

Woodloch Resort

SAMPLE MENU

menu changes daily



In addition to our menu, we do our best to accommodate special allergy and dietary needs.
We also offer a full selection of children's options every lunch and dinner

Breakfast: 8:30am – 9:00am

Fruit Juices, Prunes, Sliced Bananas, Assorted
Cold Cereals, Fresh Melon
Strawberry Yogurt and Granola
Oatmeal // Bakery Fresh Blueberry Muffins
Homemade Belgian Waffles/ Hot Maple Syrup
Healthy Option: Egg White Frittata w/Spinach &
Tomatoes
Eggs Any Style / Boar's Head Bacon and Hatfield
Sausage / Home Fries

Lunch 12:30pm – 1:00pm

Homemade Chicken Tortellini Soup
Shrimp Salad in a Multi-Grain Wrap
Barbequed Pulled Pork Sandwich on a Bakery
Fresh Sour Dough Roll
Grilled Chicken Ciabatta Sandwich topped with
Lettuce, Tomato, & Fresh Mozzarella w/Pesto Aoli
on the side
Fresh Ground Hamburger served with choice of
toppings
Healthy Option: Fresh Strawberries, Grapes,
Melon, Pineapple or Watermelon, Strawberry Yo-
gurt, & Granola
Cole Slaw
Smiley Fries
Dessert: Chocolate Eclairs
Chocolate, Tapioca, or Rice Pudding / Jello
Choose from our Homemade Ice cream Selection!

Dinner: 6:15-7:00pm

Italian Wedding Soup or Shrimp Cocktail
Family Style Spinach & Blue Cheese Salad with
Apples & Pecans with a Raspberry Vinaigrette
Dressing
Roast Prime Rib of Beef
Golden Jumbo Butterfly Shrimp
Baked Orange Roughy served over Julienne Veg-
etables w/Lemon Garnish
Ravioli Caprese w/Fire Roasted Pomodoro Sauce
Baked Potatoes // Sour Cream and Chives
Garden Fresh Broccoli
Dessert: Chocolate Peanut Butter Pie
Chocolate, Tapioca, & Rice Pudding / Jello
Bread Tray Featuring a Fresh Selection from our
Bakery: Iced Raisin, Rye & Banana Nut

Breakfast: 8:30 am – 9:00am

Fruit Juices, Prunes, Sliced Bananas, Assorted
Cold Cereals, Fresh Melon
Strawberry Yogurt and Granola
Oatmeal // Warm French Crumb Cake
Homemade Scandinavian Pancakes / Hot Maple
Syrup
Eggs Any Style / Boar's Head Bacon and Hatfield
Sausage / Home Fries

Lunch: 12:30pm-1:00pm

Homemade Stuffed Pepper Soup
Bar-B-Q'd Pork Spare Ribs with a Side of Cole
Slaw
Turkey Wrap with Cranberry Mayonnaise, Lettuce
and Tomato
Seared Ahi Tuna Salad served with a Soy Wasabi
Dressing
Fresh Ground Hamburger with choice of toppings
Healthy Choice: Fresh Strawberries, Grapes,
Melon, Pineapple or Watermelon with
Strawberry Yogurt and Granola
Chef's Special Pasta Purse Salad
Steak Fries
Dessert: Peanut butter Pie
Chocolate, Tapioca, & Rice Pudding / Jello
Choose from our Homemade Ice cream Selection!

Dinner – Theme Night: 6:15pm-7:00pm

Fresh Mozzarella & Tomato with a Balsamic Glaze
or Shrimp & Roasted Corn Chowder
Family Style Greek Salad w/Roasted Garlic and
Red Wine Vinaigrette
Roast Tenderloin of Beef finished with a Sauvi-
gnon Shallot & Mushroom Sauce
Jail Island Herb Encrusted Salmon over Long
Grain Rice
Chicken Margherita over Farfalle Pasta with a
choice of a Margherita Sauce
or Marinara
Roast Duck with a Raspberry Sauce
Chantilly Potatoes & Garden Fresh Asparagus with
an Orange Citrus Sauce
Dessert: Woodloch's Famous Mud Pie with
Whipped Cream and Toasted Almonds
Chocolate, Tapioca, & Rice Pudding / Jello
Choose from our Homemade Ice cream Selection!
Bread Featuring a Selection from our Bakery: Iced
Raisin, Olive Bread & Banana Nut

