

WOODMARK

MENUS 2020



Showcasing stunning views of Lake Washington and the Olympic Mountains, the Woodmark Hotel & Still Spa is the perfect setting for corporate meetings and social events. With over 9,000 square feet of flexible indoor-outdoor meeting rooms, our event spaces feature natural light, many highlighting impressive marina and water views. We specialize in highly personalized service and restaurant quality cuisine that transform gatherings into something extraordinary.

GUARANTEED COUNTS

The guaranteed guest count is due three days prior to your event date. This count will be considered the guaranteed count, for which you will be charged, even if fewer guests attend the function. If additional guests arrive at event, the Woodmark will do its best to accommodate and that higher guest count will be charged as the guaranteed guest count. If offering choice of two entrées during a plated meal, the higher priced prevails. This guaranteed entrée count is due 7 days prior to event and must be indicated on place cards provided by you and set by you at each guest's seat. Please note that this means you will need to obtain a RSVP for each guest's name along with their specific entrée selection when you receive replies. The Woodmark Hotel & Still Spa does not allow any outside food or beverage.

SERVICE CHARGE & TAX

A mandatory 24% service charge is added to all food, beverage, room and equipment rental. Applicable state taxes are applied to all charges. Please note that mandatory service charge is taxable by Washington state law. 60% of the food & beverage service charge will be paid to banquet staff, 40% will be retained by the hotel.

LABOR CHARGES

Bartender fees range from \$75 per hour to \$110 per hour depending on your choice of hosted bar or cash bar. Chef attendant fees of \$150 per hour may be charged as noted on specific menu items.

CATERING & BEVERAGES

The Woodmark will provide all food and beverage for your event and is unable to allow for any outside food and beverage. All buffets are displayed for a maximum of two hours.

WOODMARK MENUS 2020

BREAKFAST BUFFETS

ON THE WATER

Selection of Juices:

Freshly Squeezed Orange, Apple Cider, Ruby Red Grapefruit, Watermelon Mint

Assorted Ellenos Yogurts

Selection of Seasonal Fruits & Berries

Local Blazing Bagels:

Plain, Multigrain, French Toast, Everything

Spreads:

Plain, Chive, Smoked Salmon

Local Pastries:

Hazelnut Sticky Bun, Cherry & Blueberry Scones, Butter Croissant, Chocolate Croissant
Blueberry Muffin, Morning Glory Muffin

BREAKFAST ON THE PIER

Selection of Juices:

Freshly Squeezed Orange, Apple Cider, Ruby Red Grapefruit, Watermelon Mint

Assorted Ellenos Yogurts

Selection of Seasonal Fruits & Berries

Local Blazing Bagels:

Plain, Multigrain, French Toast, Everything

Spreads:

Plain, Chive, Smoked Salmon

Local Pastries:

Hazelnut Sticky Bun, Cherry & Blueberry Scones, Butter Croissant, Chocolate Croissant
Blueberry Muffin, Morning Glory Muffin

Scrambled Organic Free-Range Brown Eggs

Roasted Potato Hash, Cured Tomatoes, Local Asparagus

Curly Parsley Pecorino Sausage

Fireweed Honey Black Pepper Bacon

HEALTHY START

Selection of Juices:

Freshly Squeezed Orange, Apple Cider, Ruby Red Grapefruit, Watermelon Mint

Selection of Seasonal Fruits & Berries

Steel Cut Oatmeal Station:

Milk, Dried Fruits, Organic Nut Box, Honey Pots

Asparagus & Goat Cheese Crustless Quiche, Heirloom Tomato Marmalade

Black Forest Ham & Mountain Swiss Crustless Quiche

Local Morning Glory Muffins, Apple Turnovers, Banana Ginger Muffins

Carved Maple Cured Bone-in Ham

All Breakfast Buffets include Fonté Coffee & Smith Tea

WOODMARK MENUS 2020

BREAKFAST ENHANCEMENTS

BREAKFAST SANDWICHES

Heirloom Tomato Scrambled Eggs, White Cheddar, Buttermilk Biscuit
Organic Brown Egg, Sweetheart Ham, Gruyere Cheese, Butter Croissant
Organic Egg White, Asparagus, Aged White Cheddar, Butter Croissant

PROTEIN

Organic Turkey Bacon
Pure Maple Link Sausage
Fireweed Honey Black Pepper Bacon
Curly Parsley Pecorino Sausage
Smoked Fish:
House Cured Smoked White Trout & Salmon
Traditional Condiments:
Red Onion, Caper Berries, Parsley, Grated Egg, Blazing Bagels, Assorted Spreads
Sliced European Meats, Cheeses, Crusty French Baguette

BREAKFAST POTATOES

Organic Breakfast Potatoes, Red Bliss, Buttercream, Purple Peruvian, Tom Herbs
Yukon Gold Potato Fries, Foraged Mushrooms
Roasted Fingerling Potatoes, Caramelized Onions, Sweet Peppers
Diced Yukon Gold Potatoes, Asparagus, Cured Cherry Tomatoes

EGGS

Scrambled Organic Brown Free-Range Eggs
Egg White Quiche, Organic Vegetables, White Cheddar, Herbs
Smoked Salmon Crustless Quiche, Cured Tomatoes, Local Asparagus
Traditional Eggs Benedict, Meyer Lemon Hollandaise
Heirloom Tomato Benedict, Toasted Focaccia, Basil Hollandaise

WOODMARK MENUS 2020

BREAKFAST ENHANCEMENTS

GRIDDLE

Old Fashion Buttermilk Pancakes, Pure Maple Syrup, Whipped Sweet Butter
Apple Fritter French Toast, Whisky Maple Syrup, Whipped Cinnamon Butter
Golden Pecan Waffle, Spun Honey, Caramelized Bananas
(add Fresh Berries)

