



# WOODMONT COUNTRY CLUB

**Tournament  
Catering  
Menu**



## **Continental Breakfast**

### **Freshly Baked Muffins**

An assortment of freshly prepared muffins including Blueberry, Orange, Lemon Poppyseed and Bran

### **Assorted Danishes**

Freshly prepared Danish pastries including Cherry, Cheese and Pineapple

### **Assorted Bagels**

A delectable assortment of fresh bagels with Cream Cheese, Butter and Assorted Jams/Jellies

### **Fruit Salad Display**

An array of fresh seasonal fruits is presented for your enjoyment

### **Beverages**

Coffee (Regular and Decaffienated), Assorted Juices, Bottled Water and Hot Teas

**\$9.95 Per Person**

Applicable Taxes (6%) and Gratuity (20%) are additional



## **Executive Breakfast**

### **Freshly Baked Muffins**

An assortment of freshly prepared muffins including Blueberry, Orange, Lemon Poppyseed and Bran

### **Assorted Danishes**

Freshly prepared Danish pastries including Cherry, Cheese and Pineapple

### **Fresh Yogurt**

Displayed with Homemade Granola, Berries and Honey

### **Assorted Bagels**

A delectable assortment of fresh bagels with Cream Cheese, Butter and Assorted Jams/Jellies

### **Fruit Salad Display**

An array of fresh seasonal fruits is presented for your enjoyment

### **Beverages**

Coffee (Regular and Decaffienated), Assorted Juices, Bottled Water and Hot Teas

**\$12.95 Per Person**

Applicable Taxes (6%) and Gratuity (20%) are additional



## **Club Breakfast Buffet**

### **Freshly Baked Muffins, Danish and Bagels**

Tantalize your tastebuds with a bountiful display of freshly baked muffins and pastries served with butter, cream cheese and an assortment of jams and jellies

### **Garden Vegetable Frittata**

The season's freshest vegetables baked in a light egg custard and topped with melted cheese.

### **Fresh Yogurt**

Displayed with Homemade Granola, Berries and Honey

### **Breakfast Display**

Bacon, Sausage, Grits and Homefries

### **Fruit Salad Display**

An array of fresh seasonal fruits is presented for your enjoyment

### **Beverages**

Coffee (Regular and Decaffienated), Assorted Juices, Bottled Water and Hot Teas

**\$18.95 Per Person**

Applicable Taxes (6%) and Gratuity (20%) are additional



## **Box Lunches**

### **Choice of Sandwich**

**Please select from Ham and Swiss on Marble Rye, Turkey and Provolone on Multi-Grain, Dagood Hero (Ham, Turkey, Salami and Pepperoni) on Country White**

### **Bag of Chips**

### **Side Salad**

**Please select from Pasta Salad, Mustard Potato Salad, Pineapple Coleslaw or Carrot Raisin**

### **Fresh Fruit**

**Apple, Orange or Banana, based on seasonal availability**

### **Freshly Baked Cookie or Double Fudge Brownie**

**Your choice of Chocolate Chip, Oatmeal Cranberry or Peanut Butter**

**\$14.95 Per Person**

**Applicable Taxes (6%) and Gratuity (20%) are additional**



## **Deli Delight Buffet**

### **Assorted Deli Meats and Cheeses**

Bountiful Trays of Freshly cut deli meats and cheeses

### **Bread Display**

An assortment of bakery fresh breads and rolls

### **Salad Trio Display**

Crisp Field Green Salad with assorted dressings, Pineapple Jalapeno Coleslaw and Red Bliss Potato Salad

### **Dessert Display**

Double Fudge Brownies and freshly baked cookies

### **Beverages**

Pitchers of Iced Tea, Lemonade and Water

**\$17.95 Per Person**

Applicable Taxes (6%) and Gratuity (20%) are additional



## **All American Buffet**

### **Angus Beef Burgers**

1/3 lb Angus burgers served on a fresh Kaiser Roll

### **1/4 lb Kosher Style Hot Dog**

Grilled to Perfection, served on a bakery fresh roll

### **Condiment Display**

Mayonaise, Mustard (Yellow and Deli), Pickles, Onions, Saurkraut, Lettuce, Tomatoes

