

# Woodcrest Buffet Luncheon Menus

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## SOUTH PHILLY FAVORITES

### **Soup & Salad**

Caesar Salad  
Garden Vegetable Minestrone

### **Sandwiches - Choice of Three (3)**

*All Sandwiches Served on Liscio's Italian Roll with Old Bay Fries*

Pork - Broccoli Rabe, Roasted Peppers, Horseradish Mousse  
Chicken Cutlet - Broccoli Rabe, Shaved Sharp Provolone  
Italian - Genoa Salami, Prosciutto, Capicola, Sharp Provolone, Shredded Romaine, Roma Tomatoes,  
Red Wine Vinegar, Olive Oil, Cracked Oregano, Black Pepper  
Tuscan - Seasonal Grilled Vegetables, Arugula, Buffalo Mozzarella, Sun Dried Tomato Aioli  
Beef or Chicken Cheesesteaks  
Prosciutto di Parma - Buffalo Mozzarella, Roasted Peppers, Arugula, Roma Tomatoes, Olive Oil, Balsamic Spread

### **Dessert**

Fresh Fruit Display  
Cannolis  
Chocolate Chip Cookies

Soft Drinks, Iced Tea, Lemonade  
Farmer Brothers Regular & Decaffeinated Coffee  
Black, Green & Herbal Teas with Honey & Lemon

**\$27 per Person**  
**Plus 20% Service Charge and NJ Sales Tax**

*\*For Groups Under Fourty (40), Please Add \$5.00 Per Person*

**Set up and Breakdown Fee \$250**  
**Prices are per Person. Room Rental Fees May Apply.**

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## THE 19TH HOLE

### **Soup - Choice of One (1)**

\* Soup and Salad Served for Groups Over (40)

Woodcrest Chicken Noodle  
Pasta e Fagioli  
Garden Vegetable Minestrone  
Manhattan or New England Style Clam Chowder  
Mushroom Bisque  
Gazpacho  
Cream of Broccoli with Vermont Cheddar

### **Salad - Choice of One (1)**

\* Soup and Salad Served for Groups Over (40)

Woodcrest Caesar – Focaccia Croutons, Shaved Parmigiana-Reggiano, House Made Caesar Dressing  
Tomato Caprese – Jersey Tomato, Fresh Mozzarella, Basil, Cold Pressed Extra Virgin Olive Oil  
Mixed Baby Greens - Cucumbers, Grape Tomatoes, Julienne Carrots, Balsamic, Ranch Dressings  
Cucumber, Jersey Tomato & Red Onion - Red Wine Herb Vinaigrette

### **Assorted Fresh Baked Rolls**

### **Entrees - Choice of Two (2)**

Chicken Francaise  
Chicken Marsala  
Chicken Breast - Roasted Peppers, Spinach, Provolone Cheese, Dijon Cream Sauce  
Atlantic Salmon OR Tilapia with Citrus Beurre Blanc  
Flounder Francaise

### **Carving Station Enhancement - Choice of One (1)**

*Additional \$8 Per Person*

Roasted Turkey Breast  
Teriyaki Flank Steak  
Stuffed Pork Loin

### **Sides - Choice of Three (3)**

Roasted Garlic and Lemon Rice Pilaf  
Sour Cream and Chive Whipped Potatoes  
Roasted Asparagus, Sea Salt, Olive Oil  
Herb Roasted Marble Baby Potatoes  
Julienne of Seasonal Vegetables  
Penne a la Vodka  
Rigatoni Bolognese

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## THE 19TH HOLE CONTINUED...

### **Dessert**

House Baked Cookies & Brownies  
Seasonal Fresh Fruit Display

Soft Drinks, Iced Tea, Lemonade  
Farmer Brothers Regular & Decaffeinated Coffee  
Black, Green & Herbal Teas with Honey & Lemon

**\$30 per Person**

**Plus 20% Service Charge and NJ Sales Tax**

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## WOODCREST BACKYARD BBQ

### **Salad**

*Woodcrest Caesar* – Crisp Romaine, Croutons, Parmigiana-Reggiano, House made Caesar Dressing  
*Tomato Caprese* – Jersey Tomato, Fresh Mozzarella, Basil, Cold Pressed Extra Virgin Olive Oil

