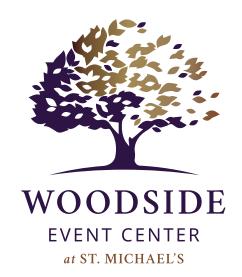
social & corporate events



woodside event center at st. michael's

440.526.9696

woodsideeventcenter.com 5025 e. mill road broadview heights, ohio 44147

breakfast

woodside event center at st. michael's 440.526.9696

woodsideeventcenter.com 5025 e. mill road broadview heights, ohio 44147

general event details

minimum guest count

our minimum guest count is 50 guests

quarantee

a final guest count is due fourteen (14) days prior to the event.

deposit and payments

a \$250 deposit is required to secure a date. final payment may be made by cash, personal check, or credit card (fees apply). cancellation policies are outlined in the signed contract.

linens and seating

woodside event center will provide our standard white linen tablecloth and your choice of color linen napkin. also included are banquet chairs, china, flatware and stemware. specialty linens are available at an additional cost. please inquire for details.

food allergies

we will make every effort to accommodate any special dietary needs. please note we cannot guarantee the omission of any particular ingredient due to the physical constraints of our kitchen or our suppliers, who may have the ingredient present during production. we are not trained in the intricacies celiac disease, gluten intolerance, peanut allergies, or any other type of allergy or intolerance, and cannot provide recommendations or advice on these issues.

catering & additional policies

- woodside event center is a catered facility and no outside food or beverage is permitted
- all events may be subject to a room rental fee
- all audio-visual equipment must be ordered no less than 72 hours prior to your event
- you are welcome to use our centerpieces or provide uour own
- prices are subject to 20% service charge and 8% sales tax added to your total bill

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions





breakfast

classic beverage station | 6 pp

fresh brewed coffee and assorted flavored teas orange and cranberry juice

continental breakfast | 13 pp

classic beverage station assorted breakfast pastries bagels with cream cheese and preserves add-on fresh seasonal fruit | 2 pp add-on yogurt | 2 pp

healthy start | 13 pp

classic beverage station yogurt cup with select topping fresh fruit

signature breakfast buffet | 25.50 pp

classic beverage station assorted breakfast pastries bagels with cream cheese and preserves scrambled eggs breakfast potatoes choice of one: bacon, ham or sausage

all-american plated breakfast | 27 pp

classic beverage station freshly baked muffins or danish scrambled eggs or broccoli and cheese quiche breakfast potato choice of one: bacon, ham or sausage

elevate the signature buffet or the all-american plated breakfast by adding the following:

chef attended belgian waffle station | 4.50 pp (with assorted toppings) chef attended omelet station | 4.50 pp blintzes with fruit topping | 4 pp french toast | 3.50 pp (only with buffet service) pancakes | 3.50 pp (only with buffet service) fresh fruit platter | 135 per platter creamed chicken over puffed pastry | 4 pp extra breakfast meat | 3.50 pp bread pudding with whiskey sauce | 3.50 pp chicken and waffles | 6 pp

vegan options - additional cost

lunch

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lunch beverage station

coffee, assorted teas, water | 3pp soft drinks and water | 2pp

bistro lunch

includes disposable plates, napkins, plasticware and condiments

boxed lunch | 18.50 pp

sandwich or wrap choice of one cold salad included is a cookie or brownie

party tray | 19 pp

five meats cheeses one cold salad italian and rye bread relishes included is a cookie or brownie

sandwich options

beef, ham, turkey, veggie

cold salad options

potato salad, pasta salad, macaroni salad, coleslaw

soup options

italian wedding soup, tomato bisque, beef vegetable, cream of broccoli, cream of chicken dumpling

combo lunch | 24 pp

flatbread pizza and salad (margherita, meat lovers or italian) cup of soup and half-sandwich cup of soup and tossed salad included is a cookie or brownie

plated salad lunch entrées

all plated salad lunch entrées served with warm rolls and butter, dessert, freshly brewed coffee and specialty teas

barbeque mango chicken salad | 25 pp

boneless breast basted in a tangy barbeque sauce resting on a bed of mixed greens, mango, sun-dried cherries, tri-colored tortilla strips, candied walnuts and ranch dressing

chicken caesar salad | 25 pp

grilled boneless breast served on a bed of chopped romaine lettuce with shaved parmesan crispy croutons with housemade caesar dressing

mediterranean salad | 24 pp

romaine, diced tomato, diced cucumber, red onion, feta cheese with housemade greek vinaigrette



