



CATERING MENUS

Woodfield Boca Raton



### ADDITIONAL CONSIDERATIONS

It is with great pleasure that we at Woodfield Boca Raton present the following pages of banquet selections. We hope that these carefully prepared menus and beverage suggestions are helpful to you in planning your upcoming function. As always, we stand ready to prepare a custom menu if you so desire. The following banquet guidelines will help you plan a successful event.

#### **Gate List & Gate Expeditors**

An alphabetized list of attendees and vendors must be submitted to the Catering Department via email and in the Excel format provided by the Club no less than five (5) business days prior to the date of the event, or a \$50.00 administrative fee will be applied to the final bill.

All non-members are required to present a photo ID at the gate.

A Gate Expeditor is required for events with more than 75 attendees. The Gate Expeditor fee is \$175. A second Gate Expeditor is required for events with more than 200 attendees.

#### **Guaranteed Number of Attendees**

Final attendee counts are required five (5) business days before the date of the event. This will be the minimum number of people charged. If the number of attendees exceeds the meal guarantee provided, the Member or host will be billed for the actual number of attendees over and above the guaranteed number. This must be paid at the close of the event.

#### **Decorations**

White napkins and white, floor-length linens are provided for your catered function. Specialty linens can be rented up to 30-days in advance through the Club. Rentals not provided by the Club will be itemized on the contract and billed as an extra. Additional labor fees will apply for the moving of any existing Club furniture. Displays or decorations shall not be put up on the premises or at entrances without the consent of the Club. Please discuss the details with your catering representative.

#### **Chair & Plate Charger Rentals**

All chairs and plate charger rentals must go through the Club. See your catering representative for more information.

#### **Music & Entertainment**

Your catering representative will be pleased to recommend a variety of musical or entertainment groups. Entertainment groups, photographers, video personnel and all other subcontractors **may not consume alcohol under any circumstance regardless of the wishes of the host Member**. Entertainment groups, photographers, video personnel and all other subcontractors must provide the Club with a Certificate of Insurance naming "Woodfield Boca Raton" as additionally insured with a minimum insured amount of \$1 million. The Certificate of Insurance must be provided to the Club 30-days prior to the date of the event.



### **Advertising & Media**

Members and non-members may not advertise their event, or use the Club's logo in Social Media, Newspapers, Radio, Magazines or Television without the written consent of the Club. Any media coverage must be approved in advance by the General Manager. Media requests must be made at least 10-days before the date of the event. Woodfield Boca Raton is a No-Drone Zone. No drones are allowed to be flown on property.

### **Food & Beverage Service**

The Florida State Liquor Commission regulates the sale and service of alcoholic beverages. Woodfield Boca Raton is responsible for the administration of these regulations. It is Club policy; that liquor cannot be brought onto the Club premises from outside sources. Persons under the age of 21 are prohibited from consuming alcoholic beverages. No one will be served without proper ID. Anyone under the age of 21 who consumes alcohol will be asked to leave the Club premises. Management will exercise its responsibility to stop serving alcoholic beverages to any person who appears intoxicated, and all precautionary steps will be taken to ensure the person does not drive. The Club will follow all Florida rules and regulations regarding alcohol service without exception. Additionally, the Club does not allow any food to be brought onto the Club premises, whether purchased or catered from outside sources – the client is not authorized to take food from their event off the premises. The food provided is for the time allotted; therefore, it is against policy to take to go containers for leftovers.

### **Server Fee**

Unless otherwise stated, one Server will be staffed per 24 guests for your event. Additional Servers can be provided for an additional \$150 per server.

### **Service Charge**

A 20% Service Charge is added to all food and beverage charges, plus Florida State Sales Tax of 7%. Service Charge is calculated pre-tax. Both Service Charge and Sales Tax are based on the subtotal.

### **Room Rental, Set-Up & Ceremony Fees**

Your catering representatives will quote you the applicable charges for venue spaces and ceremony fees. Room rental and set up fees will range from \$750-\$2,500 depending on the location of your event. Ceremony fees start at \$1,000.

### **Contract**

In order to secure your date, the contract must be signed and received within the specified time frame along with the non-refundable deposit. Otherwise, the space and date will be released. Member or non-member private parties may not be booked if they conflict with any Club entertainment or special evenings. Please contact your catering representative with any questions.

**Valet Parking**

Valet Parking is required for all private, catered events. The fee is \$2.50 per person.

**Restroom Attendants**

Restroom Attendants are required for Weddings, Bar and Bat Mitzvahs and Children's Birthday Parties at a fee of \$125 per Restroom Attendant.

**Chef Attendants**

Chef Attendants are required for prepared-to-order action stations that require cooking. A fee of \$125 per Chef Attendant will be charged. (1 Chef Attendant per 100 guests)

For off premises events, Chef fees are \$200 per Chef Attendant.

**Bartenders**

Bartender fees are \$125 per Bartender. The Club requires 1 bartender per 75 guests.

Additional Bartenders can be requested at a fee of \$125 per Bartender.

**Bridal Suite Attendant**

A Bridal Suite Attendant is required for Weddings where the bride gets ready on Club property prior to the start of a ceremony. Bridal Suite Attendant fees are \$125 per Bridal Suite Attendant.

**Cake Cutting Fee**

A Cake Cutting Fee of \$3.50 per person will be charged. For Weddings, and Bar and Bat Mitzvahs, the Club is contracted with Earth & Sugar, and Two Fat Cookies. When using either of these vendors, the Cake Cutting Fee will be waived.