PASTRIES & MORE

Seasonal Local Muffins
Sticky Cinnamon Buns, Cream Cheese Icing
Croissants: Plain, Chocolate, Whipped Sweet Butter, Housemade Jams
Wild Cherry Lemon Scones, Whipped Honey Butter, Housemade Jams
Local Blazing Bagels, Assorted Spreads
Steel Cut Oatmeal Station:
Milk, Dried Fruits, Organic Nut Box, Brown Sugar, Honey Pots
(add Fresh Berries)
Housemade Granola, Whole & 2% Milk
Organic Fruit Smoothies, Assorted Seasonal Fruits, Greek Yogurt, Hive Honey
Seasonal Fruits & Assorted Berries
Assorted Ellenos Yogurts
Seasonal Fruit Parfait, Whipped Greek Yogurt, Housemade Granola, Honey
Specialty Juices:
Mango Tango, Honey Tangerine, Organic Green Juice, Watermelon Mint

WOODMARK MENUS 2020

PLATED BREAKFAST

SUNRISE

Local Wild Strawberry Parfait, Whipped Greek Yogurt, Housemade Granola, Hive Honey
Organic Scrambled Free-Range Brown Eggs, Applewood Smoked Bacon, Pure Maple Sausage
Trio of Organic Breakfast Potatoes, Red Bliss, Buttercream, Purple Peruvian, Torn Herbs
House Baked Seasonal Mini Muffins, Whipped Sweet Butter, Housemade Jams
Freshly Squeezed Orange Juice, Fonté Coffee & Smith Tea

BEACH BREAKFAST

Macerated Seasonal Fruit Cocktail, Honey Lavender, Whipped Greek Yogurt
Apple Fritter French Toast, Pure Organic Maple Syrup
Fireweed Honey Black Pepper Bacon
Croissants: Plain, Almond, Chocolate, Whipped Sweet Butter, Housemade Jams
Freshly Squeezed Orange Juice, Fonté Coffee & Smith Tea

CARILLON POINT

Wild Blackberry & Mint Parfait, Whipped Greek Yogurt, Housemade Granola
Traditional Eggs Benedict, Organic Free-Range Brown Eggs, Canadian Bacon
English Muffin, Meyer Lemon Hollandaise
Diced Yukon Gold Potatoes, Asparagus, Cured Cherry Tomatoes
Wild Cherry Lemon Scones, Whipped Honey Butter, Housemade Jams
Freshly Squeezed Orange Juice, Fonté Coffee & Smith Tea

ACTIVE START

Orange Carrot Juice
Papaya & Strawberry Fruit Cocktail, Honey Lime Parfait
Poached Organic Free-Range Brown Eggs, Farmers Market Hash, Heirloom Tomato Chutney
Apple Turnovers, Banana Ginger Muffin
Fonté Coffee & Smith Tea

All Plated Breakfasts include Fonté Coffee & Smith Tea

WOODMARK MENUS 2020

THEMED BREAKS

WASHINGTON APPLE

Mini Apple Tarts, Apple Crumble, Local Apples, Crunchy Apple Chips
Sparkling & Fresh Pressed Apple Cider

BREWED CAKES

Coffee Cakes:
Classic Sour Cream, Salted Caramel Drizzle, Lemon Lavender, Sour Northwest Cherry
Espresso Biscotti
Iced Fonté Café:
Fresh Roasted Cold Brew Coffee over French Vanilla Ice Cream

COOKIE MAYHEM

Assorted Housemade Macarons
Snickerdoodle, Molasses, Chocolate Chip Cookies
Italian Cream Soda: Wild Cherry

PIG & PRETZELS

Olympia Provisions Meats, Hot Pretzels, Mostarda, House Cures, Beecher's Cheese Fondue

BAKER'S DOZEN

Warm Mini Donuts:
Dark Chocolate, Milk Chocolate, Honey Custard
Chocolate Brownies, Blondies

MT. RAINIER

Create Your Own Trail Mix:
Banana Chips, Yogurt Covered Raisins, Dried Cranberries, M&M's
Mixed Nuts, Pretzels, Dried Apricots, Golden Raisins, Dates, Sunflower Seeds, Shredded Coconut
Kind Granola Bars

FARMERS MARKET BREAK

Melon Pops:
Honeydew, Watermelon, Cantaloupe, Greek Yogurt Honey Dipping Pots
Farm Fresh Raw Vegetables & Dips:
Hummus, Chunky Blue Cheese, Ranch
Kind Granola Bars

CREAMERY BREAK

Local Artisanal Cheese, Fireweed Honey, Dried Fruits, Nuts
Crusty French Baguettes, Herb & Plain Crackers

WOODMARK MENUS 2020

BREAK ENHANCEMENTS

SAVORY

Warm Salted Jumbo Pretzels, Honey Grain Mustard, Yellow Mustard, Cheese Dip
Wild Cherry Lemon Scones, Whipped Honey Butter, Housemade Jams
Housemade Kettle Chips:
Original, Sea Salt & Vinegar, BBQ, Blue Cheese Dressing, Sweet Onion Dip
Housemade Warm Corn Tortilla Chips, Fire Roasted Salsa, Guacamole

SWEET

House Baked Cookies
Double Fudge Chocolate Brownies, Blondies
Chocolate Truffles, Caramel Apple Squares
White & Dark Chocolate Biscotti
Seasonal Fruits & Assorted Berries

SMART

Assorted Ellenos Yogurts
Assorted Kind Bars
Assorted Seasonal Whole Fruit
Assorted Nuts:
Cashews, Marcona Almonds, Hazelnuts, Pecans
Farm Fresh Raw Vegetables & Dips:
Hummus, Blue Cheese, Ranch
Fresh Berries & Sliced Fruits of the Season
White Cheddar Popcorn