### **Entrée**

Hebrew National Hot Dogs  
Woodcrest Burger & Cheeseburger  
Served with all Accoutrements  
Marinated BBQ Chicken  
Chicken Legs & Thighs  
Baby Back Ribs (*additional \$4 per person*)

### **French Fry Bar**

Regular, Old Bay  
Sweet and Hot Barbecue Sauce, House Made Ketchup

### **Sides**

Potato Salad  
Corn on the Cob  
Cole Slaw OR Pasta Salad

### **Dessert**

House Baked Brownies & Cookies  
Fresh Fruit Display

Soft Drinks, Iced Tea & Lemonade

**\$29 per Person**  
**Plus 20% Service Charge and NJ Sales Tax**

*\*For Groups Under Fourty (40), Please Add \$5.00 Per Person*

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## VIA NAPOLI

### **Soup – Choice of One (1)**

Pasta e Fagioli  
Garden Vegetable Minestrone  
Chicken Tomato Pastina  
Stracciatella

### **Salad - Choice of One (1)**

Woodcrest Caesar Salad – Focaccia Croutons, Shaved Parmigiana-Reggiano, House Made Caesar Dressing  
Tomato Caprese Salad – Jersey Tomato, Fresh Mozzarella, Basil & Cold Pressed Extra Virgin Olive Oil  
Arugula and Grape Tomatoes with Parmigiana and Citrus Vinaigrette  
Mixed Baby Greens - Cucumbers, Grape Tomatoes, Julienne Carrots, Balsamic, Ranch Dressings

### **Assorted Fresh Baked Rolls and Garlic Bread**

### **Pasta – Choice of Two (2)**

Penne a la Vodka, Fresh Basil  
Vegetable Lasagna  
Rigatoni Bolognese  
Penne from Heaven  
Stuffed Shells  
Eggplant Manicotti

### **Entrée Station**

Chicken Picatta **OR** Chicken Marsala **OR** Chicken Parmesan  
Grilled Salmon - Lemon-Caper Beuree Blanc, Sun Dried Tomatoes **OR** Flounder Florentine - Spinach Lemon Sauce  
Julienne of Vegetables

### **Dessert**

Mini Cannolis  
Fresh Baked Cookies  
Tiramisu  
Fresh Fruit Display

Soft Drinks, Iced Tea, Lemonade  
Farmer Brothers Regular & Decaffeinated Coffee  
Black, Green & Herbal Teas with Honey & Lemon

**\$29 per Person**  
**Plus 20% Service Charge and NJ Sales Tax**

*\*For Groups Under Fourty (40), Please Add \$5.00 Per Person*

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## WOODCREST STATIONS Choice of Three (3) Stations

### SMOKED FISH DISPLAY

White Fish Salad  
Poached Salmon  
Assorted Knishes  
Smoked Scottish Salmon  
Traditional Garnishes Including:  
*Chopped Capers, Lemon Wedges, Grated Egg,  
Minced Red Onion and Creme Fraiche*

### MEDITERRANEAN DIP & RISOTTO BAR

Hot Crab Dip  
Spinach & Artichoke Dip  
Hummus & Pita Chips  
Silky Risotto  
Toppings: Exotic Mushroom Ragout  
Shrimp & Lobster Scampi  
Lemon Rosemary Chicken

### FRENCH FRIES

Regular French Fries  
Sweet Potato Fries  
Truffle Fries  
Sweet & Hot Barbecue Sauce  
Spicy Horseradish  
Blue Cheese  
House Made Ketchup  
Cheese Whiz

### WOODCREST GRAZING STATION

Arancini  
Eggplant Rollatini  
Mini Meatballs  
Tomato Mozzarella Skewers  
Roasted Peppers  
Marinated Artichoke  
Assorted Olives  
Bruschetta  
Italian Style Meats  
Hand Selected Cheeses from Artisan Cheesemakers  
Served with Assorted Crackers  
Flatbread and Traditional Accoutrements

### TAPAS

**Choice of Five (5) from the following:**  
Shrimp Scampi with Crostini  
Meat Empanadas  
Little Neck Clams with Chorizo  
Red Snapper Ceviche  
Gazpacho Shots  
Avocado Toast with Grilled Shrimp  
Half Steamed Mussels

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## WOODCREST STATIONS CONTINUED...