**Rentals**

Vendor Tables: \$35 per table

Riser (6x8): \$125 per riser

Podium: \$50 per podium

Cordless Microphone: \$50 per cordless microphone

Dancefloor: Please ask your catering representative for information

Bose Sound System for Ceremonies: \$150

Audio Visual\* (Screen, Projector, Laptop & Microphone): \$250

*\*Can only be used for events under 75 people. IT support is not provided by the Club.*

**Security**

Security Officers are required and contracted by the Club for Bar and Bat Mitzvahs, and Children's Birthday Parties. One Security officer is required for every 40 children. The fee for each Security Officer is \$50 per hour at a 4-hour minimum.

### **Lifeguards**

Lifeguards are required and contracted by the Club for events located at the Pool Complex. One Lifeguard is required for every 20 people. The fee for each Lifeguard is \$50 per hour at a four-hour (4-hour) minimum.

### **General Rules & Safety**

All parties, Member and non-member, must abide by all existing Club rules.

Exit doors or paths may not be blocked for any purpose.

No item shall be attached to walls, wallpaper, trim or ceiling by using tape, staples, nails, pins, thumbtacks, zip wire, etc.

Improper wiring and using equipment that overloads outlets is prohibited.

The host of the event will be responsible for their attendees' behavior and for the payment to repair all damaged property, as determined by Club Management.

The Club may recommend outside contractors that other parties have used, such as florists, photographers, bands, etc., but bears no responsibility for their services.

The Club reserves the right to disapprove any outside contractor and their contracts to perform services for Member or non-member events.

Attendees are not permitted to enter the Men's and Ladies' Locker Rooms at any time.

### **Woodfield Off-Premises Catering**

All off-premises events require a minimum of 15 attendees and a minimum of \$1,000 in food purchases.

All off-premises events require a minimum set-up fee of \$650, which includes tables, chairs, linens, chaffers, glassware and flatware.

Please see your catering representative if you choose to rent equipment from an outside company.

Please note that larger events are subject to an additional set-up fee. See your catering representative for more details.

Server and Bartender fees are \$25 per hour to include: 1 hour of load-up time, 2 hours of set-up prior to the event, the duration of the event, and 2 hours following the event for breakdown and load-out. Chef fees are \$200 per Chef.

Please note that larger events are subject to additional Server fees. See your catering representative for more details.

Please note that staffing fees during holidays are \$50 per hour.

During the winter buffet weeks, staffing is \$75 per hour. On Christmas Day, staffing is \$125 per hour.

Bar supplies are \$35 per 25 attendees, which includes ice, fruit and mixers.

## BREAKFAST

Menus are based on a minimum of 25 guests unless otherwise noted.  
Includes Regular & Decaffeinated Coffee and Selection of Herbal Teas.

### CONTINENTAL

Seasonal Fruit & Berry Display

Mini Individual Greek Yogurt  
Seasonal Berries, Granola

Club Baked Pastries & Variety of Bagels  
Sweet Butter, Cream Cheese, Assorted Jams

\$15.00 PER PERSON

### WOODFIELD CONTINENTAL

Seasonal Chopped Fruit Display

Mini Individual Greek Yogurt  
Seasonal Berries, Granola

Club Baked Pastries & Variety of Bagels  
Sweet Butter, Cream Cheese, Assorted Jams

Smoked Nova Salmon  
Sliced Bermuda Onions, Tomatoes, Cucumbers, Capers  
\$26.00 PER PERSON

### DELUXE COUNTRY CLUB

Seasonal Chopped Fruit Display

Club Baked Pastries & Variety of Bagels  
Sweet Butter, Cream Cheese, Assorted Jams

Smoked Nova Salmon  
Sliced Bermuda Onions, Tomatoes, Cucumbers, Capers

Scrambled Eggs

Applewood Smoked Bacon

Red Bliss Breakfast Potatoes

\$32.00 PER PERSON

### ENHANCEMENTS

**Smoked Nova Salmon**

- Or -

**Whole Smoked Whitefish**

Sliced Bermuda Onions  
Tomatoes, Cucumbers, Capers

\$12.00 PER PERSON

**Smoked Sable**

MARKET PRICE

**Cheese Blintzes**

Blueberry Compote, Sour Cream

\$6.00 PER PERSON

**Breakfast Sandwiches**

Bacon Egg & Cheese Croissant

**Egg White Croissant**

Spinach, Roasted Tomato, Goats  
Cheese

**Sour Dough Avocado Toast**

Marinated Artichoke, Tomato, Arugula  
Capers, Sea Salt

\$6.00 PER PERSON

**Omelette Station**

Whole Eggs, Egg Whites, Egg Beaters  
Sautéed Mushrooms & Onions  
Tomatoes Peppers, Spinach, Broccoli  
Chopped Bacon, Smoked Ham  
Feta, Cheddar, Mozzarella  
Fresh Tomato Salsa

\$12.00 PER PERSON

\$125.00 CHEF FEE (1 Chef Per 50 Guests)



WOODFIELD  
BOCA RATON

WOODFIELD BREAKFAST (MIN 50 GUESTS)

Seasonal Chopped Fruit Display

Club Baked Pastries & Variety of Bagels  
Sweet Butter, Cream Cheese, Assorted Jams

Smoked Nova Salmon  
Sliced Bermuda Onions, Tomatoes  
Cucumbers, Capers

Oven Roasted Potatoes

Tuna Salad & Egg Salad  
Assorted Sliced Breads

**Omelette Station**

Whole Eggs, Egg Whites, Egg Beaters  
Sautéed Mushrooms & Onions, Tomatoes  
Peppers, Spinach, Broccoli  
Feta, Shredded Cheddar, Mozzarella  
Tomato Salsa

Applewood Smoked Bacon OR  
Chicken Apple Sausage

Belgium Waffles  
Seasonal Berries, Whipped Cream

\$39.00 PER PERSON

\$125.00 CHEF FEE (1 Chef Per 50 Guests)

