

\$29 - \$32 Per Person

**Slow-Roasted Premium Pork Loin**

Fennel Relish, Port Wine Jus

\$30 Per Person

*Rioja Vega, Crianza Reserva, Spain*

**Perfect Pair**

Medallion of Sirloin Filet of Beef with  
Cabernet Demi-Glace and

Blue Crab Cake with Chive Aioli

\$42 Per Person

*Greg Norman, Pinot Noir, California*

**Apple-Cherry Chicken**

with Pomegranate Jus

\$29.00

*Lamoreaux Landing, Chardonnay, NY*

All Entrées Include House-Baked Artisan Rolls, Creamery Butter,  
Appropriate Starch, Vegetable, 100% Colombian Supremo Coffee,  
Selection of Harney Teas, Iced Tea and Milk

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# DINNER BUFFET SELECTIONS

(Minimum 25 People)

## Salad

*Served – Select One:*

Lemoncello – Crisp Chopped Romaine, Roasted Red Pepper,  
Green Onion, Crumbled Gorgonzola, Spiced Pine Nuts, Lemon-Honey Vinaigrette  
Iceberg Wedge - Blue Cheese Dressing, Toasted Almonds, Grape Tomato, Bacon  
Classic Caesar – Tossed Romaine, Pecorino Romano, Croutons  
Greengrocer's – Romaine, Spinach, Mesculin Greens, Carrot, Cucumber  
Cherry Tomato, Croutons, Roasted Shallot Vinaigrette

## Buffet

Chef's Selected Trio of Salads

*Choice of Two or Three Entrees*

### Entrées

#### Carved Sirloin of Beef

Cabernet Demi Glace

#### House-Made Meatloaf

(Beef, Pork, Veal)

Cabernet Demi-Glace

#### Slow-Roasted Premium Pork Loin

Fennel Relish

Port Wine Jus

#### Baked Salmon Fillet

Strawberry-Guava Glaze

Pineapple Topping

#### Rigatoni Casserole

Ricotta Cheese and Grilled Vegetables,  
Roasted Red Pepper Sauce

#### Roast Breast of Turkey

with Gravy

#### Apple-Cherry Chicken

with Pomegranate Jus

#### Chicken Paella

Bell Peppers, Chorizo Sausage,  
Saffron, Roma Tomato and Peas

#### Ricotta Stuffed Chicken

Sun Dried Tomato, Spinach, Fine Herbs  
in an Ivory Sauce

All Entrees Include In-Season Vegetables, Your Choice of Mashed Potatoes,  
Roasted Red Bliss Potatoes, or Selected Grains, House-Baked Artisan Rolls, Creamery Butter  
100% Colombian Supremo Coffee, Selection of Harney Teas, Iced Tea and Milk

TWO SELECTIONS: \$38 Per Person

THREE SELECTIONS: \$42 Per Person

*Culinary Attendant Fee: \$35.00*

Chef's Carved Enhancements

Carved Roasted Tenderloin of Beef with Rosemary Zinfandel Sauce \$10.00 Per Person

Slow Roasted Prime Rib of Beef, Natural Juices \$6.50 Per Person

### Desserts

*Served – Select One*

Apple Crumble Cake a la Mode, Carrot Cake, Marble Cheesecake  
Traditional Tiramisu, Lemon-Blueberry Cake, Bourbon-Pecan Tart  
Key Lime Pie, Peanut Butter Brownie Torte, Blackberry Brownie Fudge Torte

Assorted Flavored Mousse: *Select One*

Chocolate Grand Marnier, Raspberry or Lemon Mascarpone

*(An additional Charge of \$3.00 Per Person will apply for groups falling under the minimum)*

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