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plated lunch entrée accompaniments

salad I select one

woodside signature salad

mixed greens, mandarin oranges, red onion, candied walnuts with sweet & sour dressing

tossed garden salad

mixed greens, cucumbers, tomatoes, cheese, croutons with italian vinaigrette

sides | select two

green beans (plain, bacon or almondine)
california medley (broccoli, cauliflower, carrots)
germany mix (green & waxed beans, carrots)
glazed carrots
buttered corn
oven roasted new potatoes
garlic smashed potatoes
whipped potatoes
buttered parsley new potatoes
rice pilaf
scalloped potatoes
au gratin potatoes

dessert | select one

chocolate tuxedo truffle torte strawberry whipped cream torte white chocolate raspberry torte chocolate mousse scoop of ice cream

plated lunch entrées

all plated lunch entreés served with warm rolls and butter, your choice of individually served salad, choice of two (2) sides, dessert, freshly brewed coffee and specialty teas

breaded chicken | 25.75 pp

old-fashioned breaded chicken with gravy suggested sides – whipped potatoes and buttered corn

chicken piccata | 27.75 pp

lightly dredged boneless breast in a light lemon, wine and butter cream sauce topped with capers

suggested sides - angel hair pasta in marinara sauce and green beans

champagne or apricot glazed chicken (gf) - | 27.75 pp

classically french marinated boneless breast, seared and served with a champagne beurre blanc or apricot glaze suggested sides – oven roasted new potatoes and germany mix

sirloin beef tips | 28.75 pp

braised and served in a rich gravy with mushrooms or seared with peppers and onions

suggested sides – garlic smashed potatoes and green beans with bacon

breaded pork cutlet | 27.75 pp

breaded and braised until fork tender suggested sides – whipped potatoes and glazed carrots

stuffed shells (vg) - | 26.25 pp

large pasta shells stuffed with a ricotta cheese filling with marinara sauce suggested sides – green beans almondine

buttered cod | 27.75 pp

seasoned and baked with lemon and butter suggested sides - oven roasted new potatoes and california medley

eggplant parmesan | 27.75 pp

lightly breaded eggplant topped with marinara and mozzarella cheese suggested sides- angel hair pasta and green beans

vegan options | additional cost

luncheon buffet | 36.50 pp

served with warm rolls and butter, your choice of individually served salad, choice of (1) chicken entrée, penne pasta with marinara sauce, choice of (2) sides, dessert, freshly brewed coffee and specialty teas.





dinner

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plated dinner entrées

all entrées accompanied by warm dinner rolls & butter, your choice of individually served salad, choice of two (2) sides, dessert and freshly brewed coffee and specialty teas

chicken marsala | 39.50 pp

lightly dredged boneless breast in a rich marsala demi-glace with mushrooms suggested sides – angel hair pasta aglio e olio and green beans

stuffed boneless breast of chicken | 39.50 pp

boneless breast stuffed with homestyle bread stuffing with gravy suggested sides – whipped potatoes and corn

chicken française | 43.50 pp

chicken breasts dipped in seasoned egg batter and sautéed, served with a sauce of dry white wine, butter and lemon suggested sides – garlic smashed potatoes and green beans almondine

chicken paprikash | 41 pp

boneless breast served with a creamy paprika sauce, accompanied by dumplings made from scratch suggested side – germany mix

chicken kabab | 43 pp

two (2) skewers flavorable cubes of chicken, best served on a bed of rice pilaf and germany mix

prime rib | 48.50 pp

10 oz portion carved for each guest served with au jus and creamy horseradish

suggested sides – garlic smashed redskins, sugar snap peas

filet of beef tenderloin | 59.75 pp

beef tenderloin served with bearnaise, bordelaise or demi glaze suggested sides – duchess potatoes, seasonally roasted vegetables (sides exclusive to this entrée)



dinner (continued)