### **Salad Display**

Mustard Potato Salad, Pasta Salad and Pineapple Jalapeno Coleslaw

### **Fresh Cut Steak Fries**

Golden Brown fried Potatoes

### **Beverages**

Pitchers of Iced Tea, Lemonade and Water

**\$20.95 Per Person**

Applicable Taxes (6%) and Gratuity (20%) are additional



## **BBQ Bonanza Buffet**

### **BBQ Chicken**

1/4 Chicken grilled and basted in our own Golden BBQ Sauce

### **Smoked Ribs**

St Louis Style Ribs, slowly smoked and basted with our own hickory BBQ Sauce

### **BBQ Baked Beans**

Baked low and slow in a rich sauce

### **Salad Display**

Mustard Potato Salad, Garden Salad and Pineapple Jalapeno Coleslaw

### **Corn on the Cob**

Tender ears of Corn served with lots of fresh cream butter.

### **Bread Basket**

A selection of bakery fresh rolls with butter.

### **Dessert**

Homemade Apple Pie and our own Famous Peach Cobbler

### **Beverages**

Pitchers of Iced Tea, Lemonade and Water

**\$24.95 Per Person**

Applicable Taxes (6%) and Gratuity (20%) are additional

## **Carving Station Buffet**

**Our Chefs will hand carve these succulent meats to tempt and tantalize your guests:**

**Top Round of Beef with Creamy Horseradish and Au Jus**

**Herb Roasted Breast of Turkey with Cranberry Relish and Merlot Gravy**

**Pit Ham with Cherry Jubilee Reduction**

**Oven Roasted Pork Loin with Caribbean Chutney**

**Herb Crusted Red Bliss Potatoes**

**Sauté of Fresh Vegetables**

### **Salad Display**

**Fresh mixed Field Greens with a choice of Dressings, or Traditional Caesar Salad**

### **Bread Basket**

**Silver Dollar Dinner Rolls with sweet cream butter.**

### **Dessert**

**NY Style Cheesecake with Seasonal Berry Compote and Double Fudge Cappuccino Brownies**

### **Beverages**

**Pitchers of Iced Tea, Lemonade and Water**

**\$34.95 Per Person**

**Applicable Taxes (6%) and Gratuity (20%) are additional**

# Hors d'Oeuvres Offerings

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## **Bleu Cheese and Crab Stuffed Mushrooms**

Tender Mushroom caps are filled with a delectable blend of Maytag Bleu Cheese and Dungeness Crab then broiled.

## **Steak Tartare Spoons**

Flavorful Black Angus steak with aromatic vegetables and a proprietary blend of spices served in an edible shortbread spoon.

## **Black and White Ahi Tuna with Wasabi Mousse**

Ahi Tenderloin crusted in black and white sesame seeds, pan seared and served on a wonton crisp with wasabi mousse.

## **Sweet Potato Cakes with Mango Jicama Straws**

Richly spiced sweet potato cakes topped with crisp jicama straws and mango vinaigrette.

## **Creole Chevre Stuffed Cherry Tomatoes**

Creamy goat cheese with a hint of Bayou spices is piped into cherry tomatoes, topped with bread crumbs and broiled.

## **Apalachicola Oysters with Blood Orange Aspic**

Succulent Apalachicola Oysters served on the half shell with Blood Orange Aspic.

## **Pomegranate Glazed Lamb Lollipops**

Australian Lamb Chops served with our homemade pomegranate molasses glaze.

## **Curried Chicken Skewers**

All white meat chicken breast marinated in our own yellow curry yogurt sauce then baked to perfection.

## **Antipasto Spikes**

Fresh Rosemary skewers hold fresh mozzarella, grape tomatoes, pepperoncini peppers and Genoa salami.

## **Spicy Crab Cakes with Tomato Coulis**

Blue crab straight from the gulf of Mexico pan seared and served with fresh tomato coulis.

## **Crostini with Salsa Fresco and Avocado Foam**

Hearty Crostini topped with freshly made salsa and a dollop of avocado foam.

## **Truffled Lentils with Bacon Vinaigrette**

Delicate lentils flavored with black truffle and sizzling bacon vinaigrette.

