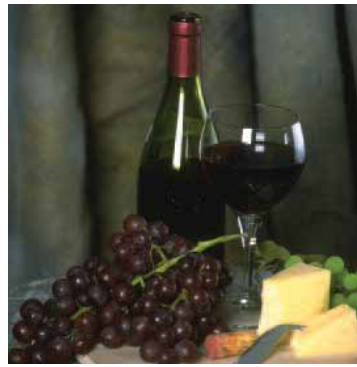


# W O O D L O C H



# corporate menu packages

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welcome to woodloch

Nestled in the picturesque northeast corner of Pennsylvania,

Woodloch Resort has maintained its

“Tradition of Excellence” since 1958.

Our goal is to exceed your expectations.

Experience our superb service, fabulous food,

customized teambuilding,

a personal dedicated coordinator, outstanding facilities,

recreation & accommodations,

and our signature warm hospitality.

These are the reasons why companies prefer Woodloch.

Together, let us create your “perfect event”.

*Woodloch is a proud member of the Green Hotel Association.*

## GENERAL INFORMATION

Please alert us of any food allergies.

For more leisurely dining, we suggest à la carte menus and served meals.

Buffets for groups of 20 or more ensure maximum accommodation of meeting schedules.

Buffet menus may be modified for smaller group sizes.

Menu selections may change based on seasonal availability.

Special dietary needs and vegetarian options gladly accommodated upon advance request.



*Begin your day at Woodloch by awakening your senses.*

**M O R N I N G   G L O R Y**

*Freshly Baked Pastries ~ Fresh Fruit ~ Bagels, Cream Cheese, Butter & Jellies  
Assorted Breakfast Sandwiches ~ Assorted Chilled Juices ~ Coffee, Tea, Milk*

**T H E   E Y E - O P E N E R**    *(Served Family Style)*

*Freshly Baked Pastries ~ Fresh Fruit ~ Assorted Cold Cereals ~ Fried or Scrambled Eggs  
Choice of One Starch Specialty (listed below\*) ~ Bacon or Sausage ~ Home Fries  
Assorted Chilled Juices ~ Coffee, Tea, Milk*

**G R A N D   B R E A K F A S T   B U F F E T**

**F O R   G R O U P S   O F   2 0   O R   M O R E**

*Freshly Baked Pastries ~ Fresh Fruit ~ Assorted Cold Cereals ~ Yogurt & Granola  
Bagels, Cream Cheese, Butter & Jellies ~ Scrambled Eggs ~ Hash Browns  
Bacon ~ Sausage ~ Assorted Chilled Juices ~ Coffee, Tea, Milk  
Chef Attended Omelet Station*

*Chef's Selected Daily Breakfast Specialty of Egg and Starch:*

*Eggs Benedict ~ Poached Eggs with Corned Beef Hash ~ Eggs Florentine*

*\*Waffles ~ Scandinavian Pancakes ~ Buttermilk Pancakes ~ French Toast*

*Ask us about your "really-wants" and "must-haves"!!*

*Delicious luncheon menus for a relaxing  
and revitalizing break in your day.*

PLEASE ALLOW 1 HOUR FOR THIS LUNCH OPTION.

## **CHOICE OF ONE SOUP**

*New England Clam Chowder ~ Cream of Broccoli ~ Roasted Corn Chowder  
Chicken & Rice ~ Cream of Mushroom ~ Minestrone ~ Italian Wedding  
Manhattan Clam Chowder ~ Black Bean ~ Maryland Crab Bisque  
Creamy Tomato & Roasted Vegetable Bisque ~ Broccoli & Cheddar  
Turkey Noodle ~ Beef Barley*

## **CHOICE OF TWO ENTRÉES**

*Charbroiled Burger Platter ~ Prime Rib Steak Sandwich ~ Roast Beef Club  
NY Style Reuben ~ Chicken Caesar Salad ~ Grilled Chicken Club  
Pepper Turkey Wrap ~ Buffalo Chicken Sandwich ~ Cheddar Tuna Melt  
Spinach & Fruit Salad ~ Grilled Veggie Wrap ~ Panzanella Salad*