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plated dinner entrée accompaniments

salad | select one

woodside signature salad

pear and goat cheese salad

mixed greens, pears, goat cheese, candied walnuts with raspberry vinaigrette

sides | select two

green beans (plain, bacon or almondine) mixed green and yellow beans sugar snap peas (in season) california medley (broccoli, cauliflower, carrots) germany mix (green & waxed beans, carrots) glazed carrots buttered corn angel hair pasta buttered noodles oven roasted redskins garlic smashed redskins whipped potatoes buttered parsley redskins rice pilaf scalloped potatoes au gratin potatoes

dessert I select one

chocolate tuxedo truffle torte strawberry whipped cream torte white chocolate raspberry torte chocolate mousse scoop of ice cream cheesecake assorted mini pastries

mixed greens, mandarin oranges, red onion, candied walnuts with sweet & sour dressing tossed garden salad mixed greens, cucumbers, tomatoes, cheese, croutons with italian vinaigrette

beef burgundy | 42.50 pp

cubed sirloin seared and braised until fork tender. served in a savory burgundy demi with mushrooms suggested sides - buttered noodles, california medley

grilled sirloin beef tips | 43.50 pp

cubes of seasoned sirloin grilled with peppers and onions, alongside a bed of rice pilaf and green and waxed beans

swissed steak | 43.50 pp

tenderized beef served in a rich gravy with mushrooms suggested sides – whipped potatoes, green beans with bacon

medallions of pork | 42.50 pp

served with warm fruit chutney or pork glaze suggested sides - au gratin potatoes, green beans almondine

breaded pork standing rib chops | 43.50 pp

center cut pork chops, breaded and braised – bone in suggested sides - oven roasted redskins, glazed carrots

buttered cod | 44 pp

seasoned and baked with lemon and butter suggested sides – scalloped potatoes, green beans

marinated salmon | 48 pp

served with a rich dill butter sauce suggested sides - duchess potatoes, sugar snap peas (sides exclusive to this entrée)

eggplant parmesan | 39.50 pp

lightly breaded egaplant topped with marinara and mozzarella cheese suggested sides - angel hair pasta, green beans

moroccan stuffed pepper (v) - | 42 pp

roasted red pepper stuffed with seasonal vegetables over moroccan rice noodles and balsamic glaze

(v) vegan | (vg) vegetarian | (gf) gluten free







dinner (continued)

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buffet or family style entrée accompaniments

salad I included

woodside signature salad

mixed greens, mandarin oranges, red onion, candied walnuts with sweet & sour dressing

sides | select two

oven roasted seasonal vegetables
green beans (plain, bacon or almondine)
sugar snap peas (in season)
california medley (broccoli, cauliflower, carrots)
germany mix (green & waxed beans, carrots)
glazed carrots
buttered corn
oven roasted redskins
garlic smashed redskins
whipped potatoes
buttered parsley redskins
smashed sweet potatoes
scalloped potatoes
au gratin potatoes
rice pilaf

dessert I select one

chocolate tuxedo truffle torte strawberry whipped cream torte white chocolate raspberry torte chocolate mousse scoop of ice cream cheesecake assorted mini pastries

buffet or family style dinner options

selected entrées accompanied by warm dinner rolls & butter, individually served woodside signature salad, choice of two (2) sides, dessert and freshly brewed coffee and specialty teas

buffet dinner (choice of two (2) entrées) | 43 pp buffet dinner (choice of one (1) entrée) | 40 pp family style dinner (choice of two (2) entrées) | 46 pp family style dinner (choice of one (1) entrée) | 43 pp

entrées | select two

roast beef
boneless breast of chicken (served with apricot glaze or champagne sauce)
chicken piccata
chicken marsala
buttered cod
breaded pork cutlet
stuffed cabbage (homemade)
fresh kielbasa and sauerkraut
italian sausage with peppers and onions
meat lasagna (marinara or alfredo)
vegetable lasagna (marinara or alfredo)
stuffed shells

pasta entrées | select one entrée and one sauce

tomato, egg, spinach and cheese tortellini egg and cheese tortellini cavatelli with ricotta penne or angel hair sauce options - marinara, blush, pesto, aglio e olio, alfredo











showers

woodside event center at st. michael's 440.526.9696

woodsideeventcenter.com 5025 e. mill road broadview heights, ohio 44147

general event details

minimum quest count and rental times

our minimum guest count is 50 guests. all showers are four (4) hour rentals, which include set-up and departing

guarantee

a final guest count is due fourteen (14) days prior to the event

deposit and payments

a \$250 deposit is required to secure a date. final payment may be made by cash, personal check or credit card (fees apply). cancellation policies are outlined in the signed contract.