WOODFIELD BRUNCH (MIN 75 GUESTS)

Seasonal Chopped Fruit Display

Club Baked Pastries & Variety of Bagels  
Sweet Butter, Cream Cheese, Assorted Jams

Baby Field Greens  
Sun Dried Cranberries, Brandy Glazed Walnuts  
Grape Tomatoes, Gorgonzola  
Balsamic Vinaigrette

Smoked Nova Salmon  
Sliced Bermuda Onions, Tomatoes  
Cucumbers, Capers

Applewood Smoked Bacon OR  
Chicken Apple Sausage

Oven Roasted Potatoes

Tuna Salad & Egg Salad  
Assorted Sliced Breads

**Omelette Station**

Whole Eggs, Egg Whites, Egg Beaters  
Sautéed Mushrooms & Onions, Tomatoes  
Peppers, Spinach, Broccoli  
Feta, Shredded Cheddar, Mozzarella  
Tomato Salsa

Croissant French Toast  
Maple Syrup

Chicken Francaise  
White Wine Lemon Caper Sauce

Pasta Primavera

\$52.00 PER PERSON

\$125.00 CHEF FEE (1 Chef Per 50 Guests)

## LUNCH

Includes Regular & Decaffeinated Coffee and Selection of Herbal Teas.

### SALAD & SANDWICH (MIN 35 GUESTS)

Baby Field Greens  
Sun Dried Cranberries, Brandy Glazed Walnuts  
Grape Tomatoes, Gorgonzola, Balsamic Vinaigrette

Seasonal Quinoa & Vegetable Salad

#### **Individual Sandwiches** *(Select Three)*

Turkey Waldorf  
Apple, Dried Cherry, Walnut, Celery Dijon Remoulade  
Open Faced Walnut Raisin Roll

Shaved Roast Beef  
Grilled Onions, Arugula, Horseradish Aioli  
Toasted Potato Bun

Tuna Salad Croissant  
Baby Gem Lettuce, Roma Tomato

Mini Nova Bagels  
Garlic Herb Cream Cheese, Shaved Onion  
Caper, Dill

Mediterranean Vegan Wrap  
Arugula, Roasted Tomato, Olives, Hummus,  
Spiced Cauliflower

Shrimp Salad Croissant  
Celery Remoulade

Tuscan Chicken  
Basil Pesto Aioli, Arugula, Roma Tomato  
Multi Grain Roll

Desserts  
Chopped Fruit, Club Baked Cookies, Brownies  
Chocolate Mousse Cake, Oreo Cheesecake  
Key Lime Tart  
\$35.00 PER PERSON

### GRAND LUNCH (MIN 50 GUESTS)

Baby Field Greens  
Sun Dried Cranberries, Brandy Glazed Walnuts  
Grape Tomatoes, Gorgonzola, Balsamic Vinaigrette

Kale & Romaine Caesar Salad

Quinoa Salad

Chicken Marsala  
Wild Mushroom Marsala Sauce

Cedar Plank Salmon  
Citrus Mustard Glaze

Carving Station (Select One)  
Corned Beef  
Pastrami  
Grilled Marinated Flank Steak  
Assorted Rolls, Appropriate Condiments

Pasta Primavera  
Garden Vegetables, Light Tomato Sauce

Seasonal Vegetables

Oven Roasted Potatoes

Desserts  
Chopped Fruit, Club Baked Cookies, Brownies  
Chocolate Mousse Cake, Oreo Cheesecake  
Key Lime Tart

\$39.00 PER PERSON  
\$125.00 CHEF FEE



## RECEPTION

### HOT HORS D'OEUVRES

Spanakopita  
Feta, Leeks, Spinach

Crispy Vegetable Spring Rolls  
Sweet Apricot Dipping Sauce

Truffle Parmesan Fries  
Cracked Pepper Parmesan Aioli

Chickpea Falafel  
Lemon Tahini Sauce

Arancini  
Crispy Risotto, Arrabbiata Sauce

Phyllo Wrapped Asparagus  
Fresh Lemon Ricotta

Mahogany Glazed Chicken Satay  
Peanut Dipping Sauce

Chicken Burger Sliders  
Cheddar Cheese, Spicy Chipotle Mayo

Chicken Quesadillas

Steamed Chicken Dumplings  
Thai Dipping Sauce

Tempura Shrimp Skewer  
Spicy Ponzu Sauce

Salmon Sate  
Miso Glaze, Toasted Sesame Seeds

Crab Cakes  
Remoulade Sauce

Bottle Rocket Shrimp  
Spicy Thai Mayo

Pan Seared Beef Satay  
Thai Peanut Sauce

Kobe Beef Sliders  
Truffle Fontina, Aioli, Mini Brioche

Franks in a Blanket  
Deli Mustard

Umami Mushroom & Four Cheese Panini  
Shiitake Mushrooms, Crispy Prosciutto, Truffle Oil

Corned Beef Rubeen Pretzel Bread Panini

Steak Tater Tots  
Tarragon Aioli

Grilled Lamb Chops  
Rosemary Demi

Banh Mi Chicken Taco  
Pepper jack Cheese, Cilantro  
Pickled Carrot & Daikon Salad

Steak Taco  
Pico de Gallo, Chimichurri Crème, Cheddar

## PRICING

### With Dinner

ONE HOUR \$30.00 PER PERSON  
TWO HOURS \$40.00 PER PERSON

50 People - Select 4  
151 -249 People - Select 8

### Reception Only

ONE HOUR \$50.00 PER PERSON  
TWO HOURS \$60.00 PER PERSON

100 -150 People - Select 6  
250+ People - Select 10



WOODFIELD  
BOCA RATON

### COLD HORS D'OEUVRES

Tomato Caprese Lollipops  
Aged Balsamic, Extra Virgin Olive Oil

Strawberry & Boursin  
Roasted Macadamia Nut

Sun Dried Date  
Goat Cheese, Marcona Almond

Shrimp Cocktail

Truffle Parmesan Asparagus  
Wrapped in Prosciutto

Bacon Wrapped Date  
Gorgonzola

Spicy Tuna Lettuce Wrap  
Crispy Shallots, Scallion, Sesame  
Furikake, Spicy Mayo