For three or more choices, individual entrée counts are required

## **CHOICE OF ONE DESSERT**

*Three Berry Shortcake ~ Cheesecake ~ Assorted Home-Baked Fruit Pies  
Peach Raspberry Cobbler ~ Brownie Sundae ~ Mud Pie ~ Apple Strudel  
Strawberry Cheesecake ~ Chocolate Chambord Cake  
Apple Crisp à la Mode ~ Strawberry Shortcake*

All Menu Selections Include

*French Fries ~ Deli Salad ~ Coffee, Tea, Milk, Soda*

*Your time is valuable, we suggest a tantalizing luncheon buffet that will return you quickly to the business at hand.*

F O R G R O U P S O F 2 0 O R M O R E

**T H E E X P R E S S**

*Freshly Prepared Turkey & Italian Hoagies ~ Potato Salad ~ Tuna Salad  
Pasta Salad ~ Cole Slaw ~ Tossed Salad ~ Chips & Pickles ~ Soup du Jour  
Freshly Baked Bread Selection ~ Assorted Freshly Baked Fruit Pies ~ Coffee, Tea, Milk, Soda*

**T H E M I D D A Y O A S I S**

*Assorted Meat & Cheese Platters ~ Potato Salad ~ Tuna Salad ~ Cole Slaw ~ Tossed Salad  
Lettuce, Tomato & Onion Platter ~ Roasted Chicken ~ Baked Ziti  
Freshly Baked Bread Selection ~ Kaiser Rolls ~ Chips & Pickles  
Cookies & Brownies ~ Coffee, Tea, Milk, Soda*

**T H E B A C K Y A R D B A R B E Q U E**

*Hamburgers ~ Hot Dogs ~ BBQ Chicken ~ Sausage & Peppers ~ Seafood Salad  
Assorted Salads ~ Tomato & Onion Platter ~ Sauerkraut ~ Baked Beans ~ Chips & Pickles  
Ice Cream Sandwiches ~ Coffee, Tea, Milk, Soda*

**S O U T H O F T H E B O R D E R**

*White Bean & Chicken Chili ~ Tossed Salad ~ Salsa, Guacamole & Sour Cream  
Nachos con Queso ~ Chicken Enchiladas ~ Spicy Beef Tacos & Assorted Toppings Bar  
Spanish Rice ~ Roasted Corn & Three Pepper Salad ~ Refried Beans  
Flour Tortillas, Taco Shells, Tortilla Chips  
Mexican Dessert ~ Coffee, Tea, Milk, Soda*

**L I T T L E I T A L Y**

*Antipasto Platter ~ Fresh Mozzarella & Tomato ~ Italian Wedding Soup ~ Caesar Salad  
Garlic Bread ~ Pasta Primavera ~ Italian Deli Platter ~ Chilled Cheese Tortellini Salad  
Fresh Italian Breads ~ Assorted Italian Pastries ~ Coffee, Tea, Milk, Soda*

*For a perfectly coordinated dinner menu,  
allow our chef to pick from this array of tasteful choices  
for a specialized dining experience....*

### **À LA CARTE DINNER MENU**

*FOR GROUPS LESS THAN 40:      GROUPS OF 40 OR MORE:*

*Four Appetizer Choices*

*Two Appetizer Choices*

*Four Entrée Choices*

*Two Entrée Choices*

*For three or more choices, individual entrée counts are required.*

### **DINNER MENU INCLUDES**

*Family Style Tossed Salad ~ Garden Fresh Vegetable ~ Potato du Jour  
Homemade Bread Selection ~ Chef's Dessert Selection ~ Coffee, Tea, Milk, Soda*

