



## ***Reception Menu***

### ***Cold Hors D'oeuvres***

*Priced per dozen*

- Assorted Finger Sandwiches** turkey, ham, Swiss cheese \$18
  - Tomato & Mozzarella Brochettes** with basil oil \$18
  - Prosciutto Wrapped Asparagus\*** \$20
  - Prosciutto Wrapped Melon** \$20
  - Smoked Salmon** with capers, dill, and sourdough crustini \$25
  - Butter-Poached Shrimp** with lemon cream and toasted brioche \$25
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### ***Hot Hors D'oeuvres***

*Priced per dozen.*

- Vegetable Spring Rolls** with ginger soy dipping sauce \$18
- Asst. Petite Quiche** \$19
- Feta Cheese and Spinach Phyllo** \$19
- Thai Chicken Breast** peanut dipping sauce \$20
- Lemongrass Pork Skewers** with sweet soy glaze \$20
- Shredded Chicken Sliders** with pickled onion, cabbage, and barbeque sauce \$22
- Alaskan Coconut Shrimp\*** \$27

*\* Guest favorite*



## ***Reception Menu***

### ***Reception Displays***

*15 guest minimum*

- Hot Spinach, Artichoke and Shrimp Dip** \$60 (*serves 25*)
  - Antipasto Platter** toasted baguette rounds \$262 (*serves 50*)
  - Seasonal Fruit with Berries** \$255 (*serves 50*)
  - Garden Vegetable Crudités** ranch dip \$215 (*serves 50*)
  - Domestic and Imported Cheeses\*** \$250 (*serves 50*)
  - Salmon Mousse** Carr's crackers\* \$125 (*serves 50*)
  - Whole New York Strip Loin** Marsala sauce \$400 (*serves 40*)
  - Roasted Garlic Hummus** pita bread \$70 (*serves 50*)
  - Slow-roasted Prime Rib** dollar rolls \$500 (*serves 50*)
  - Roast Baron of Beef** dollar rolls \$575 (*serves 100*)
  - Maple Glazed Turkey Breast** \$160 (*serves 30*)
  - Hickory Smoked Glazed Ham** \$200 (*serves 40*)
  - Mixed Nuts** \$25 (*per pound*)
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### ***Appetizer Buffet***

*Choose four | \$30 per person*

- Garden Vegetable Crudités** ranch dip
- Salmon Mousse** Carr's crackers
- Domestic and Imported Cheeses**
- Thai Chicken Breast Skewers** peanut dipping sauce
- Asst. Petite Quiche**
- Seasonal Fruit and Berries**
- Deviled Eggs** bay shrimp garnish
- Assorted Finger Sandwiches** turkey, ham, Swiss cheese
- Tomato & Mozzarella Brochettes** with basil oils
- Shredded Chicken Sliders** with pickled onion, cabbage, and barbeque sauce

*\* Guest favorite*



## ***Breakfast Menu***

### ***Plated Breakfast***

*Plated breakfast options include juice, house-brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. Available until 11am. Priced per person.*

**Fruit and Cheese Plate** domestic and regional cheeses, whole fruit, crackers \$11

**Farmer's Choice** scones, scrambled eggs, roasted herb potatoes, choice of bacon, ham, or sausage \$15

**Healthy Choice** sliced fruit, yogurt, choice of honey bran or blueberry muffin \$11

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### ***Breakfast Buffet***

*Buffet breakfast options include juice, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. Available until 11am. 20 guest minimum. Priced per person.*

**The Clubhouse Buffet** muffins, scones \$9

**The Classic Buffet** sliced fruit, muffins, scones \$11

**The Deluxe Buffet** fruit platter, berries, scrambled eggs, herb roasted potatoes, scones, choice of bacon, ham, or sausage \$15



# McCORMICK WOODS

## Lunch Menu

### Salads

*Includes sourdough roll, house-brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. Available 11am to 2pm.*

**Caesar Salad** romaine, lemon, garlic, Parmesan cheese, olive oil\* \$12

*Add Blackened Chicken \$5*

*Add Blackened Salmon \$8*

**Cobb Salad** tossed greens, diced chicken breast, blue cheese crumbles, bacon bits, tomato, hard-boiled egg, avocado \$16

**Chop Salad** iceberg lettuce, tomato, garbanzo beans, salami, smoked chicken, mozzarella cheese, balsamic vinaigrette \$15

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### Grilled Chicken Burger Buffet

*Includes baked beans, choice of two salads, chocolate chip cookies, house-brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. Available 11am to 2pm. \$21 per person.*

### Entrée

**Grilled Chicken Burgers** breast of chicken, white cheddar cheese

### Salads

*Choose two.*

**Mixed Green Salad** choice of dressing

**Classic Caesar Salad**

**Kale Salad** citrus vinaigrette

**Northwest Wild Greens** honey-soy vinaigrette

**Bow Tie Pasta Salad** garden vegetables

**Fruit Salad**

**Potato Salad**

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### Old-Fashioned Hamburger Buffet

