

## SAMPLE MENU

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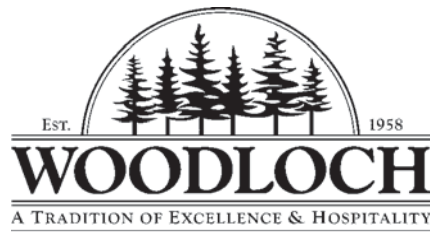
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## Summer Package

7 Days 6 Nights



\*menu selections change daily and weekly, options in this brochure are only a sample

# Summer Saturday Menu

## Arrival Lunch: 1:00 pm

### **Soup:**

Pasta Fagioli Soup

### **Entree:**

- Caesar Salad with Butterflied Shrimp
- Cheese Quesadilla w/Shredded lettuce & Tomato // Sour Cream and Salsa
- Grilled Chicken, Tomato, & Fresh Mozzarella on a Ciabatta Roll w/Pesto Aoli
- Black Angus Burger w/Cheese Sauce
- Fresh Fruit w/Strawberry Yogurt and Granola

### **Family Style Sides:**

- Amish Macaroni Salad
- Smiley Fries

### **Dessert:**

- Chocolate Eclairs
  - Chocolate, Tapioca, & Rice Pudding / Jello
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## Dinner: 6:30 pm

- Bakery Fresh Specialty Bread Service

### **Starter:**

- Italian Wedding Soup
- Shrimp Cocktail

### **Salad:**

- Spinach & Blue Cheese Salad with Apples & Pecans w/Raspberry Vinaigrette Dressing

### **Entree:**

- Roast Prime Rib of Beef w/Fresh Rosemary Garnish with Au Jus
- Golden Jumbo Butterfly Shrimp w/Lemon Wedges with Cocktail and Tartar Sauce
- Grilled Hawaiian Spearfish w/Pineapple Salsa over Rice Pilaf // Garnish
- Penne Pasta w/Vodka or Marinara Sauce with Parmesan Cheese

### **Family Style Sides:**

- Garden Fresh Broccoli
- Baked Potatoes // Sour Cream and Chives

### **Dessert:**

- Chocolate Peanut Butter Mousse Pie
- Chocolate, Tapioca, & Rice Pudding / Jello
- Challah and Pumpkin Raisin Bread Served with Soup
- Homeade Ice Cream Selections



# Sundays in the Summer

## Breakfast: 8:30 am

- Fruit Juice, Prunes, Sliced Bananas, Fruit Cup, Grapefruit
  - Assorted Cold Cereals / Oatmeal / French Crumb Cake
  - Strawberry Yogurt and Granola // Bagel and Lox Plate
  - Scandinavian Pancakes / Hot Maple Syrup
  - Eggs, Bacon and Sausage
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## Lunch: 12:30 pm

### Seafood/Salad/Pizza Buffet

- Italian Hoagies
  - Jumbo “peel & eat shrimp” and Alaskan King Crab Legs
  - Old Forge Pizza
  - Salad & Topping Station
  - Cookie Display
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## Theme Night Dinner: 6:30 pm

- Bakery Fresh Specialty Bread Service

### Starter:

- Seafood Bisque
- Mozzarella and Tomato with Balsamic Glaze

### Salad:

- Romaine & Poppyseed Salad with Strawberries, Oranges and Red Onion

### Entree:

- Braised Beef Short Ribs w/ Sauteed Onions, Sauce and Garnish
- Baked Fillet of Sole w/ Puttanesca Sauce and Garnish
- Roast Duck w/ Raspberry Sauce and Garnish
- Chicken Florentine Ravioli w/ Veloute Sauce and Garnish

### Family Style Sides:

- Baked Sweet Potato Casserole
- Garden Fresh Vegetable Medley

### Dessert:

- Mud Pie with Whipped Cream and Toasted Almonds
- Chocolate, Tapioca, & Rice Pudding / Jello
- Homemade Ice Cream Selections



# Mondays in the Summer

## Breakfast: 8:30 am

- Fruit Juice, Prunes, Sliced Bananas, Fruit Cup, Grapefruit
  - Assorted Cold Cereals / Oatmeal / Blueberry Muffins
  - Strawberry Yogurt and Granola // Bagel and Lox Plate
  - Oatmeal // Cinnamon Apple Streusel
  - Cinnamon French Toast / Hot Maple Syrup
  - Eggs / Bacon and Sausage
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## Lunch: COOKOUT: 12:30