### **APPETIZER CHOICES**

*Fresh Fruit Cup ~ Shrimp Cocktail ~ Steamers ~ Baked French Onion Soup*

*Soup du Jour ~ Penne à la Vodka ~ Crab Stuffed Mushrooms*

*Mozzarella & Tomato with Roasted Red Peppers*

*Bruschetta with Fontina & Prosciutto*

### **ENTRÉES**

*NY Strip Steak with a Cabernet Demi Glace ~ Prime Rib with a Rosemary au jus*

*Chicken Marsala ~ Chicken Picatta ~ Rigatoni Bolognese*

*Maple Glazed Pork Chops ~ Veal Marsala*

*Flounder with Broccoli & Crab Meat Stuffing ~ Shrimp & Scallop Scampi*

*Shrimp Provencal over Pasta ~ Salmon with Dill Hollandaise*

*Options will vary based on the current menu selections. Please discuss your options  
with your corporate coordinator.*

*Dinner buffets are designed to create a casual atmosphere for your group. Please choose one of our sumptuous selections to begin your evening.*

**SPECIALTY DINNER BUFFETS**

*FOR GROUPS OF 25 OR MORE*

**KANSAS CITY STEAK OFF**

*Twelve ounce NY Strip Steaks ~ Rotisserie Roasted Chicken ~ Bourbon-Glazed Baked Salmon  
Steamed Clams ~ Baked Potato with Topping Bar ~ Cole Slaw ~ Macaroni Salad  
Tossed Salad ~ Dinner Rolls ~ Bourbon Baked Beans ~ Corn on the Cob  
Sliced Watermelon ~ Ice Cream with Topping Bar ~ Coffee, Tea, Milk, Soda*

**TASTE OF TUSCANY**

*Eggplant Rollatini ~ Chicken Marsala ~ Sausage Calabrese ~ Lemon Pepper Cod  
Sliced Roast Porketta ~ Penne Pasta à la Vodka ~ Italian Garlic Cheese Bread  
Fresh Mozzarella & Tomato ~ Olive Salad ~ Mushroom Salad ~ Antipasto Platter  
Classic Caesar Salad ~ Spumoni Amore ~ Coffee, Tea, Milk, Soda*

**PACIFIC CRUISE**

*Alaskan King Crab Legs ~ Jumbo "Peel & Eat" Shrimp ~ Spicy Plum-Glazed Salmon  
Orange Roughy with a Citrus Ginger Sauce ~ Vegetable Stir Fried Rice  
Hawaiian Sweet & Sour Pork ~ Teriyaki Sirloin Tips in Teriyaki Sauce  
Vegetable Cruditè Platter ~ Fiesta Pasta Salad  
Assorted Cold Salads ~ Tossed Salad ~ Chicken Santa Fe  
Banana Boat Sundae with Topping Bar ~ Coffee, Tea, Milk, Soda*

**THE CORPORATE MIXER**

FOR GROUPS OF 25 OR MORE

**STATION # 1 ~ THE INN**

*Jumbo Peel & Eat Shrimp with Cocktail Sauce & Lemons*  
*Antipasto Platter ~ International Cheese Board ~ Caesar Salad*  
*Fresh Vegetables & Dip ~ Artichoke Dip & Olive Bread*  
*Chef's Selection of Hot & Cold Passed Hors d'oeuvres*

**STATION # 2 ~ THE MAIN LODGE**

*Tuscan Orzo & Chicken Sauté*  
*Orange Ginger Glazed Shrimp & Scallops*  
*Penne with Roasted Tomato Alfredo Sauce*

**STATION # 3 ~ THE COUNTRY CLUB**

*London Broil Carving Station\* ~ Roast Pork Loin*  
*Horseradish Sauce ~ Fresh Bread*

**STATION # 4 ~ THE BAKERY**

*Chocolate Fondue Fountain*  
*Strawberries ~ Bananas ~ Pineapple*  
*Marshmallows ~ Graham Crackers ~ Pretzels*  
*Lollipop Cheesecake ~ Mini Pastries ~ Dessert Bars*

