

TWO COURSE LUNCH

Minimum 15 Guests

All Luncheon Selections Include One Starter or One Dessert and
100% Colombian Supremo Coffee, Selection of Harney Teas and Iced Tea

STARTERS

(Select One)

Seasonal Soup, Fresh Fruit Salad, Mixed Greens with House Vinaigrette

SALADS

(Select One Salad, Sandwich or Hot Entrée)

Served with Rolls & Butter

Bibb Salad

Grilled Chicken, Bibb Lettuce, Root Beer Plumped Cranberries, Fresh Sliced Apples,
crumbled Gorgonzola, Spiced Pumpkin Seeds, Orange Vanilla Vinaigrette

Cobb Salad

Chopped chicken, baby corn, crumbled blue cheese, bacon, Roma tomatoes,
hard-boiled eggs, avocado, Romaine and field greens

Grilled Chicken Caesar

Fresh Romaine Tossed with Tri-Colored Peppers, Grilled Chicken,
Shredded Pecorino Romano and Caesar Dressing

SANDWICHES

Woodcliff Burger

Aged Cheddar Cheese, Lettuce, Tomato, Onion, Twist Roll, Sweet Potato Fries

Grilled Chicken

California Marinade, Lettuce, Tomato, Avocado, Ranch Mayonnaise, Sandwich Bun, Sweet Potato Fries

Buffalo Chicken Wrap

Sliced Buffalo Spiced Chicken, Blue Cheese, Lettuce, Tomato, Spinach Tortilla, Potato Wedges

HOT ENTREES

Served with Rolls & Butter

Pistachio Crusted Chicken

Coconut Ginger Sauce, Whipped Potatoes, Green Beans Almondine

Gingersnap Crusted Sole

Kiwi- Lime Sauce, Shaved Fennel-Apple Salad, Potato Pancake, Steamed Cauliflower

Mushroom Tortelloni, Gorgonzola Sauce, Pistachio Pesto

Teriyaki Marinated Grilled Flank Steak, Fresh Asparagus, Roasted New Potatoes

DESSERTS

(Select One)

Lemon Chiffon Cake

Traditional Tiramisu

Bourbon Pecan Tart

Black Forest Cake

Key Lime Pie

Strawberry Mousse Crepe

Fresh Fruit Cup with Seasonal Berries and Mint

White Chocolate-Raspberry Bread Pudding

(Vegetarian Entrees Available Upon Request)

SERVED LUNCH \$21.00 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 is 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

LUNCH "TO GO"

(Minimum of Two Selections)

SANDWICHES

Black Forest Style Ham

Swiss Cheese, Whole Wheat Bread

Horseradish-Mustard Spread

Shaved Roasted Honey Maple Turkey Breast

Fresh Mozzarella, Sundried Tomato, Basil and Pecan Pesto, French Baguette

Shaved Roast Beef

Chipotle Beef with Pepper Jack Cheese, Focaccia Bread

Grilled Vegetable Wrap

Marinated Grilled Vegetables Wrapped in a Flour Tortilla

Sun Dried Tomato Chicken Wrap

Grilled Chicken Breast, Romaine Lettuce, Sun Dried Tomato Spread, Pecorino Romano wrapped in a Flour Spinach Tortilla

SALADS

(Select One)

Potato Fennel Salad

Red Bliss Potatoes, Egg, Celery, Sun Dried Tomatoes and Fennel

California Cous Cous

Toasted Almonds, Cilantro, Currants, Golden Raisins, Sweet Onion, Bell Pepper and Citrus Vinaigrette

Pasta Salad

Penne Pasta, Tomatoes, Olives, Mozzarella Cheese, Marinated Artichoke Hearts

SNACKS

Chef's Choice of Baked Lays Assortment

BAKED GOOD

(Select One)

Chocolate Chip Cookie

House-Made Double Fudge Brownie

Reese's Peanut Butter Cookie

Rice Krispie Treat

Cookies & Cream Bar

Raspberry Almond Bar

Lemon Bar

Hostess 100 Calorie Pack®

FRUIT

(Select One)

Apple, Orange, Pear

BAGGED LUNCH \$18.00 Per Person

All of Our Bagged Lunches Include Bottled Water and Soft Drinks

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NEW YORK DELI

Seasonal Soup

Market Vegetable Tossed Salad with Balsamic Vinaigrette and Parmesan Peppercorn Dressings

Choice of:

Albacore Tuna Salad with Sharp, Creamy Aioli

or

Chicken Salad with Seedless Grapes and Slivered Almonds

Potato Fennel Salad
Red Bliss Potatoes, Egg, Celery, Sun Dried Tomatoes & Fennel

Deli Sandwich Makings:

Thinly Sliced Roast Beef, Turkey, Black Forest Ham and Salami

Sandwich Fixins':

Provolone, Cheddar and Swiss Cheeses
Red and Green Leaf Lettuce, Sliced Roma Tomatoes, Dill Pickles

Sandwich Spreads:

Yellow Mustard, Mayonnaise and Creamy Horseradish

Whole Grain Breads and Twist Rolls

Assorted Cheesecake Bars

Whole Fresh Fruit and Berries

100% Colombian Supremo Coffee, Selection of Harney Teas and Hot Chocolate
\$22.00 Per Person (25 Person Minimum)
\$25.00 (15-24 Guests)

DELI EXPRESS

Roast Beef, Provolone and Horseradish, Whole Grain Mustard Spread on a Ciabatta Roll

Turkey Herb Wrap
Crispy Tortilla, Lettuce, Tomato, Provolone, Aioli

Virginia Baked Ham and Swiss on Twist Roll

Vegetable Wraps
(Upon Request)

Sandwich Spreads:

Yellow Mustard, Mayonnaise and Creamy Horseradish

Salads

Potato Fennel Salad
Red Bliss Potatoes, Egg, Celery, Sun Dried Tomatoes & Fennel

Edamame Salad, Nappa Cabbage, Bell Pepper Sesame Soy Vinaigrette

Caprice Salad, Fresh Mozzarella, Sliced Tomatoes, Basil, Cracked Black Pepper Sea Salt and Olive Oil

**A variety of Individual Bags of Snacks
Baked Lays Potato Chips, Pretzels, Popcorn**

House-made Brownies with Chocolate Ganache

Whole Fresh Fruit and Berries

100% Colombian Supremo Coffee, Selection of Harney Teas and Hot Chocolate

\$20.50 Per Person (Maximum 25 People)

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LUNCHEON BUFFET SELECTIONS

Tour of Italy

Warm Bread, Focaccia, and Rustic Italian Bread
Fresh Romaine Tossed with Bowtie Pasta,
Tri-Colored Peppers, Croutons, shredded Pecorino Romano, Caesar Dressing

Caprice Salad

Fresh Mozzarella, Sliced Tomatoes, Basil, Cracked Black Pepper,
Sea Salt and Olive Oil

Roman Chicken

Herbed Baked Chicken Breast, Artichoke Ragout.

Penne Pasta Rossa

Penne Pasta, House-made Marinara Enriched with Alfredo, Finished with Freshly Grated
Parmesan Reggiano
Vegetable Medley

Miniature Cream Puffs, Cannolis

100% Colombian Supremo Coffee,

Selection of Harney Teas, Iced Tea and Milk

Add: Eggplant Parmesan for \$4.50 per Person

\$24.00 Per Person (Minimum 30 People)

\$27.00 (15 – 29 Guests)

Tex-Mex Buffet

Carne Asada (Beef), and Chicken Fajitas

Flour Tortillas

Condiment Bar: Sour Cream, Fresh Cilantro, Marinated Tomatoes, Roasted
Sweet Corn, Olives, Salsa, Avocado Pico de Gallo, Shredded Lettuce, Shredded Cheeses

Refried Beans

Blue Corn Tortilla Chips with Mexican Fondue

Tex Mex Squash Casserole

Mexican Rice

Churros (Mexican Fried Dough) with Chocolate Sauce,

Mexican Wedding Cake Cookies,

100% Colombian Supremo Coffee,

Selection of Harney Teas, Iced Tea and Milk

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LUNCHEON BUFFET SELECTIONS

The Cliff Hanger

Hearth-Baked Breads
Seasonal Soup

Market Vegetable Tossed Salad with
Balsamic Vinaigrette and Ranch Peppercorn
Dressings

Broccoli Salad
Raisins, Bacon, Red Onion, Sharp
Cheddar, Sunflower Seeds

Choice of Two or Three:

Slow Roasted Turkey, Marsala Gravy

Chicken French

Home-made Meatloaf, (Beef, Pork & Veal)
Cabernet Demi-Glace

Slow-Roasted Premium Pork Loin,
Orange Spiced Rub

Penne Caprice
Fresh Basil, Parmesan and
Mozzarella Cheeses, Pine Nuts, in
a Marinara Sauce

Choice of One:

Mashed Potatoes or
Roasted Red Bliss Potatoes

Vegetable Medley

House-Made Apple Crisp with Cinnamon

100% Colombian Supremo Coffee,
Selection of Harney Teas, Iced Tea and Milk

Two Selections: \$25.00 Per Person

Three Selections: \$28.00 Per Person

(Minimum of 35 People)