Lobster BLT  
Old Bay Aioli, Crispy Bacon, Grape Tomato  
Croutons, Lettuce Cup

Baja Charred Avocado Taco  
Pickled Tomato, Onions, Fresno & Cabbage Slaw  
Cilantro, Chipotle Queso, Crema

Spicy Tuna Tartar Wonton Taco  
Wasabi Mayo, Scallions

Avocado Toast  
Smoked Salmon, Shaved Shallot & Capers  
Dill, Tomato, Ikura, Scallion

OR

Caprese Salad, Basil, Villa Monodori

OR

Caviar Trio  
Chopped Egg, Caper, Red Onion, Parsley  
Maldon Salt, Crema

### CARVING STATIONS

Roasted Turkey Breast  
Cranberry Relish, Turkey Gravy  
\$12.00 PER PERSON

Corned Beef OR Pastrami  
Whole Grain, Dijon & Deli Mustard  
Sauerkraut  
\$13.00 PER PERSON

Cedar Planked Salmon  
Citrus Mustard Glaze  
\$14.00 PER PERSON

Slow Roasted Prime Rib  
Horseradish Cream, Natural Jus  
\$17.00 PER PERSON

Boneless Leg of Lamb  
Dijon Rosemary Crust  
Cabernet Wine Jus  
\$20.00 PER PERSON

Roasted Tenderloin of Beef  
Horseradish Cream, Cabernet Wine Jus  
\$22.00 PER PERSON

Roasted Rack of Lamb  
Dijon Herb Crust, Rosemary Jus  
\$26.00 PER PERSON

Salt Crusted Whole Black Grouper  
(Seasonal)  
Maple Vanilla Beurre Blanc  
MARKET PRICE

\$125.00 CHEF FEE

DISPLAYS

Vegetable Crudités

Broccoli, Cauliflower, Carrots, Celery, Red Peppers  
Grape Tomatoes, Cucumbers,  
Honey Dijon & Blue Cheese Dip

\$6.00 PER PERSON

Imported & Domestic Cheeses

Smoked Gouda, Garlic Herb Boursin  
Aged Cheddar, Provolone, Danish Bleu  
Fresh Grapes, Strawberries  
Assorted Crackers & Crackle Bread

\$8.00 PER PERSON

Falafel Bar

House Made Chickpea Falafel, Warm Grilled Pita  
Tahini Sauce, Tomatoes, Spicy Pickles

\$8.00 PER PERSON

Mediterranean Display

Roasted Garlic Hummus  
Creamy Eggplant Dip, Tatziki Sauce  
Quinoa Tabbouleh, Greek Feta  
Assorted Roasted Vegetables  
(Crimini Mushrooms, Harissa Cauliflower & Baby  
Peppers) Imported Olives  
Cocktail Pita & Crackle Bread

\$15.00 PER PERSON

Tuscan Antipasto

Prosciutto, Bresaola & Soppresata  
Parmigiano-Reggiano, Grilled Asparagus  
Marinated Artichokes & Tomatoes  
Truffle Parmesan Cauliflower  
Pesto Baby Mozzarella  
Imported Olives, Organic Olive Oil, Aged Balsamic  
Sliced Ciabatta, Garlic Crostini

\$18.00 PER PERSON

Sushi Boat

Variety of Rolled Sushi, Nigiri Sushi, Soy Sauce  
Wasabi, Pickled Ginger

\$24.00 PER PERSON

Baked French Brie

(One Wheel Serves Approximately 35)  
Toasted Almonds, Honey, Crispy Garlic Bruschetta  
Spanish Baguette

\$125.00 PER WHEEL

Raw Bar (Select Three)

Jumbo Shrimp, Oysters, Middleneck Clams  
Mediterranean Mussels (Seasonal)  
Cocktail Sauce, Mignonette, Horseradish, Lemons

\$34.00 PER PERSON

Jumbo Shrimp (U-15)

Cocktail Sauce, Horseradish, Lemons

\$18.00 PER PERSON

Florida Stone Crabs (Seasonal)

Mustard, Cocktail Sauce

MARKET PRICE

Chilled Maine Lobster

Mustard, Cocktail Sauce

MARKET PRICE

Caviar

American Sturgeon, Keta Salmon  
Gold & Wasabi Tobiko, Red Onions  
Sour Cream, Capers, Chopped Egg  
Pumpnickel & Brioche Toast Points

MARKET PRICE

**ACTION STATIONS**

\$125.00 CHEF FEE

Asian Dumplings (Select Two)  
Chicken, Shrimp, Pork OR Vegetable  
Scallion & Sesame Dipping Sauce

\$12.00 PER PERSON

Steamed Lotus Buns (Select One)  
Roasted Duck  
Scallions, Hoisin, Duck Crackling  
Asian BBQ Chicken  
Charred Pineapple, Jalapeno  
Charred Shiitake  
Umami Mushroom Soy Glaze, Pickled Cucumber  
Spicy Glazed Pork Belly  
Pickled Onion, Kimchi Slaw

\$14.00 PER PERSON

Italian Pasta (Select Two)  
Penne Marinara  
Rigatoni Bolognese  
Cheese Tortellini alla Vodka  
Garganelli & Wild Mushroom Madeira  
Parmesan, Crushed Red Pepper  
Sliced Italian Baguette