*\* Chef attended carving stations will incur a \$75 charge*

*The ultimate ice-breaker to get your group  
to mingle in a social atmosphere.*

**THE GRAND HORS D'OEUVRE GALA**  
FOR GROUPS OF 40 OR MORE

**Served Chilled:**

*Imported and Domestic Cheese & Fresh Fruit Display*  
*Crisp Garden Fresh Vegetables & Dip Display ~ Salami Stacks ~ Shrimp Cocktail Squares*  
*Ham & Asparagus Roulade ~ Smoked Salmon Mousse*  
*Curried Chicken Phyllo Cups ~ Assorted Canapés ~ Fresh Mozzarella & Tomato Platter*

**Served Hot:**

*Assorted Quiche ~ Mini Crab Cakes ~ Sesame Chicken ~ Lollipop Lamb Chops*  
*Mini Egg Rolls ~ Scallops Wrapped in Bacon ~ Ahi Tuna with Cusabi Sauce*

**CHEF ATTENDED CARVING STATION**

**Choice of One**

*Roast Turkey Breast*  
*Honey Glazed Ham*  
*Marinated London Broil*

**Available at an additional charge**

*Prime Rib of Beef*  
*Roast Tenderloin*

*\* Chef attended carving stations will incur a \$75 charge*

**CHOICE OF THREE PASTAS**

*Penne ~ Farfalle ~ Rigatoni*  
*Linguine ~ Spaghetti ~ Rotini*  
*Shells ~ Amarosi*

**CHOICE OF THREE SAUCES**

*Marinara ~ Pesto ~ Vodka Cream*  
*Puttanesca ~ Alfredo ~ Garlic Cream*  
*Tomato Basil ~ Bolognese*

**Available at an additional charge:**

*Red & White Clam Sauce ~ Chicken Scampi ~ Shrimp Scampi*

**GRAND DESSERT PRESENTATION**

*Chocolate Fondue Station with Fresh Fruit*  
*Assorted Mini Pastries ~ Assorted Homemade Pies ~ Assorted Dessert Bars*  
*Coffee, Tea, Milk, Soda*

*Woodloch's famous seafood buffet.  
A guest favorite for 50 years.*

**TRADITIONAL WOODLOCH SMORGASBORD**  
**FOR GROUPS OF 40 OR MORE**

*"Peel & Eat" Jumbo Shrimp & Alaskan King Crab Legs ~ Stuffed Shells  
Grilled Salmon ~ Stuffed Shrimp ~ Swedish Meatballs  
Beef & Wild Mushroom Stroganoff ~ Fresh Steamed Vegetables ~ Orzo & Wild Rice Pilaf  
Chicken Marsala ~ Assorted Deli Meats & Cheeses ~ Red Potato Salad  
Caesar Salad ~ Fruit & Cheese Platter ~ Macaroni Salad ~ Cole Slaw ~ Deviled Eggs  
Smoked Oysters ~ Smoked Salmon ~ Pasta Salad  
Marinated Beef Carving Station\* ~ Cucumber & Onion Salad  
Mud Pie with Whipped Cream & Toasted Almonds ~ Coffee, Tea, Milk, Soda*

*\* Chef attended carving stations will incur a \$75 charge*

**VEGETARIAN SELECTIONS**

*These items may be substituted for any item listed in our corporate menu packages upon advance request.*

**Luncheon**

*Caesar Salad ~ Greek Vegetable Salad ~ Tomato Florentine Soup with Grilled Cheese  
Spinach Quiche with Salad ~ Fresh Fruit Platter with Sherbet or Cottage Cheese  
Yogurt & Fresh Fruit Parfait ~ Grilled Vegetable Wrap  
Grilled Portobello on Focaccia Roll ~ Eggplant & Pepper Grill*

**Dinner**

*Grilled Vegetable Strudel ~ Vegetarian Paella ~ Portobello & Potato Casserole  
White Bean Enchiladas with Mexican Rice  
Mushroom Stroganoff with Wide Egg Noodles  
Mushroom Ravioli with Grilled Vegetables & Balsamic Cream  
Angel Hair Pasta with Sun-Dried Tomatoes, Artichokes & Shiitake Mushrooms*