- Hamburgers, Black Angus Hot Dogs, Sweet & Sour Meatballs
  - Honey Barbequed Chicken Wings, Tropical Rice Pilaf
  - Roasted Vegetables, Island Baked Beans, Sauerkraut, Corn on the Cob
  - Steamed Clams, Caribbean Jerk Pork Spare Ribs, Mango Chicken Wraps
  - Mandarin Orange Rotini Pasta Salad, Pickles, Chips, Watermelon, Fruit Salad
  - Ice Cream Sandwiches
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## Stayover Dinner: 6:00 pm

- Bakery Fresh Specialty Bread Service

### **Soup:**

- Cream of Broccoli Soup
- Fresh Melon Plate

### **Salad:**

- Panzanella Salad with Basil Vinaigrette

### **Entree:**

- Roast Turkey w/ Garnish
- Scallops Casino w/ Garnish
- Pan Seared Peppered Ahi Tuna over Garden Fresh Vegetables
- Beef & Veal Tortellacci w/ Hunter Sauce and Garnish

### **Family Style Sides:**

- Redskin Garlic Mashed Potatoes
- Garden Fresh Green Beans with Dried Cranberries

### **Dessert:**

- Apple Crumb Pie a la Mode
- Chocolate, Tapioca, & Rice Pudding / Jello
- Homemade Ice Cream Selection



# Tuesdays in the Summer

## Breakfast: 8:30 am

- Fruit Juice, Prunes, Sliced Bananas, Fruit Cup, Grapefruit
  - Assorted Cold Cereals / Oatmeal / Blueberry Muffins
  - Strawberry Yogurt and Granola // Bagel and Lox Plate
  - Hot Oatmeal / Cornbread
  - Egg White Frittata w/Spinach & Tomatoes
  - Eggs / Bacon and Sausage
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## Lunch: 12:30 pm

### Soup:

Chicken Noodle Soup

### Entree:

- Romaine Jammers (Chicken Salad, Orzo in a Romaine Boat over Leaf Lettuce)
- Hot Pastrami on Marbled Rye
- Buffalo Chicken Sandwich w/ Lettuce, Tomato on a Sour Dough Roll
- Black Angus Burger w/Cheese Sauce
- Fresh Fruit w/Strawberry Yogurt and Granola

### Family Style Sides:

- Broccoli Slaw
- Seasoned Waffle Fries

### Dessert:

- Brownies a la Mode
  - Chocolate, Tapioca, & Rice Pudding / Jello
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## Dinner: 6:30 pm

- Bakery Fresh Specialty Bread Service

### Soup:

- Shrimp and Roasted Corn Chowder
- Mozzarella and Tomato with Balsamic Glaze

### Salad:

- BLT Salad

### Entree:

- Rack of Lamb Dijonaise w/ Mint Hollandaise Sauce
- Braised Half Chicken w/Sauce and aGarnish
- Baked Orange Roughy Served over Julienned Vegetables w/ Lemon Garnish
- Penne Pasta w/ Vodka or Marinara Sauce

### Family Style Sides:

- Steamed Redskin Potatoes
- Garden Fresh Broccoli

### Dessert:

- Chocolate Cheesecake
- Chocolate, Tapioca, & Rice Pudding / Jello
- Homemade Ice Cream Selection

# Wednesdays in the Summer

## Breakfast: 8:30 am

- Fruit Juice, Prunes, Sliced Bananas, Fruit Cup, Grapefruit
  - Assorted Cold Cereals / Oatmeal / Blueberry Muffins
  - Strawberry Yogurt and Granola // Bagel and Lox Plate
  - Oatmeal // Cinnamon Apple Streusel
  - Belgian Waffles / Hot Maple Syrup
  - Eggs / Bacon and Sausage/ Home Fries
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## Lunch: 12:30

### Soup:

- Stuffed Pepper Soup

### Entree:

- BBQ Pork Spare Ribs
- Turkey Wrap w/ Cranberry Mayo, Lettuce & Tomato
- Crab Cake Salad Plate
- Black Angus Burger w/Cheese Sauce
- Fresh Fruit w/Strawberry Yogurt and Granola

### Family Style Sides:

- Cole Slaw
- Steak Fries

### Dessert:

- Raspberry Peach Crisp a la Mode
  - Chocolate, Tapioca & Rice Pudding / Jello
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## Dinner, Theme Night: 6:30 pm