BEVERAGES

Organic Fruit Smoothies, Assorted Seasonal Fruits, Greek Yogurt, Hive Honey
Red Bull Energy Shakes, Orange Sherbet, Red Bull Smoothie
Italian Cream Soda:
Vanilla, Orange, Wild Cherry
Assorted Soft Drinks
Voss Still, Sparkling Water, Flavored Sparkling Water (375 ml)
Assorted Cold Pressed Juices
Fonté Cold Brew
All Day Beverage Service:
Soft Drinks, Voss Sparkling & Flavored Sparkling Water, Fonté Coffee, Smith Tea
Enhanced -All Day Beverage Service:
Soft Drinks, Voss Sparkling Water & Flavored Sparkling Water, Fonté Coffee, Smith Tea
Flavored Syrups, Creamers
Freshly Squeezed Juice:
Orange, Apple Cider, Ruby Red Grapefruit, Watermelon Mint
Iced Tea | *\$45 per gallon*
Fonté Coffee, Smith Tea

WOODMARK MENUS 2020

LUNCH BUFFETS

WRAP - CITY

Chef's Soup du Jour

Organic Baby Greens, Candied Pecans, Oven Dried Tomatoes, Basil-Balsamic Vinaigrette

Grilled Fingerling Potatoes, Fresh Dill, Scallions, Grain Mustard Dressing

Caprese Salad, 25-Year Old Balsamic Vinaigrette

Spinach, Tomato & Whole Wheat Wraps:

Grilled Asparagus, Roasted Portobello Mushrooms (Vegetarian & Vegan)

Basil Marinated Roasted Chicken, Crisp Romaine Leaves, Parmesan Caesar

Smoked Turkey Cobb, Organic Egg, Tomato, Bacon, Avocado, Spring Greens, White Cheddar

Muffuletta, Speck Ham, Finocchiona Salami, Provolone, Pickled Red Onion, Tomato

Mama Lil's Peppers, Arugula, Honey Mustard Aioli

Fresh Fruit Salad, Pineapple, Watermelon, Honeydew, Cantaloupe, Berries, Minted Honey

House Baked Cookies: Snickerdoodle, Molasses, Chocolate Chip

CARILLON KITCHEN

Chef's Soup du Jour

Tomato Wallpaper, Asparagus, Goat Cheese, Micro Herbs, Lettuces

Yukon Gold Potato Salad, Crisp Pancetta, Chive Remoulade

Arrowhead Spinach Salad, Bacon, Blue Cheese Dressing

Sandwiches:

Curried Chicken Salad

Smoked Turkey, Applewood Smoked Bacon, Sprouts, Swiss Cheese, Avocado, Vine Ripened Tomato

Grilled Eggplant, Tomato, Fire Roasted Peppers, Buffalo Mozzarella, Kalamata Olive Spread

Black Forest Ham Shaved Prosciutto, Truffle Brie, Arugula

Fresh Fruit Salad, Pineapple, Watermelon, Honeydew, Cantaloupe, Berries, Minted Honey

House Baked Cookies: Snickerdoodle, Molasses, Chocolate Chip

THE BAJA

Corn Tortilla Chips, Guacamole, Fire Roasted Salsa

Ensalada Chop, Tomatillo Vinaigrette, Crispy Flour Tortilla

Southwestern Caesar Salad, Cotija Cheese, Roasted Jalapeno Caesar Dressing

Tortilla Soup, Shredded Oaxaca Cheese

Ancho Chili Rubbed Free-Range Chicken, Warm White Corn Salsa

Alaskan Halibut, Charred Tomatillo, Anaheim Mole

Sweet Corn Tamales, Fire Roasted Tomato Salsa

Refried Beans, Spanish Rice

Assorted Mini Desserts

All Buffet Lunches include Fonté Coffee & Smith Tea

WOODMARK MENUS 2020

LUNCH BUFFETS

CARILLON BELLS

Heirloom Tomato, French Green Bean Salad, Balsamic Vinaigrette
Farfalle Pasta Salad, Tiny Pickled Shrimp, Dill-Lemon Pepper Vinaigrette
Farmers Market Salad, Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese
Red Wine & Shallot Vinaigrette
Roasted New Potato, Italian White Truffles, Pecorino
Grilled Swordfish Medallions, Chive Beurre Blanc
Pan Roasted Organic Chicken, Rosemary Chicken Jus
Jumbo Asparagus, Lemon-Thyme Butter
Chive Blossom Whipped Potatoes
Assorted Desserts

LAKE WASHINGTON BUFFET

Roasted Heirloom Tomato Soup
Painted Romaine Lettuce Leaves, Moliterno Black Truffle Pecorino, Lucano
Bistro Salad, Frisee, Endive, Roquefort, Spiced Walnuts, Citrus Oil Dressing
Orecchiette Pasta, Baby Arugula, Cherry Tomatoes, Pesto Vinaigrette
Seared King Salmon, Lemon Beurre Blanc
Flat Iron Steak, Local Blue Cheese
Oven Roasted Fingerling Potatoes, Fresh Rosemary, Garlic
Sautéed Haricot Vert, Lemon Scent
Assorted Desserts

THE LOTUS

Napa Cabbage Sesame Slaw
Prawn, Broccoli Salad, Ginger Miso Vinaigrette
Mixed Greens, Mango, Cashews, Citrus Dressing
Red Curried Butternut Squash Bisque, Black Sesame
Roasted Salmon, Kasuzuke Butter
Grilled Kalbi Ribs
Dim Sum:
Shrimp, Pork, Vegetable
Sticky Rice
Stir Fried Vegetables
Assorted Desserts

All Buffet Lunches include Fonté Coffee & Smith Tea

WOODMARK MENUS 2020

PLATED LUNCH

SOUP

Choose One:

Chilled Pea Soup, White Asparagus
Heirloom Tomato Gazpacho, Tempura Avocado, Organic Mini Cilantro
New Potato Soup, Roasted Garlic, Rosemary Bruschetta
Roasted Parsnip Bisque, Poached Pear
Northwest Clam Chowder, Gold Fish
Morel Mushroom Bisque, White Truffle-Parmesan Foam
Oven Roasted Vine Ripe Tomato Bisque, Organic Basil

SALAD

Choose One:

Caprese Salad, Buffalo Mozzarella, Heirloom Tomatoes, Organic Basil Leaves
25-Year Old Balsamic & Olio Nuovo
Bistro Salad, Frisee, Endive, Roquefort, Spiced Walnuts, Citrus Oil Dressing
Baby Organic Spinach Leaves, Smokey Bacon, Chopped Free-Range Egg
Sweet Mustard Vinaigrette
Organic Greens, Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese
Red Wine & Shallot Vinaigrette
Classic Caesar, Organic Romaine Leaves, Housemade Croutons
Shaved Parmigiano-Reggiano Cheese
Farmers Market Chop Salad, Sliced Grape, Apple, Pear, Green Goddess Dressing
Pear Carpaccio, Young Boston Bibb Lettuce, Gorgonzola, Honey Glazed Walnuts
Grain Mustard Dressing

ENTRÉES

LAND

Gemelli Pasta, Oven Roasted Chicken, Crushed Organic Tomatoes, Roasted Garlic
Chicken Piccata, Deconstructed Baked Potato, Roasted Garlic Broccoli, Crispy Capers, Herbs
Grilled Chicken Breast, Fingerling Potatoes, Roasted Asparagus, Rosemary Gremolata
Free-Range Balsamic Stained Chicken, Spring Onion infused Yukon Gold Potatoes, French Beans
Torn Market Herb Salad
Prosciutto Wrapped Organic Chicken Breast, Salt & Vinegar Potatoes, Grapefruit, Avocado Salad
Roasted Free-Range Chicken Breast, Beluga Lentils, Crisp Chinese Long Beans
Flat Iron Steak, Twice Baked Yukon Gold Potatoes, Blue Cheese, Roasted Tobacco Onions
Kalbi Short Ribs, Sticky Rice, Steamed Baby Bok Choy, Panang Sauce
Kurobuta Pork, Glazed, German Potato Salad, Red Wine Braised Cabbage, Rosemary Hive Honey

WOODMARK MENUS 2020

PLATED LUNCH

SEA

Pacific Steamed Halibut, Sticky Rice, Baby Bok Choy, Sizzling Sesame Oil
Parmesan Crusted Halibut, Eggplant & Kalamata Olive Moussaka, Tomato Butter
Honey-Smoked Sockeye Salmon, Chive Whipped Potatoes, Sautéed French Beans
Roasted Shallots, Lemon Verbena Butter
Grilled King Wild Salmon, Rapini & Risotto, Aged Pecorino, Preserved Lemon Chutney
Seared Scallops, Leek & Chanterelle Mushroom Tart, Micro Basil Salad
Classic Caesar Salad, Seared Wild King Salmon, Herb Croutons, Creamy Dressing
Shaved Parmesan

VEGETARIAN

Asparagus, Preserved Tomato Tart, Balsamic Painted Arugula
Gemelli Pasta, Northwest Wild Mushrooms, Parmigiano-Reggiano
Spring Carrot Risotto, Balsamic Glazed Micro Arugula, Parmesan Tuile
Asparagus Ricotta Ravioli, Ginger-Tomato Jam, Balsamic Painted Pea Vines
Eggplant Moussaka, Heirloom Tomato Marmalade
Seared Tofu, Green Onion, Baby Bok Choy, Sizzling Soy Ginger, Cilantro (Vegan)

DESSERTS

Choose One:

Chocolate Prada, Fresh Seasonal Berries
Warm Granny Smith Apple Tart, French Vanilla Ice Cream, Salted Caramel
Raspberry Mound Cake
Huckleberry Cheesecake
Triple Chocolate Mousse Pot Au Crème
Vanilla Crème Brulee'

All Plated Lunches include Local Artisan Bread & Sweet Butter, Fonté Coffee & Smith Tea

WOODMARK MENUS 2020

DINNER BUFFETS

CHRIS - CRAFT BUFFET

Antipasto Platter:

Olympia Provisions Charcuterie, Bocconcini, Three Types of Olives
Tuscan White Bean Vinaigrette, Marinated Artichokes & Fire Roasted Peppers
Seared Ahi Tuna Niçoise, Haricot Vert, Fingerling Potatoes, Frisee Lettuce, Kalamata Vinaigrette
Organic Salad Greens, Truffle Balsamic, Honey Mustard
Poached Asparagus Salad, Ashed Goat Cheese, Tiny Basil Sprouts
Stacks of Portobello Mushrooms, Crab & Shrimp Salad Filled
Akaushi Beef Tenderloin, Hazelnut, Rosemary Crust
Honey-Smoked King Salmon, Morel, Walla Walla Candied Onion
Garlic Roasted Crushed New Potatoes, Lardo
Haricot Vert, Lemon Butter
Chocolate Tasting Desserts:
Cake Pops, Chocolate Verrine, Donuts, Flourless Chocolate Torte, Chef's Chocolate Truffles

CARILLON POINT BUFFET

Organic Roasted Heirloom Tomato Basil Soup
Hearts of Romaine Salad, Parmigiano-Reggiano, Focaccia Croutons, Caesar Dressing
Shaved Parma Ham, Melon Parisian
Alaskan Halibut, Heirloom Tomato Crust
Red Wine Braised Beef Short Ribs
Goat Cheese & Basil Ravioli, Pine Nuts, Oven Cured Heirloom Tomatoes
Cous Cous Crumble, Chanterelles, Melted Leeks
Honey Glazed Baby Carrots
Three Layer Lemon Cake
Chef's Choice Assorted Mini Tarts