\$15.00 PER PERSON

Poke Station  
Tuna & Salmon Poke, White & Brown Rice  
Toppings to Include: Cucumber, Cilantro  
Jalapeno, Scallion, Avocado Charred Pineapple,  
Shelled Edamame Shallot Crisps, Wakame Salad  
Dressings to Include:  
Ponzu, Sweet Chili, Wasabi Mayo, Spicy Mayo

\$24.00 PER PERSON

Boneless Beef Short Ribs  
Mashed Sweet Potatoes, Crispy Shallots  
\$16.00 PER PERSON

Crab Cakes  
Grilled Corn & Vegetable Succotash, Remoulade  
Grain Mustard Beurre Blanc

\$18.00 PER PERSON

Grilled Lamb Chop Skillet  
Creamy Truffle Yukon Potatoes OR  
Mashed Sweet Potatoes, Mushroom Madeira Jus

\$18.00 PER PERSON

Gnocchi & Wild Mushrooms  
Julienne Prosciutto, Baby Peas, Truffle Cream Sauce

\$12.00 PER PERSON

Wok Stir Fry (Select Two) (50 Person Minimum)  
Vegetable Lo Mein, Kung Pao Chicken  
Thai Beef & Basil OR Crispy Ponzu Shrimp  
Steamed Jasmine Rice, Scallions, Chopped Peanuts  
Chili Sauce

\$12.00 PER PERSON

Taco Station  
Grilled Shrimp Taco  
Salsa Verde Cabbage Slaw, Tomato Fresca  
Avocado Crema

Chicken Banh Mi Taco  
Creamy Thai Chili Sauce, Jalapeño  
Cilantro Pickled Carrot & Daikon Salad

\$16.00 PER PERSON

## PLATED DINNER SELECTIONS

Your Selection of One Protein

Includes Soup or Salad, Entrée and Dessert

Regular & Decaffeinated Coffee and Selection of Herbal Teas

### SALADS (Select One)

Baby Field Greens

Sun Dried Cranberries, Grape Tomatoes

Brandy Glazed Walnuts, Gorgonzola

Aged Balsamic Vinaigrette

Arugula & Shaved Fennel

Endive, Radicchio

Baby Tomatoes, Shaved Parmesan

Lemon Vinaigrette

Baby Gem Caesar

Shaved Parmigiano-Reggiano, Croutons

Caesar Dressing

Thai Kale Caesar

Shredded Kale, Parmesan Cabbage

Carrots, Crushed Peanuts

Caesar Peanut Dressing

Mediterranean

Chopped Spinach & Romaine

Feta, Capers, Kalamata Olives

Tomatoes, Cucumbers

Lemon Vinaigrette

### SOUPS (Select One)

Chilled Gazpacho Soup

Chilled Truffle Potato Leek Soup

Crispy Leeks

Butternut Squash Bisque

Pumpnickel Croutons

Truffle Cauliflower & Asparagus

Crispy Shallots

Tomato Bisque

Parmesan Crackling, Sourdough Croutons, Basil

## ENHANCEMENTS

Burrata or Buffalo Mozzarella  
&

Heirloom Tomato

Baby Arugula

Extra Virgin Olive Oil

Aged Balsamic

\$8.00 PER PERSON

Mini Soup & Salad Duets

Potato Leek

Butternut Squash Bisque en Croute

Lobster Bisque

Tomato Bisque en Croute

Chilled Gazpacho

Chilled White Asparagus Vichyssoise

\$4.00 PER PERSON

## PROTEIN SELECTIONS

### CHICKEN

Chicken Marsala  
Wild Mushroom Marsala Sauce

Chicken Francaise  
White Wine Lemon Caper Sauce

Roasted Sliced Chicken Breast  
Honey Soy Glaze, Citrus Lemongrass Jus

Pan Roasted Frenched Chicken Breast  
Butternut Squash Puree  
Truffle Honey Herb Jus  
\$44.00 PER PERSON

### SALMON

Citrus Mustard Glazed Salmon  
Micro Greens, Stone Ground Mustard Sauce

Cashew Crusted Salmon  
Cucumber & Orange Relish  
Citrus Lemongrass Beurre Blanc

Mediterranean Salmon  
Tomato, Kalamata & Herb Vierge, Lemon  
Salsa Verde

Baked Salmon en Croute  
Spinach, Leek, Fennel, Pernod  
Lemon Herb Beurre Blanc  
\$49.00 PER PERSON

### BEEF & VEAL

Braised Beef Short Rib  
Port Glazed Shallots, Natural Jus

\$55.00 PER PERSON

Grilled Skirt Steak  
Charred Onions, Wild Mushrooms  
Red Wine Jus

\$58.00 PER PERSON

Gorgonzola Crusted Skirt Steak  
Cabernet Wine Jus

\$58.00 PER PERSON

Flat Iron Steak  
Roasted Tomato, Chimichurri

\$58.00 PER PERSON

Grilled Filet Mignon  
Cabernet Wine Jus

\$68.00 PER PERSON

Roasted Beef Tenderloin  
Truffle Mushroom Jus

\$68.00 PER PERSON

Grilled Center Cut Veal Chop  
Sautéed Forest Mushrooms  
Truffle Madeira Cream Sauce

\$85.00 PER PERSON

SEAFOOD

Macadamia Crusted Yellowtail Snapper  
Micro Greens, Maple Vanilla Beurre Blanc

\$58.00 PER PERSON

Lemon Sole Francaise  
White Wine Lemon Caper Sauce

\$62.00 PER PERSON

Melted Leek Crusted Bronzini  
Micro Greens, Roasted Red Pepper Coulis

\$62.00 PER PERSON

Herb Grilled Bronzini  
Crispy Leeks, Roasted Butternut Truffle Puree

\$62.00 PER PERSON

Jumbo Lump Crab Cake  
Grilled Corn & Vegetable Succotash  
Grain Mustard Beurre Blanc

