

Pricing is based on buffet service, with your choice of salad,  
Starch, vegetable, fresh baked rolls, butter, coffee, iced water, and iced tea.  
Plated services are available at an additional charge

## *Bedazzled*

### Entrees Selections

Chicken Ociel  
topped with goat cheese, sun dried tomatoes, and a  
lemon butter sauce

~  
Roasted Salmon  
in a garlic lemon butter sauce

~  
Filet of Beef  
in a balsamic red wine reduction (6 oz.)  
For 8 oz. addl charge

~  
Chicken Breast Marsala  
with wild mushrooms

Fresh rolls with butter rosettes

### More Entrées - Chef Attended

#### Carving Stations

(Minimum 25 guests)

Marinated and roasted to perfection...  
Prime Rib of Beef au jus  
served with petite rolls, horseradish,  
crème Chantilly, and mustard

~  
Herb Crusted Pork Loin  
with Mandarin orange dipping sauce  
or mustard cream sauce

~  
Above served with Warm Rolls  
Horseradish, mustard, and crème Chantilly

Coffee, de-caf coffee, iced tea,  
assorted sodas and iced water

### Salad Selections

*Choice of one*

Mixed Field Greens with dried cranberry bits,  
caramelized walnuts, goat cheese crumbles,  
and raspberry vinaigrette

~  
Mixed Field Greens with spicy jicama  
and glazed pecans with cilantro lime vinaigrette

~  
Hearts of Palm; romaine, palm and artichoke  
with balsamic vinaigrette

Or any salad choice from page 2  
If desired, one extra dressing choice may be  
added: Balsamic, Bleu Cheese, Ranch, Italian,  
Honey Mustard

### Starches

*Choice of one*

3-cheese garlic mashed potatoes  
Bowtie pasta with Alfredo  
Pasta Primavera

Or any starch choice on page 2

### Vegetables

*Choice of one*

Haricot vert with roasted cherry tomatoes  
Steamed asparagus with lemon butter sauce and  
parmesan cheese

Steamed broccoli with lemon butter sauce  
Glazed whole baby carrots

Grilled herbed mixed vegetables

Or any vegetable choice from page 2

Additional salad, starch or vegetable available  
Soups available - see page 2

### **Bedazzled Menu Pricing\*-Contact [Dmaldonado@willowforkclub.com](mailto:Dmaldonado@willowforkclub.com)**

**Options: 1 entrée**

**2 entrees**

**3 entrees**

**4 entrees**

Prices per person, please add a 20% service charge and 7.25% state sales tax to all pricing

\*Includes up to 4 hours facility rental

All banquet entrée menus include set-up, tear down, appropriate props, linens, china,  
silverware, glassware and beverages as listed above. Staffing includes one banquet captain  
manager, with one server per 25 guests for buffet;  
for a plated meal, one server per 20 guests.

Consult our Director of Catering for specialty linens.

January 2016 Table decorations include a hurricane globe, with pillar candle on a mirror square.

# Radiance

## Entrees Selections

Beef Tips Merlot  
Sautéed with mushrooms, brown sauce,  
and Merlot wine

~

Chicken Mediterranean  
Grilled chicken in a light cream sauce;  
topped with roma tomatoes, artichoke hearts,  
and shallots

~

Chicken Florentine  
Stuffed with spinach and cheese

~

Chicken Picatta  
Served with capers and lemon butter sauce

~

Roasted Tilapia  
Served with basil lemon butter

Fresh rolls with butter rosettes

## More Entrees - Chef Attended

### Carving Stations

(Minimum 25 guests)

Herb Roasted Breast of Turkey  
Served with orange cranberry relish

~

Sugar Bourbon Glazed Smoked Ham  
Garnished with pineapple circles

~

Select Baron of Beef  
Crusted with black pepper and garlic  
Upgrade to Prime Rib Add'l Cost

Above served with warm rolls,  
horseradish, mustard, and crème chantilly

## Salad Selections

*Choice of one*

Classic Caesar Salad with seasoned croutons

~

Boston Bibb Salad  
with roma tomatoes

~

Tossed seasonal greens  
with fresh tomatoes and cucumbers

*Choice of 2 Dressings*

Balsamic Vinaigrette, Bleu Cheese,  
Ranch, Italian, Honey Mustard

## Starches

*Choice of one*

Herb roasted potatoes  
Creamy au gratin potatoes  
Bowtie pasta with alfredo  
Herbed rice pilaf