## **Venison Carpaccio with Chocolate and Grapes**

Venison tenderloin seared and sliced paper thin served on water crackers with dark chocolate and champagne grape clusters.

## **Pork Tenderloin with Rosemary and Apples**

Flavorful pork stuffed with fresh rosemary and apples and glazed in a white balsamic glaze served on a multi grain crouton.

## **Mini Foie Gras Club Sandwiches**

Thinly sliced Foie Gras with crisp lettuce, roma tomato, bacon and garlic aioli on a bakery fresh roll.

## **Lobster Salad with Tahitian Vanilla Aioli**

Maine lobster salad dressed with our special Tahitian vanilla aioli served in puff pastry cups.

## **Littleneck Clams with Cucumber Aspic and Vegetable Linguine**

Sweet Littleneck clams paired with cucumber aspic and vegetable linguine and dressed with our own key lime vinaigrette.

## **Sweet and Spicy Chicken Bites**

Morsels of tender all white meat chicken breast lightly breaded and coated with our secret recipe sweet and spicy glaze.

## **Caviar over Crème Fraiche in Pastry Cups**

Red and Black Caviar on top of our homemade crème fraiche served in delicate pastry cups.

# Pricing

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At Woodmont Catering and Events, our pricing is all inclusive, there are never any additional fees or charges added onto the price you are quoted. We would like to advise you that we do not include a gratuity for the staff on your behalf. We feel that our clients should be free to make that decision based on the service which they receive. The pricing reflected below is based on the number of selections which you offer your guests and whether or not you select our premium bar service. Servers, linen, décor, glassware and plates are included in the pricing as well. Pricing reflected is for a three hour event. Additional hours of service are available. Ask your event planner for pricing.

Number of Selections	Without Bar Service	With Premium Bar Service
5	\$60.75	\$107.35
7	\$66.95	\$114.75
9	\$71.95	\$119.65
11	\$79.50	\$125.75

Additional selections are available for your guests at a rate of \$5.50 per person, per selection.

## Premium Bar Service

Our premium bar service includes all glassware, cocktail napkins, bar fruit, mixers and non-alcoholic beverages. Service is based on a three hour event and includes such premium brands as:

Ketel One Vodka  
Makers Mark Bourbon  
Bombay Sapphire Gin  
Cabo Wabo Tequila  
Jameson Estate Rum  
Two Red Wine Selections  
Two White Wine Selections  
Heineken  
Corona  
Budweiser  
Bud Light

Additional hours of bar service are available at a rate of \$34.00 per hour. Please ask your event planner for details.

# Additional Offerings

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We are pleased to offer the following additions to your event for the enjoyment of your guests. Please take a moment to consider them and ask your event planner for details. Pricing is based on a minimum of 50 guests for these offerings.

## **Sushi Bar**

Our sushi chefs will amaze and delight your guests as they watch them artistically prepare sushi and sashimi offerings.

**\$19.95**

**Per person**

## **Coffee Bar**

The perfect way to end your evening with our skilled barista preparing coffeehouse favorites for your guests.

**\$7.95**

**Per person**

## **Mediterranean Dips Display**

An artful array of Hummus, Caponata and Spinach Artichoke Dips with gourmet breads and crackers

**\$6.25**

**Per person**

## **Fruit and Cheese Display**

Artisanal Cheeses and seasonal fruits are bountifully displayed for the enjoyment of your guests.

**\$7.95**

**Per person**

## **Handmade Artisan Chocolates**

These delectable morsels will keep your guests talking for quite some time. Ask your event planner for available flavor selections.

**\$7.25**

**Per person**

## **Miniature Dessert Display**

Assorted miniature desserts including petit fours, cheesecakes, brownie bites and mango mousse cups.

**\$6.95**

**Per person**

## **South of The Border Display**

A taste sensation with roasted corn guacamole, black bean dip and fresh salsa offered with plantain planks and tortilla chips.

**\$5.95**

**Per person**

## **Chocolate Fountain**

A favorite of guests everywhere. Your choice of Dark, Milk Or white Chocolates with dippers and an attendant.

**\$7.95**

**Per person**

## **Nova Salmon Display**

Smoked Salmon displayed with Crostini, chopped egg, capers, red onion and crème fraiche.

**\$8.50**

**Per person**