All Buffet Dinners include Local Artisan Bread & Sweet Butter, Fonté Coffee & Smith Tea

WOODMARK MENUS 2020
DINNER BUFFETS

MARINA BUFFET

Aged Oak Wine Barrel Display of Local Artisanal Cheese, Fireweed Honey, Dried Fruit
Dark Malt Wheat Bread, Herb & Plain Crackers

Organic Greens, Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese, Red Wine & Shallot Vinaigrette
Roasted Beet Salad, Red, Golden & Chioggia Baby Beets, Marcona Almonds, Balsamic Herb Quinoa

Applewood Smoked Bacon Wrapped Organic Chicken Breast, Creamed Morels, Potato Pearls

Grilled King Salmon, Roasted Asparagus, Meyer Lemon Butter Sauce

Artichoke & Chanterelle Risotto, Caramelized Sunchokes, Parmigiano-Reggiano

Garlic Broccoli Rabe

Build Your Own Shortcake Bar:

Angel Food Cake, Lemon Pound Cake, Blueberry Scones

Toppings:

Organic Strawberries, Blackberries, Blueberries, Raspberries, Caramelized Bananas

Cherries Jubilee, Rich Caramel, Whipped English Cream, Strawberry Coulis

All Buffet Dinners include Local Artisan Bread & Sweet Butter, Fonté Coffee & Smith Tea

WOODMARK MENUS 2020

PLATED DINNERS

APPETIZER

Choose One (for 4-Course Dinner):

White Truffle Gnocchi, Tomato Marmalade, Crème Fraiche
Smoked Salmon, Meyer Lemon, Organic Basil Leaves, Micro Basil Sprouts
Mountain Morel & Alsatian Onion Tart, Arrowhead Spinach, Honey Bacon Dressing
Carpaccio of Massive Prawn, Truffle Micro Greens, Warm Camembert Beignets
Trio of Roasted Baby Beets, Silky Goat Cheese, Flavored Cold Press Oils
Tuna Tartare, Preserved Tomatoes, Scented Mache Leaves
Pan Seared Scallops, Melted Leeks, Bacon-Truffle Nage

SOUP

Choose One:

White Corn Bisque & Wild Salmon Cake, Micro Basil Sprouts|
Lobster Consomme en Croute, Spot Prawn Dumpling
Butternut Squash Bisque, Maple Caviar, Candied Walnuts
Truffled Parsnip Bisque, Fresh Rosemary, Pernod Foam
Smoked Duck Consomme en Croute, Dungeness Crab, Ginger Dumpling
Pear & Celeriac Bisque, Parmesan Foam, Candied Walnuts
Dungeness Crab Bisque, Truffle Spot Prawn Cake
Roasted New Potato, Italian White Truffles, Pecorino
Organic Roasted Heirloom Tomato Basil Soup

SALAD

Choose One:

Trio of Asparagus Salad, Goat Cheese Sphere, Truffle Puree
Painted Baby Romaine Leaves, Shaved Sottocenere Cheese, Creamy Caesar Dressing
Preserved Tomato Terrine, Ashed Goat Cheese, Micro Sprouts
Pear Carpaccio, Young Boston Bibb Lettuce, Gorgonzola, Honey Glazed Walnuts
Grain Mustard Dressing
Organic Greens, Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese
Red Wine & Shallot Vinaigrette
Organic Spinach Leaves, Kesler Bacon, Egg Dressing, Smoked Pecorino Cheese
Hive Honey
Carpaccio of Smoked King Salmon Caesar Salad
Carpaccio of Ahi Tuna, Wild Watercress, Fennel & Orange Vinaigrette
Shaved Parmigiano-Reggiano

All Plated Dinners include Local Artisan Bread & Sweet Butter, Fonté Coffee & Smith Tea

WOODMARK MENUS 2020

PLATED DINNER

ENTRÉES

LAND

Filet of Beef, Braised Oxtail, Yukon Gold Potato Puree, Shallots, Organic Carrots
Filet of Beef, Deconstructed Baked Potato, Roasted Asparagus
Beef Tenderloin Oscar, Crab Fry Leg, Peppercorn Whipped Potatoes, Duo of Asparagus
Rosemary & Dijon Crusted Lamb Rack, Saffron Risotto, Cured Baby Tomatoes
Red Wine Braised Short Ribs, Garlic Whipped Potatoes, Glazed Baby Carrots
Rosemary Balsamic Stained Chicken, Pommes Sauté, Caramelized Forest Mushrooms
Bacon, Haricot Vert
Applewood Smoked Bacon Wrapped Organic Chicken Breast, Potato Pave, Creamed Morels
Roasted Baby Carrots

SEA

Orange Crusted Mahi-Mahi, Baby Bok Choy, Sesame Rice Cake, Ponzu Sauce
Dungeness Crab Cakes, Confit Shallots, Tempura Meyer Lemon
Grilled Wild Salmon, Truffle Crab Mac n Cheese, Buttered Green Asparagus
Pan Seared King Salmon, Crushed Potatoes with Olive Oil, Jumbo Asparagus
Applewood Smoked Sockeye Salmon, Razor Clam Chowder, Braised Fennel
Grilled Halibut, Fire Roasted Pepper Gateau, Pea Vines, Wild Morels
Seared Scallops, Mac n Cheese, Haricot Vert, Roasted Shallots
Cedar Plank Smoked Salmon, Chive Blossom Whipped Potatoes, Fireweed Honey
Seared Sea Bass, Lobster Mashed Potatoes, Duo of Asparagus, Café Au Lait Sauce
Alaskan Halibut, Cous Cous Crumble, Chanterelles, Melted Leeks, Tomato Jam
Slow Roasted Salmon, Vegetable Gateau, White Corn & Basil Broth