linens and seating

woodside event center will provide our standard white linen tablecloth and your choice of color linen napkin. also included are banquet chairs, china, flatware and stemware. specialty linens are available at an additional cost. please inquire for details.

food allergies

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catering & additional policies

- woodside event center is a catered facility and no outside food or beverage is permitted with the exception of a specialty event cake, cake cutting and plating provided at no additional charge
- all events may be subject to a room rental fee
- all audio-visual equipment must be ordered no less than 72 hours prior to your event
- you are welcome to use our centerpieces or provide your own
- prices are subject to 20% service charge and 8% sales tax added to your total bill

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beverages

classic beverage station | included

fresh brewed coffee and assorted flavored teas

mimosa punch | 50 per bowl non-alcoholic punch | 30 per bowl soft drinks and iced tea station | 3 pp house wine | 12.50 per bottle house champagne | 17.50 per bottle bottomless mimosa bar | 7 pp

enhanced beverage package | 9 pp

includes soft drinks, iced tea station and mimosa bar

brunch

signature breakfast buffet | 25.50 pp

classic beverage station (includes juices) assorted breakfast pastries bagels with cream cheese and preserves scrambled eggs breakfast potatoes choice of one: bacon, ham or sausage

all-american plated breakfast | 27 pp

classic beverage station (includes juices) freshly baked muffins or danish scrambled eggs or broccoli and cheese quiche breakfast potato choice of one: bacon, ham or sausage

elevate the signature buffet or the all-american plated breakfast by adding the following:

chef attended belgian waffle station | 4.50 pp

(with assorted toppings)

chef attended chicken and belgian waffle station | 6 pp (with assorted toppings)

chef attended omelet station | 4.50 pp blintzes with fruit topping | 4 pp french toast | 3.50 pp (only with buffet service) pancakes | 3.50 pp (only with buffet service) fresh fruit platter | 135 per platter creamed chicken over puffed pastry | 4 pp extra breakfast meat | 3.50 pp bread pudding with whiskey sauce | 3.50 pp

vegan options - additional cost

showers (continued)

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shower lunch entrée accompaniments

salad I select one

woodside signature salad

mixed greens, mandarin oranges, red onion, candied walnuts with sweet & sour dressing

tossed garden salad

mixed greens, cucumbers, tomatoes, cheese, croutons with italian vinaigrette

sides | select two

green beans (plain, bacon or almondine)
california medley (broccoli, cauliflower, carrots)
germany mix (green & waxed beans, carrots)
glazed carrots
buttered corn
oven roasted new potatoes
garlic smashed potatoes
whipped potatoes
buttered parsley new potatoes
rice pilaf
scalloped potatoes
au gratin potatoes

dessert | select one

chocolate tuxedo truffle torte strawberry whipped cream torte white chocolate raspberry torte chocolate mousse scoop of ice cream

plated salad entrées

all plated salad entrées are served with warm rolls and butter, dessert and freshly brewed coffee and specialty teas

barbeque mango chicken salad | 25 pp

boneless breast of chicken basted in a tangy barbeque sauce resting on a bed of mixed greens with chucks of mango. served with a warm roll.

chicken caesar salad | 25 pp

grilled boneless breast of chicken served on a bed of chopped romaine lettuce with seasoned croutons sprinkled with romano cheese. served with a crusty roll.

mediterranean salad | 24 pp

romaine, diced tomato, diced cucumber, red onion, feta cheese with homemade greek vinaigrette. served with warm flatbread.