\$65.00 PER PERSON

Citrus Soy Glazed Chilean Sea Bass  
Grilled Scallion, Ginger Teriyaki Sauce

\$65.00 PER PERSON

Crab Crusted Yellowtail Snapper  
Grilled Corn & Vegetable Succotash  
Grain Mustard Beurre Blanc

\$70.00 PER PERSON

Miso Glazed Black Cod  
Daikon Sprouts, Wasabi Soy Beurre Blanc

\$75.00 PER PERSON

Herb Roasted Maine Lobster  
MARKET PRICE

DUETS

Citrus Mustard Glazed Salmon  
Faro & Black Barley, Herb Tomato Nage  
&

Roasted Sliced Chicken Breast  
Sweet Potato Puree, Baby Vegetables  
Honey Soy Glaze, Citrus Lemongrass Jus

\$49.00 PER PERSON

Braised Beef Short Rib  
Port Glazed Shallots, Natural Jus  
&

Pan Roasted Frenched Chicken Breast  
Butternut Squash Puree, Seasonal Vegetables  
Truffle Honey Herb Jus

\$55.00 PER PERSON

Grilled Flat Iron Steak  
Roasted Tomato, Chimichurri  
&

Herb Grilled Bronzini  
Crispy Leeks, Roasted Butternut Truffle Puree

\$62.00 PER PERSON

Grilled Filet Mignon  
Sautéed Spinach, Herb Roasted Fingerling Potatoes  
Truffle Mushroom Jus  
&

Citrus Soy Glazed Chilean Sea Bass  
Tuxedo Fried Rice  
Kimchi Vegetables & Shiitake Mushrooms  
Grilled Scallion, Ginger Teriyaki Sauce

\$68.00 PER PERSON

Roasted Beef Tenderloin  
Sautéed Spinach, Truffle Yukon Potato Puree  
Cabernet Wine Jus  
&

Broiled Maryland Crab Cake  
Baby Vegetable Ragout  
Stone Ground Mustard Sauce

\$80.00 PER PERSON



#### GRAINS & MORE

Toasted Israeli Couscous  
Harissa, Almond, Golden Raisins

Yukon Potato Puree (Select One)

Truffle  
Wasabi  
Roasted Garlic

Sweet Potato Puree

Tuxedo Fried Rice

Herb Roasted Fingerling Potatoes

#### VEGETABLES

Baby Vegetables  
Asparagus, French Beans, Carrots,  
Sunburst Squash, Grape Tomatoes

Stir Fried Vegetables

Bok Choy, Baby Carrots, Sugar Snap Peas  
Shiitake Mushrooms, Charred Scallions

French Beans Almondine

Shallots, Lemon

Charred Jumbo Asparagus

Butternut Squash & Brussels Sprouts  
Pancetta, Onions, Aged Balsamic

#### DESSERTS (Select One)

Key Lime Tart, Seasonal Berries

Chocolate Chip Cookie & Oreo Brownie Sundae  
Vanilla Ice Cream, Chocolate Sauce

Vanilla Cheesecake, Seasonal Berries

Dulce de Leche Mousse Cake

Chocolate Chip Cookie Skillet  
Vanilla Ice Cream

Chocolate Mousse Cake, Seasonal Berries

Warm Chocolate Velvet  
Vanilla Ice Cream

Semisweet Chocolate Mousse Bar  
Chocolate Chunk Sorbet  
Almond Cocoa Nibble Streusel

Chocolate Peanut Butter Bar  
Salted Caramel Ice Cream, Candied Peanuts

Warm Apple Crumble Tart  
Vanilla Ice Cream, Caramel Sauce

#### NON-ALCOHOLIC BEVERAGES

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale  
\$15.00 PER PERSON UNLIMITED

OR

\$3.00 EACH





## BUFFET DINNER SELECTIONS

Menus are based on a minimum of 50 guests unless otherwise noted.

Includes Iced Tea, Regular & Decaffeinated Coffee and Selection of Herbal Teas.

### WOODFIELD DINNER

Baby Field Greens  
Sun Dried Cranberries, Brandy Glazed Walnuts  
Grape Tomatoes, Gorgonzola, Balsamic Vinaigrette

Gorgonzola Crusted Skirt Steak  
Charred Onions, Cabernet Wine Jus

Cedar Plank Salmon  
Citrus Mustard Glaze  
Stone Ground Mustard Beurre Blanc

Roasted Chicken Madeira  
Carrots, Pearl Onions, Madeira Mushroom Jus

Pasta Primavera

Seasonal Vegetable Ragout

Roasted Baby Potatoes

Desserts  
Chopped Fruit, Club Baked Cookies, Brownies  
Chocolate Mousse Cake, Oreo Cheesecake  
Key Lime Tart

\$58.00 PER PERSON

### WOODFIELD GRANDE

Toasted Baguette & a Variety of Dinner Rolls

Baby Field Greens  
Sun Dried Cranberries, Brandy Glazed Walnuts  
Grape Tomatoes, Gorgonzola, Balsamic Vinaigrette

Caesar Salad  
Shaved Parmesan Reggiano, Croutons  
Caesar Dressing

Carving Station  
Slow Roasted Prime Rib  
Roasted Turkey Breast, Turkey Gravy  
Cabernet Wine Jus, Creamy Horseradish Sauce

Cedar Plank Salmon  
Citrus Mustard Glaze  
Stone Ground Mustard Beurre Blanc

Roasted Chicken Madeira  
Carrots, Pearl Onions, Madeira Mushroom Jus

Pasta Entrée (Choose One)  
Rigatoni & Bolognese Ragù  
Garganelli & Pesto Cream  
Penne & Garden Vegetables Marinara