VEGETARIAN

Gemelli Pasta, Northwest Wild Mushrooms, Parmesan-Reggiano
Spring Carrot Risotto, Balsamic Glazed Micro Arugula, Parmesan Tuile
Asparagus Ricotta Ravioli, Ginger-Tomato Jam, Balsamic Painted Pea Vines
Eggplant Moussaka, Heirloom Tomato Marmalade
Seared Tofu, Green Onion, Baby Bok Choy, Sizzling Soy Ginger, Cilantro (Vegan)

DESSERTS

Choose One:

Chocolate Prada, Fresh Seasonal Berries
Warm Granny Smith Apple Tart, French Vanilla Ice Cream, Salted Caramel
Raspberry Mound Cake
Huckleberry Cheesecake
Triple Chocolate Mousse Pot Au Crème|
Vanilla Crème Brulee'

All plated dinners include Local Artisan Bread & Sweet Butter, Fonté Coffee & Smith Tea

WOODMARK MENUS 2020

HORS D'OEUVRES

COOL HORS D'OEUVRES

Tiny Deviled Eggs, Smoked Steelhead Caviar
Cured Trout, Avocado, Dried Olive
Smoked Salmon, Boursin Chive Meringue
Baby Beet, Charred Goat Cheese, Lavender Honey
Chilled Prawns, Lemon Pepper Caviar, Heirloom Tomato
Honey Truffle Custard, Candied Pecans
Tomato Bruschetta, Grilled Rosemary Olive Bread
Aged Balsamic Custard Goat Cheese Snow, Candied Walnuts
BBQ Pork Salad Roll, Rice Paper, Thai Basil, Peanut Sauce
Jumbo Asparagus, Italian Prosciutto, Parmigiano-Reggiano Crisp
Beef Tartare on Grilled Potato Bread, Sunny Side Up Quail Egg
Seared Wasabi Ahi Tuna Sticks
Ahi Poke Tuna Tacos
Smoked Salmon Snow Cones, Osetra Caviar
Smoked Salmon, Basil Terrine on Silver Spoons
Maine Lobster Tequila Gazpacho
Oysters on the Half Shell
Kumamoto Oyster, Smoked Salmon Tartare

WARM HORS D'OEUVRES

Crab Cake Slider, Smoked Oyster Tartare
Lobster Corn Dog, Honey Cherry Mustard
Short Rib Poppers
Crispy Morel, Melted Brie, Pickled Fennel Mustard
Crunchy Dungeness Crab Fingers, Finger Lime Relish
Mini Lamb Chops, Garlic Herb Crusted Dijon Mustard
Coconut Chicken Fritter, Thai Chile Sauce
Wagu Beef Mini Burgers, Rogue River Blue Cheese
Black Sesame Crusted Chicken Goujons
Chicken Skewer, Thai Coconut Lemongrass Broth Shooter
White Asparagus Strudel, Studded White Truffles
Alsatian Onion & Niçoise Olive Tarts
Mini Morel Tarte Tatin
Demitasse of Butternut Squash Bisque, Lobster Dumplings
Popcorn Rock Shrimp, Calamari Tentacle Tempura & Five Spices
Horseradish Crusted Local Spot Prawns
Elote Fritters, Cotija Cheese, Coriander Crema
Mini Crab Cakes

All Hors d'oeuvres Priced per Dozen. Minimum order of Two Dozen.

WOODMARK MENUS 2020

RECEPTION STATIONS

RAW BAR

Jumbo Prawns, Traditional Horseradish Cocktail Sauce
Fresh Oysters on the Half Shell, Meyer Lemons, Freshly Grated Horseradish, Wasabi
Dungeness Crab Legs, Cocktail Sauce, Tarragon-Cognac Aioli
Massive Prawns, Prosciutto, Basil
Ahi Tuna, Pepper, Cognac Cream

AGED OAK WINE BARREL DISPLAY

Local Artisanal Cheese, Honey, Dried Fruits, Dark Malt Wheat Bread, Herb & Plain Crackers

MOZZARELLA STATION

Burrata, Smoked Mozzarella, Buffalo Mozzarella, Burrigotta, Bacon Burrata, Braised Artichokes
Pine Nuts, Currants, Mint Pesto, Marinated Escarole, Caramelized Shallots, Pizza Bianca
Ciabatta, Focaccia Pomodoro, Pagnotta

BRUSCHETTA STATION

Served on an array of Crisp Breads

Vine Ripe or Heirloom Tomatoes (when in season), Basil
Smoked Salmon, Citrus Tapenade
Spanish Olives filled with White Anchovies, Rocket Pesto, Tiny Pickled Prawns
White Bean & Cilantro Spread, Artichokes & Green Olive Oil Spread
Trio of Extra Virgin Olive Oils, Infused Balsamic Vinegar

TRADITIONAL CAESAR SALAD STATION (*Chef Attended**)

Crisp Romaine Lettuce, Creamy Garlic Caesar Dressing
Herbed Focaccia Croutons, Shaved Pecorino

Enhancements:

Add Herb Marinated Organic Chicken
Add Oregon Bay Shrimp
Add Dungeness Crab

ORGANIC BABY SPINACH SALAD STATION (*Chef Attended**)

Organic Baby Spinach, Hive Honey, Chopped Egg
Spiced Pine Nuts, Marinated Mushrooms, Bacon Dressing