- Bakery Fresh Specialty Bread Service

### Soup:

- Shrimp Cocktail
- Upside Down French Onion Soup

### Salad:

- Greek Salad with Roasted Garlic and Red Wine Vinaigrette

### Entree:

- Roast Tenderloin of Beef w/ Sauvignon Shallot & Mushroom Sauce
- Jail Island Herb Encrusted Salmon over Long Grain Rice w/ Lemon Garnish
- Focaccia Encrusted Chicken Breast over Cheese Tortellini w/ Alfredo Sauce

### Family Style Sides:

- Chantilly Potatoes
- Garden Fresh Asparagus with Orange Citrus Sauce

### Dessert:

- Lemon Meingue Ice Cream Pie
- Chocolate, Tapioca, & Rice Pudding / Jello
- Homemade Ice Cream Selection

# Thursdays in the Summer

## Breakfast: 8:30 am

- Fruit Juice, Prunes, Sliced Bananas, Fruit Cup, Grapefruit
  - Assorted Cold Cereals / Oatmeal / Blueberry Muffins
  - Strawberry Yogurt and Granola // Bagel and Lox Plate
  - Oatmeal // French Crumb Cake
  - Cinnamon French Toast / Hot Maple Syrup
  - Eggs / Bacon and Sausage
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## Lunch: 12:30

### Soup:

- Chicken and Rice Soup

### Entree:

- Baked Chicken in a Basket
- Nacho Plater
- Caesar Salad with Butterflied Shrimp
- Black Angus Burger w/Cheese Sauce
- Fresh Fruit w/Strawberry Yogurt and Granola

### Family Style Sides:

- Macaroni Salad
- Crinkle Cut Fries

### Dessert:

- Strawberry Shortcake
  - Chocolate, Tapioca & Rice Pudding / Jello
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## Dinner: 6:30 pm

- Bakery Fresh Specialty Bread Service

### Soup:

- Spinach and Feta Soup
- Summer Fresh Fruit Plate

### Salad:

- Family Style Wet Tossed Salad

### Entree:

- Roast Prime Rib of Beef w/ Fresh Rosemary Garnish
- Southwestern Chicken Breast Served over Wagon Wheel Pasta w/ Sauce
- Baked Tilapia w/ Mango Latin Style Citrus Chili Sauce
- Ravioli Caprese w/ Fire Roasted Pomodoro Sauce

### Family Style Sides:

- Steamed Baby Redskin Potatoes
- Garden Fresh Green Beans with Dried Cranberries
- Golden Fried Onion Rings

### Dessert:

- Chocolate Peanutbutter Mousse Pie
- Chocolate, Tapioca, & Rice Pudding / Jello

# Fridays in the Summer

## Breakfast: 8:30 am

- Fruit Juice, Prunes, Sliced Bananas, Fruit Cup, Grapefruit
  - Assorted Cold Cereals / Oatmeal / Blueberry Muffins
  - Strawberry Yogurt and Granola // Bagel and Lox Plate
  - Oatmeal // Cinnamon Apple Streusel
  - Scandinavian Pancakes / Hot Maple Syrup
  - Eggs / Bacon and Sausage
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## Lunch: 12:30 pm

### Soup:

- Italian Wedding Soup

### Entree:

- Shrimp & Lobster Flatbread Pizza
- BBQ Beef Brisket on a Club Roll
- Grilled Chicken BLT Salad
- Black Angus Burger w/Cheese Sauce
- Fresh Fruit w/Strawberry Yogurt and Granola

### Family Style Sides:

- Broccoli Slaw
- Smiley Fries

### Dessert:

- Lemon Bundt Cake
  - Chocolate, Tapioca & Rice Pudding / Jello
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## Dinner: Smorgasbord Buffet: 6:30 pm

- Featuring Jumbo Shrimp, Alaskan King Crab Legs, Smoked Oysters,
- Caesar Salad, Waldor Salad, Potato Salad, Tortellini Salad, Cucumber Salad
- Chicken Pasta Salad, Ambrosia, Fruit Jubilee, Cheese & Grapes
- Assorted meats, Assorted breads, Pumpernickel, Challah, Rolls
- Lasagna, Lemon Pepper Cod, Ribs, Stuffed Shells, Beef Burgundy, Chicken Marsala
- Marinated London Broil Carving Station // Horseradish Sauce
- Old Forge Pizza
- Children's Items: Peanut Butter and Jelly Sandwiches // Chicken Tenders
- Dessert, Mud Pie w/Whipped Cream and Toasted Almonds
- Chocolate, Tapioca, & Rice Pudding / Jello
- Homemade Ice Cream Selection