Seasonal Vegetable Ragout

Roasted Baby Potatoes

Desserts  
Chopped Fruit, Club Baked Cookies, Brownies  
Chocolate Mousse Cake, Oreo Cheesecake  
Key Lime Tart

\$70.00 PER PERSON

\$125.00 CHEF FEE

## BAR PACKAGES

### DELUXE

Vodka

New Amsterdam, Citron

Gin

Beefeater

Rum

Bacardi Superior, Captain Morgan

Tequila

Sauza Blue

Whiskey & Bourbon

Seagram's VO, Jim Beam

Scotch

J & B

Liqueurs & Mixers

Triple Sec, Apple Sour, Dry & Sweet Vermouth

Baileys, Kahlua

Woodfield Wine Selection

Sparkling, Pinot Grigio, Chardonnay

Cabernet Sauvignon

Beer

Amstel Light, Corona, Heineken, Miller Lite

Michelob Ultra, Becks (Non-Alcoholic)

### OPEN BAR

\$24.00 PER PERSON - ONE HOUR

\$30.00 PER PERSON - TWO-THREE HOURS

\$36.00 PER PERSON - FOUR-FIVE HOURS

### ON CONSUMPTION

\$5.00 PER BEER

\$10.00 PER MIXED DRINK

\$12.00 PER MARTINI

\$35.00 PER BOTTLE OF HOUSE WINE

\$125.00 BARTENDER FEE (1:75 Guests)

### PREMIUM

Vodka

New Amsterdam, Ketel One, Ketel One Citron

Tito's

Gin

Bombay Sapphire

Rum

Bacardi Silver, Captain Morgan

Tequila

Sauza Blue, Patron Silver

Whiskey & Bourbon

Seagram's VO, Jack Daniel's, Maker's Mark

Scotch

Johnnie Walker Black, Dewar's White Label

Liqueurs & Mixers

Triple Sec, Apple Sour, Aparol, Sweet Vermouth

Baileys, Kahlua

Woodfield Wine Selection (Pick 3)

Sparkling, Pinot Grigio, Sauvignon Blanc

Chardonnay, Pinot Noir, Cabernet Sauvignon

Beer (Pick 3)

Amstel Light, Corona, Heineken, Miller Lite

Michelob Ultra, Becks (Non-Alcoholic)

### OPEN BAR

\$32.00 PER PERSON - ONE HOUR

\$37.00 PER PERSON - TWO-THREE HOURS

\$42.00 PER PERSON - FOUR-FIVE HOURS

### ON CONSUMPTION

\$5.00 PER BEER

\$12.00 PER MIXED DRINK

\$14.00 PER MARTINI

\$35.00 PER BOTTLE OF HOUSE WINE

\$125.00 BARTENDER FEE (1:75 Guests)

**MEMBER SELECT**

**Vodka**

Chopin, Grey Goose, Grey Goose Orange  
Ketel One, Ketel One Citron  
New Amsterdam, Tito's

**Gin**

Bombay Sapphire, Tanqueray, Hendrick's

**Rum**

Bacardi Silver, Captain Morgan

**Tequila**

Sauza Blue, Patron Silver, Casamigo Silver

**Whiskey & Bourbon**

Jack Daniel's, Crown Royal, Bulleit, Maker's Mark

**Scotch**

Johnnie Walker Black, Dewar's White Label  
Glenlivet 12, Macallan 12

**Liqueurs & Mixers**

Triple Sec, Apple Sour, Peach Schnapps  
Dry & Sweet Vermouth, Baileys, Kahlua, Aparol  
Disaronno Amaretto, Grand Marnier  
Courvoisier VS

**Woodfield Wine Selection (Pick 4)**

Sparkling, Pinot Grigio, Sauvignon Blanc  
Chardonnay, Rose, Pinot Noir  
Cabernet Sauvignon, Merlot

**Beer (Pick 4)**

Amstel Light, Corona, Heineken, Miller Lite  
Michelob Ultra, Blue Moon, Stella Artois  
Jai Alai IPA, Becks (Non-Alcoholic)

**OPEN BAR**

\$40.00 PER PERSON - ONE HOUR

\$44.00 PER PERSON - TWO-THREE HOURS

\$48.00 PER PERSON - FOUR-FIVE HOURS

**ON CONSUMPTION**

\$6.00 PER BEER

\$14.00 PER MIXED DRINK

\$16.00 PER MARTINI

\$35.00 PER BOTTLE OF HOUSE WINE

\$125.00 BARTENDER FEE (1:75 Guests)

**ENHANCEMENTS**

Tableside Wine Service  
With Dinner  
\$6.00 PER PERSON

Champagne Toast  
\$5.00 PER PERSON

Signature Drink  
\$5.00 PER PERSON

## CHILDREN'S PARTIES

### KIDS SELECTIONS (Select Four)

Chicken Fingers

Grilled Chicken Strips

Mozzarella Sticks

French Fries, Sweet Potato Fries OR Onion Rings

Penne Pasta

Marinara Sauce

Macaroni & Cheese

Grilled Cheese

Franks in a Blanket

Focaccia Cheese Pizza Bites

Chopped Fruit

\$25.00 PER CHILD (9 & UNDER)

\$29.00 PER JUNIOR (10-13)

### ENHANCEMENTS

#### Warm Salted Soft Pretzels

Trio of Mustards

\$3.00 PER PERSON

#### Ice Cream Sundae Station

Vanilla & Chocolate

Haagen-Dazs Ice Cream

M&M's, Oreo Crumbs, Heath Crumbs  
Sprinkles, Whipped Cream, Cherries

Hot Fudge, Caramel

\$8.00 PER PERSON

#### Make Your Own Donut Station

(FOH Attendant)

Mini Donuts Flavors:

Cider, Chocolate, Red Velvet

Toppings:

Candied Bacon

Chocolate Chip Cookies, Brownies  
S'mores Goldfish, Caramel Popcorn  
Fruit Loops, Gummy Bears, Pretzels

Candied Almonds,

Cream Cheese Frosting,

Chocolate Glaze, Caramel, Nutella

\$16.00 PER PERSON

\$125.00 ATTENDANT FEE

## KIDS KORNER PARTIES

Kids Korner is Happy to Host Your Next Celebration! Food & Beverage will be served at Kids Korner for a minimum of 25 guests and a food and beverage minimum of \$1000.00. Parties at Kids Korner are only available on Sunday afternoons from 4:00-6:00 PM.