Pizza and Greens

An Array of Salad Toppings to Include:

Romaine, Red, Green Leaf Lettuce,
Tomatoes, Cucumbers, Asiago and
Feta Cheeses, Bermuda Onions, Garbanzo
Beans Crumbled Bacon, Hard-Simmered
Eggs, Carrots, and Tri-Colored Peppers

Chilled Pasta Toss:

Tri-colored Bow Tie Pasta, Soft Mozzarella,
Sharp Imported Provolone,
Sliced Imported Meats, Grilled Summer
Vegetables, Roasted Red Peppers, Ripe
Olives and Marinated Artichoke Hearts with
Italian Vinaigrette

Dressings to Include:

Classic Caesar, Balsamic Vinaigrette, and
Ranch Dressings

Boneless Buffalo Style Chicken Bites

Blue Cheese

Assorted House-Made Pizzas:

Plum Tomato Sauce, Parmesan and
Mozzarella Cheeses

Add one topping:

Pepperoni, Sausage, Black Olives,
Onions, Mushrooms or Peppers

Cookies & Cream, Lemon Bars

100% Colombian Supremo Coffee,
Selection of Harney Teas, Iced Tea and Milk

\$23.00 Per Person

(Minimum of 20 People)

\$26.00 (15-19 Guests)

Upgrade your Toppings Bar:

Grilled Chicken Breast,

Marinated Flank Steak

\$5.00 per Person

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LUNCHEON BUFFET SELECTIONS

Open Face Sandwich Bar

Seasonal Soup

Fresh Fruit Salad

Market Vegetable Tossed Salad with Balsamic Vinaigrette and
Ranch Dressings

Chef's Selected Salad

Choice of Three Open-Face Sandwiches:

(Maximum 50 people)

Thinly Sliced Fresh **Roasted Turkey Breast** and Provolone
Ham and Swiss Mornay

Philly Cheese Steak with Onions, Peppers and Mozzarella
Corned Beef, Sauerkraut and Swiss

Albacore Tuna and Cheddar

Seafood Melt (Chopped Shrimp, Scallops and Crab)

Vegetarian: Grilled Vegetables with Provolone and Parmesan

House-made Peach Crisp

100% Colombian Supremo Coffee,
Selection of Harney Teas, Iced Tea and Milk

\$24.00 Per Person (Minimum 30 People)

\$27.00 (15-29) Guests

Vanilla Ice Cream can be added for an Additional \$1.50 Per Person

The Plat du Refuse

House-made Macaroni Salad with Roasted Grape Tomatoes

Fresh Fruit Salad

Romaine, Red, Green Leaf Lettuce,
Balsamic Vinaigrette and Ranch Dressings

Zwiegles Red Hotdogs

Hamburgers, Cheeseburgers, Rolls and Condiments

Boneless Buffalo Style Chicken Bites, Blue Cheese

Baked Beans and Lyonnaise Hash Browns

Chef's Specialty Sauce

House-made Brownies with Chocolate Ganache

100% Colombian Supremo Coffee,
Selection of Harney Teas, Iced Tea and Milk

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Caribbean Cruise Buffet

Baskets of Plantain Chips with Pineapple Salsa

St. Thomas Style Sweet Potato Salad

Salad Greens with Coconut-Lime Dressing, Jicama, Mandarin, Sunflower Seeds

Entrees:

Jamaican Jerk Chicken with Melon-Habanero Salsa

Citrus Spiced Pork Loin with Hearts of Palm Slaw

Mango Glazed Carrots with Pistachio Black Beans and Rice

Dessert

Mango Tarts, Key Lime Pie, Tropical Mini Pastries

100% Colombian Supremo Coffee, Selection of Harney Teas and Milk

\$24.00 per Person (Minimum 30 People)

\$27.00 (15 – 20 People)

Three Entree Available @ \$4.00 Additional per Person

Southern Style

Twist Rolls, Corn Muffins, Creamy Honey Butter & Jam

Market Vegetable Tossed Salad, Buttermilk Ranch Dressing

Home-made Cole Slaw

“Hoppin’ John” Salad, Brown/Red or Dirty Rice, Corn, Beans, Okra, Green Peppers. Molasses Vinaigrette

Entrees:

Pulled Memphis Pork or Beef Barbecue

Southern-Fried Chicken

Roasted Yellow Squash Casserole Cornbread Topping

Maple Roasted Sweet Potatoes

Dessert:

Peach Crisp, Whipped Cream

100% Colombian Supremo Coffee, Selection of Harney Teas and Milk

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\$27.00 (15 – 20 People)

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