*For a truly elegant affair...*

**MOUNTAIN LAUREL GALA DINNER \***

**Tempting Beginnings**

*Jumbo Shrimp Cocktail ~ Baked French Onion Soup*

*Chicken and Lemongrass Pot Stickers with a Zesty Orange Glaze*

**Salad Temptations**

*Spring Greens Accompanied by a Bouquet of Sliced Apples, Walnuts and Blue Cheese*

*Drizzled with a Pomegranate, Blueberry Vinaigrette*

*The Clubhouse Caesar - Chopped Romaine Leaf Tossed with Oven Toasted Croutons,*

*Grated Parmesan Cheese and Creamy Caesar Dressing*

**The Entrée**

*Ten Ounces of Tender Filet Mignon Paired with a Six Ounce Brazilian Lobster Tail*

*\*Twin Tails or Twin Filets Available*

*\*Vegetarian Options Available*

*Paired with Vegetable and Starch Du Jour*

**The Finale**

*White Chocolate Cheesecake Smothered with Orange Liquor Macerated Strawberries*

*Mud Pie - Coffee Ice Cream on a Bed of Graham Cracker Crumb, Covered in Chocolate Fudge, Whipped Cream, Sprinkled with Toasted Almonds and Chocolate Glaze*

*\*Market Price*

*The perfect beginning to a relaxing evening...*

**H O R S D ' O E U V R E O P T I O N S**

**Cold Selections**

*Shrimp Squares ~ Salami Stacks ~ Curried Chicken Phyllo Cups  
Melon & Prosciutto ~ Blue Cheese Coated Grapes Wrapped in Almonds  
Tomato Basil Bruschetta ~ Pesto Chicken Canapé  
Smoked Salmon Mousse ~ Smoked Salmon on Baguette ~ Ham & Asparagus Roulade  
Horseradish Beef Crostini ~ Fresh Mozzarella & Tomato ~ Antipasto Kabobs*

**Hot Selections**

*Mini Crab Cakes ~ Pigs in Puff Pastry ~ Hibachi Beef Skewers ~ Shrimp & Bacon BBQ  
Mini Chicken Cordon Bleu ~ Crab Stuffed Mushrooms ~ Bacon Wrapped Scallops  
Mini Beef Wellington ~ Spanikopita ~ Mini Egg Rolls ~ Mozzarella Sticks  
Quiche Lorraine ~ Sesame Chicken ~ Beef Satay ~ Teriyaki Potstickers  
Chicken Quesadillas ~ Vegetable Spring Rolls ~ Ahi Tuna with Cusabi Sauce*

**One Hour Party:** *Crudité Station Only.....\$6.00 per person*

*An assortment of garden-fresh vegetables with dip, cheese & crackers, and fresh fruit*

**One Hour Party:** *Four Cold Selections Only .....\$8.50 per person*

**One Hour Party:** *Three Cold Selections and Four Hot.....\$14.00 per person*

**Two Hour Party:** *Four Cold Selections and Five Hot .....\$19.50 per person*

**C O C K T A I L O P T I O N S**

**Open Bar** *All prices are per person and include service fee*

**One Hour Party....** \$16.00    **Two Hour Party....** \$22.50    **Three Hour Party....** \$28.00  
**Four Hour Party....** \$34.00

**Limited Bar** *All prices are per person and include service fee*

**One Hour Party....** \$11.50    **Two Hour Party....** \$13.50    **Three Hour Party....** \$15.50  
*Beer-On-Tap & House Wine by the Glass*

**Tab** *You will be charged for drinks consumed with 15% service fee added for bar staff.*

**Cash Bar** *All drinks served on a cash basis; please add 15% service fee.*

Your Hospitality House will be ready when you are...