(Based on Availability)

## DESSERT ENHANCEMENTS

### S'MORES STATION

*Select 2*

The Classic: Graham Cracker, Milk Chocolate  
Vanilla Marshmallow

The Nutty Buddy: Graham Cracker, Peanut Butter  
Cups, Vanilla Marshmallow

The S'Moreo: Chocolate Graham Cracker,  
Cookies & Cream Chocolate, Vanilla Marshmallow

The Grasshopper: Graham Cracker, Andes  
Chocolate, Chocolate Mint Marshmallow

The Chocolate Covered Strawberry: Chocolate  
Graham Cracker, Nutella, Strawberries, Vanilla  
Marshmallow

\$16.00 PER PERSON

\$125.00 CHEF ATTENDANT

### DONUT STATION

Glazed & Chocolate Donuts

Dusts

Pretzels, Chocolate Chip Cookies, Brownies  
Sprinkles, Mini Marshmallow, M&M's

Drizzles

Vanilla Bean, Chocolate, Nutella, Caramel

\$16.00 PER PERSON

## VENDOR LIST

### ENTERTAINMENT

Rock With U Entertainment  
Elvis Barnett 954-547-6411  
Elvis@rockwithu.com  
www.rockwithu.com

Euphoria Band  
954-401-3589  
www.euphoriaband.com

Koppertop Entertainment  
877-386-5275  
www.karlkoppertop.com

Mike Sipe Entertainment  
954-782-9118  
www.themikesipe.com

Private Stock Band  
954-922-5448  
www.privatestockband.com

Pure Energy  
561-782-6989  
www.pureenergy.net

VIP Party Productions  
954-921-8861  
info@vippartyproductions.com

Will Bridges Entertainment  
954-816-5476  
www.willbridges.com

Zazz Events  
954-753-7500  
www.zazzevents.com

Motiv8 Events  
954-753-7500  
jeffgold@motiv8events.com

### EVENT PLANNERS

Brittney Anderson  
561-994-8833  
partyperfectevents@yahoo.com

Julie Cohen  
561-866-4019  
iteventplanning@gmail.com

Linzi Etzion  
561-706-5111  
www.linzievents.com

Carolyn's Creations  
954-632-4377  
www.carolynscreationz.com

PlanIt Right  
561-251-9489  
hello@planitrt.com

### EVENT & FLORAL DECOR

Daniel Events  
561-393-1432  
www.danielevents.com

Dalsimer Atlas  
954-418-0608  
www.dalsimer.com

Party Perfect  
561-994-8833  
www.partyperfectboca.com

Xquisite Events  
561-988-9798  
www.xquisiteeventsfl.com



## VENDOR LIST

### PHOTOGRAPHY & VIDEOGRAPHY

Muñoz Photography  
954-564-7150  
[www.munozphotography.com](http://www.munozphotography.com)

Santa Barbara Photography  
561-998-8568  
[www.santabarbaraphoto.com](http://www.santabarbaraphoto.com)

Senderey Video  
954-748-8999  
[www.sendereyvideo.com](http://www.sendereyvideo.com)

Timeline Video Productions  
954-571-5155  
[www.timelinepro.com](http://www.timelinepro.com)

### INVITATIONS & MORE

Sincerely Yours, Diane  
954-421-9779  
[www.sincerelyyoursdiane.com](http://www.sincerelyyoursdiane.com)

Pretty in Paper  
561-998-3777  
[stephanie@prettypaper.com](mailto:stephanie@prettypaper.com)

Salutations of Delray  
561-266-6558  
[salutations@bellsouth.net](mailto:salutations@bellsouth.net)

### TRANSPORTATION

Academy Bus  
561-588-4446  
[academybus.com](http://academybus.com)

Dignitary Transportation  
561-422-8880  
[dignitaryservices.com](http://dignitaryservices.com)

### SPECIALTY LINENS

Atlas Party Rentals  
561-547-6565  
[www.atlaspartyrentals.com](http://www.atlaspartyrentals.com)

Over the Top Party Linens  
954-424-0076  
[www.overtthetopinc.com](http://www.overtthetopinc.com)

### SPECIALTY CAKES

Two Fat Cookies  
561-265-5350  
[www.twofatcookies.com](http://www.twofatcookies.com)

Earth & Sugar  
561-225-1260  
[www.earthandsugar.com](http://www.earthandsugar.com)

### HOTELS

Hilton Boca Raton Suites  
Rachel Schreibman  
561-852-4022  
[Rachel.schreibman@hilton.com](mailto:Rachel.schreibman@hilton.com)

Marriott Boca Raton  
Alicia Keough  
561-620-3756  
[akeough@bocaratonmarriott.com](mailto:akeough@bocaratonmarriott.com)

Hyatt Place Boca Raton  
Alaina Teitelbaum  
561-717-6713  
[alaina.teitelbaum@hyatt.com](mailto:alaina.teitelbaum@hyatt.com)