POKE STATION

Hamachi, Wild King Salmon, Hawaiian Tuna, Poke Dressing, Sticky & Brown Rice, Flying Fish Roe
Pineapple, Mango, Furikake, Cilantro, Pickled Ginger, Green Onion, Tomato
Cucumber, Avocado, Lime, Sriracha

**Chef Attended Fee \$150*

Minimum Order of 20 Servings Each

WOODMARK MENUS 2020

RECEPTION & CARVING STATIONS

TOTCHO STATION

Handmade Smashed Tater Tots, Pulled Short Rib, Beecher's Cheese Sauce, Pico De Gallo
Lobster Guacamole, Radish, Charred Padron Peppers, Sour Cream, Feta, Salsa Verde

ITALIAN PASTA STATION *(Chef Attended*)*

Choose Two – add \$5 per person for each additional selection

Gemelli Pasta, Cold Water Lobster, English Peas, Pea Shoots, Chardonnay Butter

Orecchiette Pasta, Feta Cheese, Kalamata Olives, Cured Tomatoes, Olive Oil, Basil Pesto

Radiatore Pasta, Bay Shrimp, Baby Artichokes, Arugula, Fire Roasted Tomato Sauce

Whole Wheat Penne Pasta, Spicy Italian Sausage, Sweet Basil, Pearl Onions, Vodka Tomato Sauce

Parmesan Herb Focaccia Bread Sticks, Crushed Chilies, First Press olive oil

POTATO GNOCCHI STATION *(Chef Attended*)*

Choose Two – add \$5 per person for each additional selection

Sweet Potato Gnocchi, Carpaccio of Truffle Sottocenere, Micro Pea Tendrils

Northern Californian Wild Mushroom Gnocchi, Aged Pecorino, Crispy Morel Mushrooms

Yukon Gold Roasted Potato Gnocchi, Cold Water Lobster, Spanish Chorizo

PACIFIC RIM STATION

Assorted Dim Sum, Pork Pot Stickers, Ginger Scallion Sauce, Beef & Chicken Satay
Peanut Sauce, Crispy Shrimp Spring Rolls, Sweet Chili Sauce

(based on 4 pieces per person)

**Chef Attended Fee \$150*

Minimum Order of 20 Servings Each

CHEF ATTENDED CARVING STATIONS

Chef Attended Fee of \$150 per hour | Two chefs required for over 50 guests

Crown Roast of Pork, Lemon, Thyme Honey Glaze *(serves 30 guests)*

Old Fashion Steamship of Beef, Au Jus, Creamed Horseradish Sauce, Specialty Bread *(serves 75 guests)*

Cedar Plank Smoked Salmon, Lemon Cracked Black Pepper Vinaigrette *(serves 20 guests)*

Pepper Crusted Beef Tenderloin, Crispy Shallots, Red Wine Sauce, Specialty Bread *(serves 15 guests)*

Char-Grilled New York Strip, Red Wine Sauce, Specialty Bread *(serves 25 guests)*

Beef Wellington, Black Truffle Béarnaise Sauce *(serves 15 guests)*

WOODMARK MENUS 2020
DESSERTS

SMORES STATION

Fire Pit Rental

Homemade Crisp Graham Crackers

Choice of Theo Chocolate: White, Milk, Dark

Homemade Marshmallow: Vanilla, Raspberry, Chocolate

BUILD YOUR OWN SHORTCAKE BAR

Angel Food Cake, Lemon Pound Cake, Blueberry Scones

Toppings of Organic Strawberries, Blackberries, Blueberries, Raspberries, Caramelized Bananas

Cherries Jubilee, Rich Caramel, Whipped English Cream, Strawberry Coulis

BANANAS FOSTER

Sautéed Bananas, Pecans, Rum Caramel Sauce, Tahitian Vanilla Ice Cream

WOODMARK MENUS 2020
LATE NIGHT SNACKS

GOURMET FRENCH FRIES

Truffle & Parmesan

SWEET POTATO FRIES

Parmesan Honey Glaze

BEEF MINI BURGERS

Bacon, White Cheddar

MAC N CHEESE POPPERS

WARM SALTED JUMBO PRETZELS

Honey Grain Mustard, Yellow Mustard, Cheese Dip

HAM & CHEESE TRIANGLES

AGED WHITE CHEDDAR CHEESE TRUFFLE MELT

BEIGNETS

Assorted Flavors

SMORES STATION

Fire Pit Rental

Homemade Crisp Graham Crackers

Choice of Theo Chocolate: White, Milk, Dark

Homemade Marshmallow: Vanilla, Raspberry, Chocolate

WOODMARK MENUS 2020

ALCOHOLIC BEVERAGES

THE ESSENTIAL BAR

Hosted | \$12.00 per drink

Cash | \$17.00 per drink

Tito's Vodka
Bombay Sapphire Gin
Chivas Regal 12-Year Scotch
Buffalo Trace Whiskey
Bacardi Silver Rum
Espolòn Tequila

THE ENHANCED BAR

Hosted | \$14.00 per drink

Cash | \$20.00 per drink

Grey Goose Vodka
Plymouth Gin
Glenfiddich Scotch
Woodford Reserve Whiskey
Crown Royal Canadian Whiskey
Myers Rum
Altos Reposado Tequila

BEER

Hosted | \$6.50 per drink

Cash | \$9.00 per drink

Amstel Light
Corona
Heineken
Elysian "Space Dust"
Stella Artois
St. Paulie (non-alcoholic)

SPECIALTY CRAFT COCKTAILS

Hosted | \$14.00 per drink

Ask your Catering Manager for selections

CORDIALS

Hosted | \$15.00 per drink

Cash | \$21.00 per drink

Kahlua
Disaronno Amaretto
Bailey's Irish Cream
Sambuca Romana
Grand Marnier
Hennessy VSOP
Fernet Branca
Aperol
Campari

