

# Reunion Menu Packages

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WOODLOCH

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1-800-453-8263

Hawley, PA

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

# Reunion Menu Packages

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# meal reservations

Our Non-Traditional package does not include meals, however the following information will assist in your dining choice.

## dining locations

### Woodloch Springs

Located 1 & 1/2 miles from the main resort at the Country Club of our gated community and Championship Golf Course

**Vista Dining Room**  
**Terrace Dining Room**  
**The Grille Room**

#### Dress Code:

Jeans are not permitted in the Vista and Terrace Dining Rooms at dinner time. Jackets are requested after 5:00 pm on Saturday. Dress is smart casual in the Grille Room.

### Woodloch Pines

At our resort property in our Main Dining Room or at the Inn

**The Main Dining Room**  
**Mountain Laurel Dining Room**  
**The Lakeview Dining Room**

#### Dress Code:

Dress is smart casual with the exception of Wednesday and Saturday evening (only Wednesday during July and August) when jackets are requested. No hats, caps or tank tops at dinner please.

### **Advance Reservations Required for:**

Groups of 10 adults or more dining in the Grille Room or Vista/Terrace Dining Rooms.

Guests dining at the Mountain Laurel Dining Room, the Lakeview Dining Room or the Main Dining Room.

Please contact your reservation coordinator at 800.453.8263.

### **Advanced Reservation Requested: \***

Groups of less than 10 adults dining in the Grille Room or Vista/Terrace Dining Rooms.

Please call 800-784-3466 for meal reservations.

*\*Space in our dining rooms is limited during the summer and holiday packages; only advance reservations can be guaranteed.*

*Meal prices do not include 6% tax or 15% service fee unless otherwise noted. Please share any special menu requests with your reservation coordinator. Menu selections are subject to change without notice.*

# Breakfast Options

**FOR GROUPS OF 20 OR MORE**

**The Breakfast Buffet**                      **\$15.00 per adult & teen, \$7.50 per child 3-12**

## **All Breakfast Buffets Include:**

*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*

# Brunch Options

**Brunch is served between 10:30 AM & 1:00 PM**

**FOR GROUPS OF 20 OR MORE**

**Brunch Buffet**                      **\$20.00 per adult & teen, \$10.00 per child 3-12**

*Fresh Fruit Salad ~ Fresh Melon Slices & Grapes  
Basket of Croissants, Assorted Fruit-Filled Danish, Bagels  
Homemade Assorted Jams & Cream Cheese ~ Eggs Benedict ~ Home Fries  
Waffle Station with Maple Syrup, Blueberry or Strawberry Toppings ~ Yogurt & Granola  
Scrambled Eggs ~ Bacon ~ Redskin Potato Salad ~ Honey-Glazed Chicken  
Assorted Cheese Board ~ Vegetable Lasagna ~ Tossed Salad  
Seafood Newburg ~ Ham Carving Station ~ Assorted Chilled Juices ~ Coffee, Tea, Milk*

*good morning*

# Special Buffet Options

**Available for lunch or dinner**

**FOR GROUPS OF 20 OR MORE**

## **The Backyard Barbeque**

**\$25.00 per adult & teen, \$12.50 per child 3-12**

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

**FOR GROUPS OF 25 OR MORE**

## **Kansas City Steak-Off**

**\$38.00 per adult & teen, \$18.00 per child 3-12**

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

**FOR GROUPS OF 50 OR MORE**

## **Traditional Woodloch Smorgasbord**

**\$38.00 per adult & teen, \$18.00 per child 3-12**

*“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 ~ Carving Station\*  
Cucumber & Onion Salad ~ Mud Pie with Whipped Cream & Toasted Almonds  
Coffee, Tea, Milk, Soda*

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

*Children's Items when requested:*

*Chicken Fingers ~ Peanut Butter & Jelly ~ Pizza Bagels ~ Macaroni & Cheese*

*lunch and dinner options*

# Dinner Options

Please inform your reservation coordinator of your selections prior to check-in.

## FOR GROUPS OF 20 – 40

**\$45.00 per adult & teen, \$20.00 per child 3-12**

Four Appetizer Choices ~ Four Entrée Choices

## FOR GROUPS OF 40 OR MORE

**\$40.00 per adult & teen, \$18.00 per child 3-12**

Three Appetizer Choices ~ Two Entrée Choices  
(for 3 or more choices, individual entrée counts are necessary)

### All Dinner Menus Include:

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

### Appetizer Selections:

*Shrimp Cocktail ~ Steamers ~ Crab Stuffed Mushrooms*

*Baked French Onion Soup ~ Soup Du Jour ~ Fresh Mozzarella & Tomato*

### Entrée Selections:

*Chef's Choice of Chicken, Fish, Pasta or Beef ~ Roast Prime Rib of Beef au Jus\**

*Roast Tenderloin of Beef with Mushroom Gravy\* ~ NY Strip with Demi Glaze*

*Rigatoni Bolognese ~ Grilled Salmon Fillet with Dill Hollandaise*

*Shrimp Provençal over Pasta ~ Chicken or Veal Marsala ~ Chicken Picatta*

*Stuffed Flounder ~ Maple Glazed Pork Chops*

*\*Roasted items need a minimum of twenty people choosing that entrée*

### Children's Menu:

*Sizzle Burger & French Fries ~ Individual Cheese Pizza ~ Chicken Parmigiana*

*Chicken Tender Dinner with Fries ~ Pasta with Marinara or Cheese sauce*

*For the same price, these items may be substituted for the children in your group*

### Ask about our Theme Night special

Featuring all-you-can-eat delicious Roast Tenderloin of Beef & Grilled Salmon.  
Available on Wednesday & Saturday evenings.