## Vegetables

*Choice of one*

Grilled herbed mixed vegetables  
Steamed broccoli with lemon butter sauce  
Glazed whole baby carrots  
Green beans almandine

Additional salad, starch or vegetable available

## Soups

Tomato Basil  
Broccoli Cheese  
Cream of Mushroom  
Cream of Asparagus  
Chicken Corn Chowder

### **Radiance Menu Pricing\*-Contact [Dmaldonado@willowforkclub.com](mailto:Dmaldonado@willowforkclub.com)**

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**3 entrees**

**4 entrees**

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## *Theme Buffets*

### **Tuscan Buffet**

Caesar Salad with seasoned croutons  
Chicken Parmesan  
Bowtie & Penne Pastas served with Alfredo and marinara sauces  
Grilled Vegetable Medley  
Toasted Garlic Bread

### **Fajita Buffet**

Spicy Queso and Salsa with tortilla chips  
Marinated Grilled Chicken & Beef Fajitas  
served with warm tortillas, sour cream, guacamole, and pico de gallo,  
Spanish rice and refried beans

### **Homestyle Buffet**

Tossed Greens with Cucumbers/Tomato/Shredded Cheese (Ranch & Italian Dressing on Side)  
Country Fried Chicken  
Smothered Hamburger Steak with Onions & Brown Gravy  
Mashed Potatoes W/ Brown Gravy  
Country Green Beans cooked with bacon, onion, and garlic  
Hot Rolls & Butter  
Substitute Hamburger Steak for Pork Chops Add'l Cost

### **BBQ Buffet**

#### *Choice of 2 meats*

BBQ Chicken, Beef Brisket, Ribs, Smoked Sausage  
Home-style potato salad, creamy coleslaw, baked beans,  
rolls, pickles, and onions  
Choice of additional meats available

**All Buffets are served with Un-sweetened Iced Tea/Water/Coffee/Soda**

All pricing subject to change; please see your Catering expert for current details  
A 20% service charge and 7.25% state sales tax will be added to all pricing

# *Bar Packages & Beverages*

*Bartender included with Bar Packages*

## **Premium Bar**

*4 hour hosted bar to include:*

Premium Liquors - Tanqueray/Bombay Sapphire/Bacardi Rum/Malibu Rum/Captain Morgan/Jack Daniels/Crown Royal/Johnnie Walker Black/Chevis/Absolute/Grey Goose

~

Assortment of House wines and champagne, Imported/ Domestic CAN Beer

## **Call Bar**

*4 hour hosted bar to include:*

Call Brand Liquors - Beef Eater/Bacardi Silver/Jim Beam/Smirnoff/Jose Cuervo

~

Assortment of House wines and champagne - your choice of one flavor of Domestic Keg beer

## **House Bar**

*4 hour hosted bar to include:*

Assortment of House wines and champagne - your choice of one flavor of Domestic Keg beer

## **Cash Bar**

Domestic & Premium Can Beer/Assorted Wine by the glass/Call & Premium Liquor

## **Coffee & Cocoa Bar**

House Blend Coffee and Decaffeinated Coffee

served with whipped cream, shaved bittersweet chocolate, a variety of flavored creamers

Hot Cocoa served with mini marshmallows and whipped cream

## **Additional Beverages**

Sparkling Fruit Punch

Sparkling Fruit Champagne Punch

Holiday Eggnog served with nutmeg

Champagne Toast

Sparkling Apple Cider or Sparkling Grape Juice

Iced tea, coffee, de-caf coffee, iced water

Assorted sodas

A 20% service charge and 8.25% state sales tax will be added to all Liquor, Beer, and Wine pricing

## *Cold Display Selections*

### **California Wine Country Display**

Harvest fresh fruits, grapes, nuts, crackers, and mini muffins displayed with assorted California and International cheeses; complimentary fruit carving for decor (serves 50 guests), priced per person after 50 guests

### **Parisian Display**

Seasonal fresh fruit garnished with imported and domestic cheese served with assorted crackers; complimentary fruit carving for decor (serves 50 guests), priced per person after 50 guests

### **Crudités**

Fresh garden vegetable platter served with ranch or dill dip (serves 50 guests), priced per person after 50 guests

### **Antipasti Display**

Imported and domestic cheeses, assorted olives, pickled and fresh vegetables, cured meats served with savory breads (serves 50 guests), priced per person after 50 guests