plated lunch entrées

all plated lunch entrées are served with warm rolls and butter, your choice of individually served salad, choice of two (2) sides, dessert and freshly brewed coffee and specialty teas

chicken française | 29 pp

chicken breasts dipped in seasoned egg batter and sautéed, served with a sauce of dry white wine, butter and lemon suggested sides – garlic smashed potatoes and germany mix

chicken piccata | 27.75 pp

lightly dredged boneless breast in a light lemon, wine and butter cream sauce topped with capers

suggested sides - angel hair pasta in marinara sauce and green beans

champagne or apricot glazed chicken - (gf) | 27.75 pp

classically french marinated boneless breast, seared and served with a champagne beurre blanc or apricot glaze

suggested sides - oven roasted new potatoes and green beans almondine

breaded pork cutlet | 27.75 pp

breaded and braised until pork is tender suggested sides- whipped potatoes and glazed carrots

sirloin beef tips | 28.75 pp

braised and seared until fork tender, served in a rich gravy with mushrooms suggested sides – garlic smashed potatoes and green beans with bacon

eggplant parmesan - | 27.75 pp

lightly breaded eggplant topped with marinara and mozzarella cheese suggested sides- angel hair pasta and green beans

moroccan stuffed pepper (v) - | 31 pp

roasted red pepper stuffed with seasonal vegetables over moroccan rice noodles and balsamic glaze





cocktail event

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guarantee

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linens and seating

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cocktail event

let us help create a unique event for your guests to enjoy as they network and socialize. food served for two (2) hours. select five (5)

cocktail event | 41 pp

includes pastries, freshly brewed coffee and specialty teas

dips and platters

hummus with pita spinach artichoke dip with crackers spinach parmesan dip with crackers sushi display veggies and dip (serves 50) assorted cheeses & crackers (serves 100) chilled fresh shrimp bowl

hors d'oeuvres

asparagus or melon wrapped in prosciutto bacon wrapped dates or chestnuts bacon wrapped mini perogies or sweet potato beef or chicken satay breaded mushrooms, zucchini & cauliflower caribbean crab balls chicken tenders chicken teriyaki potstickers chicken, spinach & goat cheese pillows coconut shrimp deviled eggs edemame potstickers egg rolls mini italian sausage with peppers and onions mini keilbasa and sauerkraut mini perogies or potato pancakes phyllo wrapped spanakopita potato skins quesadilla (smoked chicken or vegetable) risotto balls (arancini) sausage stuffed mushrooms spanakopita stuffed mushrooms swedish meatballs

take your cocktail party to the next level by adding one of the following:

savory, carving or sweet stations | price based on selection

savory stations - potato martini bar, slider, perogie bar, pasta or buddha bowl carving stations - beef tenderloin, prime rib, strip loin, turkey, ham sweet stations - sundae bar, flambe station, donut wall

artistically chef created fruit platter | \$135 artistically chef created fruit tree | \$265 antipasti display | \$650

(traditional marinated meats, cheeses and vegetables)

hors d'oeuvres

dips and platters

hummus croustades | 140 per platter hummus with pita | 140 per platter spinach artichoke dip with crackers | 165 per platter spinach parmesan dip with crackers | 165 per platter fresh fruit platter (serves 50) | 135 veggies and dip (serves 50) | 120 assorted cheeses & crackers | 150 (serves 100) antipasti display | 650 (traditional marinated meats, cheeses & vegetables – serves 100) garden table | 500 (flowing display of fruits, vegetables & assorted cheeses – serves

hot hors d'oeuvres

(prices per hundred pieces) bacon wrapped dates or chestnuts | 190 bacon wrapped mini perogies | 120 bacon wrapped sweet potato | 160 beef satay | 185 breaded mushrooms, zucchini & cauliflower | 120 bruschetta croustades | 140 chicken satay | 150 chicken tender | 190 chicken wing dings | 180 chicken, spinach & goat cheese pillows | 150 chicken teriyaki potstickers | 135 coconut shrimp | 140 edamame potstickers | 125 eaa rolls | 140 mini italian sausage with peppers and onions | 130 mini keilbasa and sauerkraut | 130 mini keilbasa, pierogies and sauerkraut | 240 mini pierogies or potato pancakes | 120 phyllo wrapped spanakopita | 140 potato skins (cheddar and bacon) | 125 sausage stuffed mushrooms | 200 smoked chicken or vegetable guesadilla | 160 spanakopita stuffed mushrooms | 170 spring rolls | 140 swedish meatballs | 120