A labor charge of \$75.00 per hour per bartender is applicable to Hosted Bars

A labor charge of \$110.00 per hour per bartender is applicable to Cash Bars

Both styles of bartender require a two-hour minimum

WOODMARK MENUS 2020
NON-ALCOHOLIC BEVERAGES

SOFT DRINKS

Hosted | \$5.00 per drink

Cash | \$7.00 per drink (includes service charge and tax)

Coke

Diet Coke

Sprite

**VOSS STILL, SPARKLING WATER,
FLAVORED SPARKLING WATER**

Hosted | \$6.00 per bottle

NON-ALCOHOLIC

Hosted | \$45.00 per gallon

Iced Tea

Freshly Squeezed Juice (Orange, Apple Cider, Ruby Red Grapefruit, Watermelon Mint)

Assorted Cold Pressed Juices | *\$10 each*

WOODMARK MENUS 2020

ALCOHOLIC BEVERAGES

THE ESSENTIAL BAR PACKAGE

Includes:

Liquor:

Tito's Vodka

Bombay Sapphire Gin

Chivas Regal 12-Year Scotch

Buffalo Trace Whiskey

Bacardi Silver Rum

Espolòn Tequila

Assorted Beers

Varietal House Red, White & Sparkling Wine

Soft Drinks

Bottled Water & Mineral Water

First Hour \$25

Per Additional Hour \$14

Per Additional Half Hour \$7

THE ENHANCED BAR PACKAGE

Includes:

Liquor:

Grey Goose Vodka

Plymouth Gin

Glenfiddich Scotch

Woodford Reserve Whiskey

Crown Royal Canadian Whiskey

Myers Rum

Altos Reposado Tequila

Assorted Beers

Varietal House Red, White & Sparkling Wine

Soft Drinks

Bottled Water & Mineral Water

First Hour \$27

Per Additional Hour \$15

Per Additional Half Hour \$7.50

BEER & WINE BAR PACKAGE

Includes:

Assorted Beers

House Red, White & Sparkling Wine

Soft Drinks

Bottled Water & Mineral Water

First Hour \$18

Per Additional Hour \$9

Per Additional Half Hour \$4.50

*Hosted Package Bars are priced per guest, based on full guarantee
A labor charge of \$75.00 per hour per bartender is applicable to each Bar*

WOODMARK MENUS 2020

SPARKLING, WHITE & ROSÉ WINE

SPARKLING

- Domaine Ste. Michelle Brut, WA (House) | \$42
- Valdo Prosecco, IT | \$42
- Lucien Albrecht Cremant Brut, FR | \$45
- Lucien Albrecht Cremant Brut Rose, FR | \$45
- Domaine Chandon Brut Classic, CA | \$48
- Argyle Brut, OR | \$60
- Nicolas Feuillatte, FR | \$80
- Moet & Chandon “Imperial”, FR | \$87
- Veuve Clicquot “Yellow Label”, FR | \$110

WHITE & ROSÉ

- Two Vines Chardonnay, WA | \$42
- Chateau Ste. Michelle ‘Canoe Ridge’ Chardonnay, WA | \$48
- Novelty Hill Stillwater Chardonnay, WA | \$48
- Sonoma Cutrer Russian River Chardonnay, CA | \$52
- Newton Chardonnay, CA | \$52
- L’Ecole #41 Chardonnay, WA | \$60
- Rombauer Chardonnay, CA | \$84
- Bertani ‘Valente’ Pinot Grigio, IT | \$42
- Adelsheim Pinot Gris, OR | \$50
- Matanzas Creek Sauvignon Blanc, CA | \$42
- Dashwood Sauvignon Blanc, NZ | \$42
- Efeste Feral Sauvignon Blanc, WA | \$52
- Eroica Riesling, WA | \$48
- Basel Cellars White Blend, WA / \$44
- DeLille Chaleur Estate Blanc, WA | \$82
- Jean Luc Columbo “Cape Bleue” Rosé, FR | \$42
- Erath Rosé of Pinot Noir, OR | \$45

Wines are Priced Per Bottle

WOODMARK MENUS 2020

RED WINE

RED

- Two Vines Cabernet Sauvignon, WA | \$45
- Isenhower "I-Label" Cabernet Sauvignon, WA | \$48
- Novelty Hill Cabernet Sauvignon, WA | \$50
- Chateau Ste. Michelle Cold Creek Cabernet Sauvignon, WA | \$56
- L'Ecole Cabernet Sauvignon, WA | \$67
- Januik Cabernet Sauvignon, WA | \$80
- Jordan Cabernet Sauvignon, CA | \$102
- DeLille Four Flags Cabernet Sauvignon, WA | \$128
- Tenet "Pundit" Syrah, WA | \$46
- Two Vines Merlot, WA | \$45
- Revelry Vinters Merlot, WA | \$45
- Chateau Ste. Michelle "Indian Wells" Merlot, WA | \$48
- Januik Merlot, WA | \$52
- Northstar Merlot, WA | \$67
- La Crema Monterey Pinot Noir, CA | \$45
- Soter Pinot Noir, OR | \$48
- Argyle Pinot Noir, OR | \$50
- Lemelson "Thea's Selection" Pinot Noir, OR | \$64
- Tomero Malbec, AR | \$45
- Basel Cellars Claret, WA | \$45
- Canoe Ridge "Explorer" Red, WA | \$46
- Hedges Family Estate Red Blend, WA | \$54
- Fidelitas Red Blend, WA | \$64
- DeLille Doyenne Aix, WA | \$75
- DeLille D2, Red Blend, WA | \$90 *(based on availability)*

Wines are Priced Per Bottle

The Woodmark staff reserves the right by law to refuse or cease alcoholic beverage service to any guest deemed to be intoxicated. All guests will be subject to show legal identification of age.