*Includes baked beans, choice of two salads, chocolate chip cookies, house-brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. Available 11am to 2pm. \$22 per person.*

### Entrée

**Old-Fashioned Hamburgers** ketchup, lettuce, mayonnaise, mustard, pickle, red onion, tomato, cheddar cheese, and Swiss cheese

### Salads

*Choose two.*

**Mixed Green Salad** choice of dressing

**Classic Caesar Salad**

**Kale Salad** citrus vinaigrette

**Northwest Wild Greens** honey-soy vinaigrette

**Bow Tie Pasta Salad** garden vegetables

**Fruit Salad**

**Potato Salad**

\* Guest favorite



## ***Lunch Menu***

### ***Deli Buffet\****

*Includes dessert, house-brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. Available 11am to 2pm. 30 guest minimum. \$21 per person.*

### **Assortments**

**Assorted Deli Meats** to include turkey, ham, roast beef, and salami

**Assorted Cheeses**

**Bread Basket** sourdough, rye, whole grain, and artisanal rolls

**Fresh Fruit Bowl with Berries**

**Chips**

**Brownies**

### **Toppings**

**Horseradish Cream**

**Lettuce**

**Mustard**

**Mayonnaise**

**Pickle**

**Tomato**

*\* Guest favorite*



## ***Plated Dinner Menu***

### ***Plated Dinners***

*All plated dinner entrées include seasonal vegetable, sourdough roll, choice of one salad, choice of one starch, house-brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection.*

### **Entrées**

**Marsala Chicken** mushroom, Marsala wine \$25

**Mediterranean Chicken** zucchini, onion, Kalamata olives, red wine, tomato sauce \$25

**Chicken Carciofi** artichoke, capers, lemon\* \$25

**New York Sirloin Roast** Marsala sauce \$27 (12 guest minimum)

**Charbroiled Flat Iron Steak** BBQ sauce \$28

**Pacific Coast King Salmon** citrus butter sauce \$28

**Prime Rib of Beef** horseradish sauce \$29 (12 guest minimum)

*Served medium rare unless specified.*

**Oven-roasted Halibut** basil, tomato sauce \$33

**Pacific Coast King Salmon and Top Sirloin** citrus butter sauce\* \$36

### **Salads**

*Choose one*

**Mixed Green Salad** choice of dressing

**Classic Caesar Salad**

**Kale Salad** citrus vinaigrette

**Northwest Wild Greens** honey-soy vinaigrette

### **Starch**

*Choose one*

**Oven-roasted Herb New Potatoes**

**Garlic Mashed Potatoes**

**Rice Pilaf**

\* Guest favorite



## ***Buffet Dinner Menu***

### ***Top Sirloin Buffet***

*Includes sourdough roll, choice of two salads, choice of one starch, seasonal vegetables, house-brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. 25 guest minimum. \$30 per person.*

#### **Entrée**

**BBQ Grilled 8 oz. Top Sirloin**

#### **Salads**

*Choose two*

**Mixed Green Salad** choice of dressing

**Classic Caesar Salad**

**Kale Salad** citrus vinaigrette

**Northwest Wild Greens** honey-soy vinaigrette

**Bow Tie Pasta Salad** garden vegetables

**Fruit Salad**

**Potato Salad**

#### **Starch**

*Choose one*

**Oven-roasted Herb New Potatoes**

**Garlic Mashed Potatoes**

**Rice Pilaf**

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### ***BBQ Chicken and Ribs Buffet***

*Includes baked beans, garlic bread, choice of two salads, house-brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. 25 guest minimum. \$27 per person.*

#### **Entrées**

**BBQ Bone-in Chicken**

**BBQ Pork Ribs**

#### **Salads**

*Choose two.*

**Mixed Green Salad** choice of dressing

**Classic Caesar Salad**

**Kale Salad** citrus vinaigrette

**Northwest Wild Greens** honey-soy vinaigrette

**Bow Tie Pasta Salad** garden vegetables

**Fruit Salad**

**Potato Salad**



## ***Buffet Dinner Menu***

### ***Lasagna Buffet***

*Includes breadsticks, choice of two salads, seasonal vegetables, house-brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. 25 guest minimum. \$25 per person.*

#### **Entrée**

**Lasagna** choice of meat or vegetarian

#### **Salads**

*Choose two*

**Mixed Green Salad** choice of dressing

**Classic Caesar Salad**

**Kale Salad** citrus vinaigrette

**Northwest Wild Greens** honey-soy vinaigrette

**Bow Tie Pasta Salad** garden vegetables

**Fruit Salad**

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### ***Prime Rib and Northwest Salmon Buffet\****