### TOUR OF ASIA

Sushi (additional \$6 per person)

Ahi Tuna Soba Noodles

Shu Mai (Shrimp, Pork or Chicken)

*Displayed in Bamboo Steamers with Dipping Sauces*

**Choice of Three (3) From the Following:**

House Made Vegetarian Rice or Jasmine Rice

General Tso's Chicken

Curry Spiced Beef or Chicken Skewers

Vegetable Spring Rolls

Moo Shu Duck

Asian Chicken Meatballs

Beef & Broccoli

### MODERN SLIDER BAR

Truffle Fries

**Choice of Three (3) Sliders**

Beef Short Rib

Texas Smoked Brisket

Meatball Parmesan

Maryland Crab Cake, Remoulade Sauce

Portabella Burger with Pesto and Roasted Peppers

Chicken Parmesan

Seared Salmon Burger with Lemon Pepper Aioli

Traditional Beef

### BOURBON STREET

Low Country Shrimp & Grits

Sauteed Gulf Shrimp

Andouille Sausage & Anson Mills Grits

Shredded Cheddar

Bell Pepper Brunoise & Scallion Garnishes

Carolina Pulled Pork

Buttermilk Fried Chicken Bites & Waffles

Vermont Maple Syrup

Corn Bread Pudding

Sweet Potato Fries with Cajun Aioli

### LATIN NIGHTS

Empanadas with Sweet Chili Sauce

Black Beans and Rice

Guacamole

Salsa and Mango Salsa

Creme Fraiche

**Choice of Two (2) Tacos:**

Grilled Chicken Tacos

*with Picked Red Onion Chipotle Aioli*

Skirt Steak Tacos

*with Chimichurri Sauce*

Baja Fish Tacos

*with Avocado, Cabo Sauce, Lettuce*

Ahi Tuna Taco

*with Wasabi Aioli*

### MADE TO ORDER PASTA CHOICE OF TWO

Black Truffle Sacchetti

*with Pomodoro Sauce*

Tortellini *with Parmesan Cream*

*Crispy Pancetta and English Peas*

Penne Pasta *a la Vodka*

Gemelli Pasta *with Garlic, Oven Roasted*

*Tomatoes, Broccoli Rabe, Basil Pesto*

Wild Mushroom Ravioli *with Asparagus and*

*Brandy Mushroom Sauce*

Gnocchi *with Pomodoro*

Gnocchi *with Butternut Squash, Sage and*

*Brown Butter Sauce*

Rigatoni Mezzi *with Sausage,*

*Bolognese or Pomodoro Sauce*

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## WOODCREST STATIONS CONTINUED...

### SOUTH PHILLY

Margherita Pizza  
Shrimp Pesto Pizza  
Old Bay Fries  
Cheese Whiz  
Sauteed Onions  
Mushrooms  
Long Hots  
Roasted Peppers

#### Choice of Two (2) From the Following:

Beef Cheesesteaks  
Chicken Cheesesteaks  
Putters Pork Sandwiches

### CARVERY

Dauphinoise Potatoes or Horseradish Mashed Potatoes  
Julienne of Vegetables  
**Choice of Two (2):**  
Teriyaki Flank Steak  
Leg of Lamb  
Steamship Ham  
NY Strip Steak  
Turkey Breast with Cranberry Lemon Herb Mayo  
Rack of Lamb (additional \$5 per person)  
Filet of Beef with Horseradish Cream  
(additional \$5 per person)

### DESSERT

Fresh Fruit Display  
Selection of Our Chef's Mini Pickups

Soft Drinks, Iced Tea, Lemonade  
Farmer Brothers Regular & Decaffeinated Coffee  
Black, Green & Herbal Teas with Honey & Lemon

**\$36 per Person**  
**Plus 20% Service Charge and NJ Sales Tax**

*\*For Groups Under Forty (40), Please Add \$5.00 Per Person*

**Set up and Breakdown Fee \$250**  
**Prices are per Person. Room Rental Fees May Apply.**