**BEVERAGE PACKAGE** \$600.00 (includes set-up)

**Includes One Bottle Each of the Following:**

Smirnoff Vodka ~ Gordon's Gin ~ Seagram's 7 ~ Dewar's Scotch ~ Bacardi Rum  
Sweet Vermouth ~ Dry Vermouth ~ Chardonnay (1.5L) ~ Cabernet (1.5L)

**Includes One Case Each of the Following:**

Coors Light ~ Budweiser ~ Heineken ~ Coke ~ Diet Coke ~ Sprite

**Replenished at Cost per day**

Club Soda ~ Tonic ~ Grapefruit Juice ~ Orange Juice

Cranberry Juice ~ Lemons ~ Limes ~ Olives

Cherries ~ Ice ~ Plastic Cups ~ Stirrers ~ Beverage Napkins

**À LA CARTE BEVERAGE PACKAGE**

(Set-Up Fee \$50.00. Prices Include All Bar Necessities)

- Domestic Beer..... \$40.00/Case
- Imported Beer.....\$55.00/Case
- Soda & Bottled Water.....\$15.00/Case
- Wine (Cabernet, Merlot, Chardonnay, White Zinfandel)..... \$35.00/Bottle (1.5L)
- Liquor Package 1 (Smirnoff, Gordon's, Bacardi, Seagram's)....\$55.00/Bottle
- Liquor Package 2 (Grey Goose, Tanqueray, Dewar's)..... \$70.00/Bottle

**ASSORTED FOOD PLATTERS**

**Epicurean Cheese Board**

A display of fine cheeses, sliced meats, assorted crackers & fresh grapes  
complemented with a honey mustard dipping sauce

Medium Platter (Serves 15-20).....\$70.00 ~ Large Platter (Serves 30-40).....\$120.00

**Vegetable Crudité Platter**

An assortment of garden-fresh vegetables served with our creamy ranch dipping sauce

Medium Platter (Serves 15-20).....\$60.00 ~ Large Platter (Serves 30-40).....\$100.00

**Sunburst Platter**

Seasonal fresh fruits served with our Chambord dipping sauce

Medium Platter (Serves 15-20).....\$70.00 ~ Large Platter (Serves 30-40).....\$120.00

EXPAND YOUR MEETING BREAKS . . .

***The Stadium Break\****

*Soft Pretzels with Mustard, Popcorn, Candy Bars, Cracker Jacks, Trail Mix*

***The Stress-Reliever\****

*Fresh Cut Fruit with Assorted Dips, Vegetable Crudités with Dressing,  
Chocolate Covered Strawberries*

***Chocoholic Break\****

*Chocolate Chip Cookies, Chocolate Fudge Brownies, Chocolate Candy Bars,  
Chocolate Dipped Strawberries, Chocolate Dipped Pretzels*

***Power Break\*\****

*Power Protein Bars, Trail Mix, Pepsi Max, Gatorade, Red Bull*

*\*Meeting Break upgrades are \$3.50 per person*

*\*\*Power Break upgrade is \$5.00 per person*

COMPLEMENT YOUR STAY . . .

***Wine ~ Cheese ~ Sweets***

*Give the gift of delicious food & drink. We offer a large selection of elegant wines,  
specialty cheese and "melt-in-your-mouth" confections.  
Mix and match to create the most tantalizing, relaxing or energizing combination.  
Or allow us to put one together for you.*

***Hospitality Baskets***

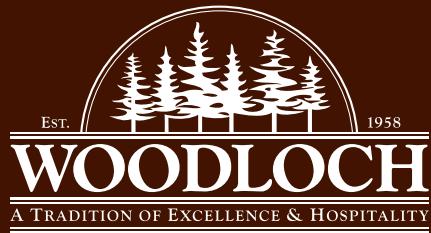
*Add a warm welcome with our hearty hospitality baskets filled with Woodloch  
specialty products like chocolates, jams and other treats.  
Or we can create whatever the heart desires.*

***Customized Apparel***

*Remember your visit to Woodloch with a customized shirt, cap or outerwear with  
your company's or a custom Woodloch logo imprinted on any item of your choice.  
Golf products are our specialty!*

***Ice Sculptures***

*A breathtaking addition to any display table. Choose from a portfolio of designs  
or create something new. Your company logo would look great in ice!*



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[www.woodloch.com](http://www.woodloch.com)

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