## *Dips - Serves 50 Guests*

Chili con Queso served with chips and salsa

Hot Spinach and Artichoke Dip served with toasted herbed pita points

Smoked Salmon Mousse served with with French bread baguettes

Baked Dungeness Crab Dip served in a sour dough loaf with crackers

Hummus served with pita

## *Hors d'oeuvres Carving Station / Add on Items*

Prime Rib of Beef served with horseradish, crème Chantilly, and spicy mustard with petite rolls  
Turkey or Ham available

## *Seafood Displays*

Smoked Salmon Display served with egg, onion, capers, lemon wedges, and cream cheese

Jumbo Chilled Peeled Shrimp served with spicy cocktail sauce



## *Hors d'oeuvres*

Mini Beef Wellingtons

Coconut Shrimp served with Singapore dipping sauce

Silver Dollar Crab Cakes served with Creole remoulade

Bacon Wrapped Bay Scallops served with chive lemon sauce or maple glaze

Smoked Salmon & Cream Cheese Roulades

Shrimp Salad in cucumber cups with lemon aioli

Smoked Salmon Canapés with lemon dill crème fraiche

Beef Tenderloin Canapés with horseradish crème fraiche

Smoked Salmon Roulade with cucumber and scallion cream cheese

Tandori Shrimp Skewers with mint yogurt sauce and apricot mango chutney

Mini Bouchee stuffed with chicken piquillo

Beef or Chicken Kabobs with roasted peppers

Grilled Chicken Sate with Thai peanut sauce

Beef, Chicken or Grilled Vegetable Quesadillas with guacamole and salsa

Re-stuffed New Potatoes with sour cream, herbs, chives and bacon bits

French Brie Cheese served on crostini with cranberries

Grilled Asparagus wrapped in Parma ham with herbed cream cheese

Chicken Tenders with honey mustard

Southwest Egg Rolls

Cream Cheese stuffed Jalapenos

Wild Mushroom on crostini

Profiteroles with Assorted Fillings:

curried chicken salad, piquillo pepper chicken salad, and shrimp salad

Fresh Tomato Tartlets with goat cheese

Wild Mushrooms in filo with white truffle oil

Vegetable Spring Rolls with sweet chili sauce



## *Dessert Displays*

### **Viennese Dessert Table**

(Minimum 20 guests)

Includes an array of gourmet delicacies in varied sizes;  
including seasonal assorted cakes, pies, cookies and pastries.

### **Strawberry Shortcakes**

Build your own...

Seasonal fresh berries

Fluffy short cakes

Fresh whipped cream

Vanilla ice cream

### **Sundae Bar**

Build your own...

Assortment of ice cream (Chocolate and Vanilla)

Toppings (chocolate sauce, sprinkles, candies, cookie crumbs), and whipped cream

## *Individual Desserts*

*Choice of one*

Red Velvet, Italian Cream, German Chocolate, Tres Leches, Double Chocolate Fudge, or Carrot Cake

Mixed Berry Parfait with pirouette garnish

Bread Pudding with sauce

*Choice of one*

Assorted Fresh Baked Cookies

Double Fudge Brownies

Chocolate or White Chocolate Mousse

All pricing subject to change; please see your Catering expert for current details  
A 20% service charge and 7.25% state sales tax will be added to all pricing

## *Special Food Stations - \*Add on Items*

(Minimum 20 guests)

### **\*Mashed Potato Station**

Roasted Garlic Mashed Potatoes

Served with a variety of toppings including:  
sautéed ground beef, sautéed wild mushrooms, bacon, chives, sour cream,  
crumbled blue cheese, picante sauce, cheese sauce, cheddar cheese,

\$10.95 pp

### **\*Baked Potato Station**

Baked potatoes served with grated cheddar cheese, sour cream, butter, chives and bacon

Add Broccoli au Gratin

Add chopped BBQ

Add sautéed mushrooms

Add grilled onions

### **\*Nacho Bar...Build Your Own**

Nachos chips served with seasoned ground beef, cheddar cheese,  
cheese sauce, jalapenos, sour cream, pico de gallo, salsa, guacamole

Chicken Available

### **\*Taco Bar...Build Your Own**

Seasoned ground beef, grated cheddar cheese, shredded lettuce, diced tomatoes,  
salsa, pico de gallo, sour cream, guacamole, refried beans

served with hard and soft tacos shells

Chicken Available

Fried fish tacos available

### **Hamburger/Hot Dog Bar ...Build Your Own**

Hamburger patties, hot dogs, buns, shredded lettuce, sliced tomato, onions, chili,  
grated cheddar cheese, relish, mustard, mayo, ketchup, served with assorted chips and baked beans

