

Woodcliff Hotel and Spa has designed attended stations to create a more interactive experience for our guests. Food will be prepared and presented in front of guests, allowing them to sample from a wide variety of food selections.

From the Carving Board

\$35 Carver Fee Applies

Tenderloin of Beef
 Chef's Special Dry Rub
 \$295
 (Serves 20 People)

Dry Rubbed, Roasted Strip Loin of Beef
 \$250
 (Serves 40 People)

Slow-Roasted Prime Rib of Beef
 with Au jus
 \$290
 (Serves 30 People)

Slow-Roasted Turkey Breast
 \$195
 (Serves 35 People)

Oak Plank Salmon with Palm Sugar
 Verjus Glaze
 \$185
 (Serves 30 People)

Slow-Roasted Honey Glazed Ham
 \$185
 (Serves 50 People)

Stations

Taste of Florence

Select Two:

Tri-Colored Bow Tie Pasta Tossed with Grape Tomatoes,
 Tomato Purée, Olive Oil, Garlic, Fresh Basil and
 Mozzarella Cheese topped with
 Pecorino Romano and Toasted Pine Nuts

Cheese Tortellini with Tomato Basil Sauce

Ravioli Filled with Exotic Mushrooms,
 Provolone,
 Mozzarella Cheeses in a Sun-Dried Tomato
 Sauce

Spinach Fettuccini Alfredo
 \$14 Per Person

Mashed Potato Bar

Chef's House-Made Mashed Potatoes
 With Red Bliss, Garlic and Parmesan Cheese
 Sweet Potato Mashers with Brown Sugar
 and Glazed Pecans
 Seasoned Texas Fries

Toppings to include:

Warm Crumbled Bacon

Sour Cream

Pico de Gallo Salsa

Sharp Cheddar

Creamery Butter, Margarine

\$9 Per Person

(Minimum of 30 People)

*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

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Pacific Rim

Vegetable Sushi

(Nori, Rice and Fresh Vegetables)

Spring Rolls, Asian-Peanut Sauce

Hot Thai Soup, Chicken, Coconut Milk,

Lemongrass

Make Your Own Lettuce Wraps

Ginger Cashew Chicken Salad

Pineapple Dipping Sauce

Bibb Lettuce

Won Tons

Entree

Select One:

Stir-Fry Sweet & Sour Pork, Hoisin Beef
or Cashew Chicken

Szechuan Vegetable Stir-Fry

Pineapple and Scallion Fried Rice or

Lo Mein Noodles

\$13 Per Person (Minimum 30 People)

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STATION PARTY

(Minimum of 30 Guests)

Displays

Crudite: Baskets of Crisp Fresh Vegetables
with Garden Vegetable and Dill Dips
Imported and Domestic Cheese Board with
Whole Fruit, Berries and Select Crackers

From The Carving Board

(Select Two)

Slow-Roasted Turkey Breast
Slow-Roasted Honey Glazed Ham
Dry Rubbed Roast Top Sirloin of Beef
Oak Plank Salmon, Palm Sugar Verjus Glaze
All Selections will be served with Miniature Rolls and
Appropriate Accompaniments

Hand-Passed

(Preparation Based Upon Six Items Per Person)

Italian Filled Mushroom Caps
Mushroom Vol Au Vent, Artichoke Parmesan Hearts
Sesame Chicken Saté with Chili Sauce

Pasta Station

(Select Two)

Italian, Focaccia Breads, Creamy Butter
Tri-Colored Bow Tie Pasta Tossed with Grape Tomatoes, Tomato Purée, Olive Oil,
Garlic, Fresh Basil and Mozzarella Cheese Topped with Pecorino Romano and
Toasted Pine Nuts
Cheese Tortellini with Tomato Basil Sauce
Exotic Mushroom Ravioli, Sun Dried Tomatoes
Provolone, Mozzarella Cheeses
Spinach Fettuccini Alfredo

Salad Station

Romaine and Mixed Salad Greens, Tomatoes, Cucumbers, Asiago
and Feta Cheeses, Bermuda Onions, Crumbled Bacon, Hard-Simmered Eggs,
Carrots and Tri-Colored Peppers
Dressings to Include: Classic Caesar, Reduced Fat Strawberry,
Balsamic Vinaigrette, Parmesan Peppercorn and Ranch

Sweets

A Variety of House-Made Miniature Pastries (1.5 per person)
Chocolate-Dipped Strawberries (1.5 per person)
100% Colombian Supremo Coffee,
Flavored Coffee, Selection of Harney Teas and Hot Chocolate
\$45 Per Person

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