**\$45.00 per adult & teen, \$19.50 per child 3-12**

dinner options

# Hors D'oeuvre Options\*

## Cold Selections

Shrimp Cocktail 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 a 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

<b>One Hour Party:</b>	Crudité Station Only .....	\$6.00 per person
	<i>An assortment of garden-fresh vegetables with dip, cheese &amp; crackers, and fresh fruit</i>	
<b>One Hour Party:</b>	Four Cold Selections Only .....	\$8.50 per person
<b>One Hour Party:</b>	Three Cold Selection and Four Hot.....	\$14.00 per person
<b>Two Hour Party:</b>	Four Cold Selections and Five Hot.....	\$19.50 per person

# Cocktail Options\*

## Open Bar ~ all prices are per person

One Hour Party ... \$16.00 ~ Two Hour Party ... \$22.00  
Three Hour Party ... \$28.00 ~ Four Hour Party... \$34.00

## Limited Bar ~ all prices are per person

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 a 15% service charge added for bar staff.

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

\*Cocktail & Hors D'oeuvre prices include tax and service fee

# Catering Packages

A medium platter serves approx. 10-12 people ~ a large platter serves approx. 18-20 people

## LUNCH

	<i>Medium</i>	<i>Large</i>
Baked Chicken .....	\$40.00	\$50.00
Jumbo Hot Dogs (includes condiments & chips) .....	\$26.50	\$41.50
Hamburgers (includes condiments, tomato, onion, cheese, & chips) .....	\$36.50	\$57.00
Assorted Deli Platter (Roast Beef, Turkey, Ham, American Cheese, and Swiss Cheese).....	\$37.00	\$48.50
Foot-Long Subs (includes condiments, pickles, & chips) Choice of Turkey, Italian, or American .....	\$10.00/foot	
Pasta OR Potato Salad OR Cole Slaw.....	\$8.50/quart	
Marinated Cheese Tortellini .....	\$10.50/quart	

## DINNER

*Includes rolls & butter*

	<i>Medium</i>	<i>Large</i>
Penne ala Vodka OR Pasta Primavera .....	\$35.00	\$55.00
Pasta Primavera .....	\$35.00	\$55.00
Linguini with White Clam Sauce .....	\$38.00	\$58.00
Lasagna .....	\$38.00	\$58.00
Sausage & Peppers .....	\$40.00	\$60.00
Barbecue Chicken .....	\$40.00	\$60.00
Beef Burgundy .....	\$45.00	\$70.00
Chicken Parmesan .....	\$45.00	\$70.00
Chicken Francaise .....	\$50.00	\$75.00
Chicken Marsala .....	\$50.00	\$75.00
Baked Virginia Ham .....	\$55.00	\$90.00
Dilled Salmon .....	\$60.00	\$100.00
Veal Marsala .....	\$75.00	\$130.00

## SIDE ORDERS

	<i>Medium</i>	<i>Large</i>
Tossed OR Spinach Salad with Choice of Dressing .....	\$20.00	\$35.00
Caesar Salad .....	\$25.00	\$40.00
Roasted Red Potatoes .....	\$16.00	\$31.00
Vegetables (choice of honey-glazed carrots, buttered corn, corn on the cob, or green beans almandine) .....	\$20.00	\$35.00
Two-Foot Loaf of Garlic Bread .....	\$5.00	
Peeled & Deveined Shrimp (approx. 40 - 45 pieces) .....	\$80.00	

## DESSERTS

Cookies & Brownies .....	\$15.00	(serves approx. 15)
Occasion Cake with Personalized Inscription (all flavors) .....	\$34.00	(½ sheet; serves 35-40)
Choice of Apple, Cherry, or Blueberry Pie .....	\$10.50	

dine in your guest home

# Hospitality Packages

*A medium platter serves approx. 15-20 people*

*A large platter serves approx. 30-40 people*

## **Epicurean Cheese Board**

*A display of fine cheeses, sliced meats, assorted crackers,  
and fresh grapes complemented with honey mustard dipping sauce.*

**Medium Platter ..... \$70.00    Large Platter ..... \$120.00**

## **Vegetable Crudité Platter**

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

**Medium Platter ..... \$60.00    Large Platter ..... \$100.00**

## **Sunburst Platter**

*Seasonal fresh fruits served with our Chambord dipping sauce*

**Medium Platter ..... \$70.00    Large Platter ..... \$120.00**

**\*\*ADDITIONAL ITEMS ARE AVAILABLE BY SPECIAL REQUEST\*\***

*Prices do not include 6% state sales tax.*

*A Service Fee of 15% will be added for delivered items.*

*If you require setup, a charge will be determined based on your needs.*

*A \$25.00 per hour, per person, service charge will be added if staff is  
needed at your party.*

*hospitality house packages*



*A unique gathering experience*