Add Ingredients:

Sauerkraut

Cheese sauce

Sautéed onions

Sautéed mushrooms

Bacon

Guacamole





# *Breakfast Buffets*

## *Designed for 20 Guests and Over*

### **Le Premier Brunch**

Carved Top Round with Aujus

**Choice of one** ~ Bacon & Cheese Quiche, Quiche Lorraine, or Spinach Quiche  
Belgium Waffles

Served with whipped cream, maple syrup, cherries, strawberries, blueberries and chopped pecans

Crispy Bacon and Sausage Patties

Country Potatoes

Fresh Croissants, Bagels, and Rolls served with Cream Cheese, Preserves, and Whipped Butter

Sliced Fresh Fruit Display

Iced Tea, Coffee & Orange Juice Station

(Add a Mimosa for an add'l charge)

### **Breakfast at Tiffany's**

Cream filled Strawberry Crepes

Flaky croissants served with honey butter

Scrambled Eggs

Crispy Bacon and Sausage Patties

Potato Hash

Coffee & Orange Juice Station

### **Breakfast Buffet I**

Sliced Seasonal Fresh Fruit Platter

Assorted Breakfast Danish, seasonal muffins, and croissants

Scrambled Eggs with Home Fries

Crispy Bacon and Sausage Patties

Coffee & Orange Juice Station

### **Breakfast Buffet II**

Sliced Seasonal Fresh Fruit Platter

Texas-Style French Toast and Pancakes served with maple syrup

Scrambled Eggs with Home fries

Crispy Bacon and Sausage Patties

Coffee & Orange Juice Station



## *Shower Buffets*

### *Designed for 20 Guests and Over*

*Buffets Include Coffee, Iced Tea, and Iced Water*

#### **Southern Ladies Lunching!**

Mimosas

*Butler passed in champagne flutes upon arrival*

Seasonal fruit with poppy seed dressing

Homemade banana bread muffins with honey butter

*Choice of:* Savory Quiche Lorraine or Spinach Quiche with cup of Tomato Basil Soup

White Chocolate Mousse with Gran Marnier and mint garnish

Additional mimosas available

#### **Divine by Design**

Caesar Salad with seasoned croutons, Traditional Lasagna, Garlic Bread

Chocolate Mousse with fresh berry garnish

Vegetable Lasagna available

#### **Savoir Fare**

Assorted Finger Sandwiches

(Choice of Three)

Cucumber Cream, Chicken Salad, Tuna Salad, Creamy Egg Salad, Pimento Cheese,

Ham and American, Turkey and Swiss

Cup of Soup

Fresh Fruit Slices

#### **Willow Breezes**

Ultimate Salad Bar

Spinach Salad, Caesar Salad, Tossed Mixed Greens

Served with an assortment of salad toppings

Pasta Salad, Chicken Salad, Tuna Salad

Fresh fruit slices

All pricing subject to change; please see your Catering expert for current details  
A 20% service charge and 7.25% state sales tax will be added to all pricing

# *Bridal Upgrades to Enhance Your Special Day*

## **Pre-Wedding Lunch**

*(Served in the Bridal/Groom Dressing Area)*

Tray of assorted sandwiches, assorted fruit and Marquis de la Tour Champagne

Enjoy in the dressing areas prior to the wedding - (serves 4)

*See your Catering expert for additional menu options; prices vary*

## **Chocolate Covered Strawberries**

A beautiful, large chocolate covered strawberry will compliment each piece of wedding cake

Served tableside during the cake cutting

## **Wedding Cake Martini**

A fabulous addition to your wedding package and a delicious treat for you and your guests

Other Signature Martinis available ~ See your Catering expert for details

## **Post-Wedding Brunch**

Top off your event; enjoy one more memorable wedding festivity

A private breakfast or brunch on the day following your wedding will provide you and your groom a wonderful opportunity to relax and socialize with family and close friends; even open gifts.

Prices vary – See your Catering expert for menu options

## **Mashed Potato Martini Station**

Roasted Garlic Mashed Potatoes served in martini glasses with a variety of toppings to include: sautéed ground beef, sautéed wild mushrooms, chives, crumbled blue cheese, sour cream, picante sauce, cheese sauce, cheddar cheese, caramelized onion, roasted corn salsa, and bacon

All pricing subject to change; please see your Catering expert for current details

A 20% service charge and 7.25% state sales tax will be added to all pricing