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cold hors d'oeuvres

(priced per hundred pieces) asparagus or melon wrapped in prosciutto | 165 deviled eggs | 120

hors d'oeuvres for the sophisticated palete

(priced per hundred pieces)
bacon wrapped scallops | 325
bourbon pecan chicken strips | 300
caribbean crab balls | 275
chicken pineapple kabobs | 290
lamb chop lollipops | market price
mini crab cakes | 275
phyllo wrapped asparagus with asiago | 290
arancini (risotto balls) | 225
artistically chef created fruit tree | 275
chilled fresh shrimp bowl | 185

beverages

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general service details

bar service

glassware used for all drinks uninterrupted bar service

set ups & garnishes provided

coke, diet coke, ginger ale, sprite, soda water, tonic water, cranberry juice, grapefruit juice, orange juice, bloody mary mix, lemix cocktail mix, sweet & dry vermouth, ice, bar stirrers, cocktail napkins, fresh lemons, limes, maraschino cherries and olives

bartender service

\$75 charge per bartender for cash or hosted bars woodside event center adheres to the following for bartender service:

1 for 50-99 people 2 for 100-199 people 3 for 200+ people

liquor policies

state law forbids persons under 21 years of age to consume alcoholic beverages. persons who are known or thought to be intoxicated will not be served alcoholic beverages. woodside event center holds a liquor license, and outside alcohol is not permitted.

beverage service

soft drinks | 4 pp

unlimited soft drinks and juices

beer and wine service | 10 pp

domestic keg beer (craft beer available at an additional charge) two red and two white wines (includes soft drinks)

select liquor service | 14 pp

three olives vodka | black velvet | jim beam | seagram's gin | captain morgan white rum | captain morgan spiced rum | j&b scotch | jose cuervo blanco tequila

(includes soft drinks & beer and wine service)

premium liquor service | 17 pp

tito's | canadian club | bulleit | tanqueray | bacardi | captain morgan spiced rum | johnnie walker red | 1800 silver (includes soft drinks & beer and wine service)

cash or hosted bar

premium mixed drink | 8 select mixed drink | 7 beer | 3 house wine | 5 soft drinks and juice | 2

specialty bar services

available upon request

beverages are subject to applicable state and local tax beverage prices are per guest unless otherwise noted







stations

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- all events may be subject to a room rental fee
- all audio-visual equipment must be ordered no less than 72 hours prior to your event
- you are welcome to use our centerpieces or provide your own
- prices are subject to 20% service charge and 8% sales tax added to your total bill

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions





an alternative to a sit-down meal

customize your event with a variety of stations. interact with our chefs while they prepare your made-to-order cuisine

all packages include freshly brewed coffee and specialty teas

one savory, one carving plus one sweet | 59 pp two savory, one carving plus one sweet | 69 pp three savory, one carving plus one sweet | 79 pp

**customize your package by replacing the carving with an additional savory

savory stations

firehouse wings
potato martini bar
hot pretzel
slider
mini tacos
grilled cheese
perogie bar
pasta
mac'n cheese
pomme fritte

mexican buddha bowl oriental gyro panini grilled cheese fish 'n chips

carving stations

prime rib strip loin turkey ham beef tenderloin (market price)

sweet stations

milk and donuts
glo cone cotton candy
popcorn
smores
sundae bar
flambe satation
grande torte
donut wall
assorted mini sweet treats
chocolate fountain
(min. 100 guests)





Celebration of Life Menu

Celebration of Life Buffet or Plated Meal

Selected entrées accompanied by warm dinner rolls & butter, individually served woodside signature salad and freshly brewed coffee and specialty teas

Plated Entrée Options (select one)

Seared Boneless Breast Of Chicken (Served with Apricot Glaze Or Champagne Sauce) (gf)
Breaded Pork Cutlet
Italian Sausage With Peppers And Onions

Sides (select two)

Green Beans (Plain, Bacon or Almondine)
California Medley
Oven Roasted Potatoes
Garlic Smashed Potatoes
Whipped Potatoes
Buttered Parsley Potatoes

Pasta Entrée Penne with Marinara

Dessert (select one)
Chocolate Mousse
Scoop Of Ice Cream
Brownie and Cookie Platter

Buffet Option \$29.50 per person Select one entrée, pasta, two sides, one dessert \$32.75 per person Select two entrées, pasta, two sides, dessert Plated Option \$27.00 per person Select one entrée, pasta, two sides, one dessert

Iced Tea and Soft Drinks on a Station - add \$3.00 per person

Bar Packages available upon request

(gf) = gluten free

All prices subject to current 20% service charge and 8.0% sales tax

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