*Includes sourdough roll, choice of two salads, seasonal vegetables, choice of one starch, house-brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. 25 guest minimum. \$32 per person. Chef attended carving station additional \$50.00.*

#### **Entrées**

**Roasted Prime Rib** horseradish sauce

**Northwest Salmon** Dijon mustard, cider sauce

#### **Salads**

*Choose two*

**Mixed Green Salad** choice of dressing

**Classic Caesar Salad**

**Kale Salad** citrus vinaigrette

**Northwest Wild Greens** honey-soy vinaigrette

**Bow Tie Pasta Salad** garden vegetables

**Fruit Salad**

**Potato Salad**

#### **Starch**

*Choose one*

**Oven-roasted Herb New Potatoes**

**Garlic Mashed Potatoes**

**Rice Pilaf**

*\* Guest favorite*



# McCORMICK WOODS

## ***Buffet Dinner Menu***

### ***Chicken Parmesan and Tortellini Buffet***

*Includes garlic bread, choice of two salads, house-brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. 25 guest minimum. \$27 per person.*

#### **Entrées**

**Chicken Parmesan** mozzarella cheese, marinara, and basil

**Cheese-filled Tortellini** roasted vegetables, garlic cream sauce

#### **Salads**

*Choose two*

**Mixed Green Salad** choice of dressing

**Classic Caesar Salad**

**Kale Salad** citrus vinaigrette

**Northwest Wild Greens** honey-soy vinaigrette

**Bow Tie Pasta Salad** garden vegetables

**Fruit Salad**

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### ***Salmon and Chicken Buffet***

*Includes sourdough roll, choice of two salads, seasonal vegetables, choice of one starch, house-brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. 25 guest minimum. \$30 per person.*

#### **Entrées**

**Northwest Salmon** Dijon mustard, with cream sauce *or* lemon-dill butter

**Mushroom Chicken Breast** capers, mushrooms

#### **Salads**

*Choose two*

**Mixed Green Salad** choice of dressing

**Classic Caesar Salad**

**Kale Salad** citrus vinaigrette

**Northwest Wild Greens** honey-soy vinaigrette

**Bow Tie Pasta Salad** garden vegetables

**Fruit Salad**

**Potato Salad**

#### **Starch**

*Choose one*

**Oven-roasted Herb New Potatoes**

**Garlic Mashed Potatoes**

**Rice Pilaf**



# McCORMICK WOODS

## ***Buffet Dinner Menu***

### ***Boneless Pork Loin Buffet***

*Includes sourdough roll, choice of two salads, seasonal vegetables choice of one starch, house-brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. 25 guest minimum. \$27 per person.*

#### **Entrée**

**Boneless Pork Loin** Cabernet demi-glace

#### **Salads**

*Choose two*

**Mixed Green Salad** choice of dressing

**Classic Caesar Salad**

**Kale Salad** citrus vinaigrette

**Northwest Wild Greens** honey-soy vinaigrette

**Bow Tie Pasta Salad** garden vegetables

**Fruit Salad**

**Potato Salad**

#### **Starch**

*Choose one*

**Oven-roasted Herb New Potatoes**

**Garlic Mashed Potatoes**

**Rice Pilaf**

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### ***Alaskan True Cod Buffet***

*Includes sourdough roll, choice of two salads, seasonal vegetables, choice of one starch, house-brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. 25 guest minimum. \$26 per person.*

#### **Entrée**

**Alaskan True Cod** tomato-lemon butter

#### **Salads**

*Choose two*

**Mixed Green Salad** choice of dressing

**Classic Caesar Salad**

**Kale Salad** citrus vinaigrette

**Northwest Wild Greens** honey-soy vinaigrette

**Bow Tie Pasta Salad** garden vegetables

**Fruit Salad**

**Potato Salad**

#### **Starch**

*Choose one*

**Oven-roasted Herb New Potatoes**

**Garlic Mashed Potatoes**

**Rice Pilaf**



# McCORMICK WOODS

## ***Beverage Menu***

### ***Beverages***

**Coffee and Tea** house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection

*\$2.99 per person*

*\$55 per 1.5 gallon*

*\$16.50 per pitcher*

### **Hot Spiced Cider**

*\$2.99 per person*

*\$55 per 1.5 gallon*

*\$16.50 per pitcher*

### **Hot Chocolate**

*\$2.99 per person*

*\$55 per 1.5 gallon*

*\$20 per pitcher*

### **Soda and Water**

*\$2.00 per soda can*

*\$2.00 per water bottle*

**Juice** orange, apple, or grapefruit

*\$2.50 per bottle*

*\$10.50 per pitcher*



# McCORMICK WOODS

## *Children's Menu*

### *Children's Entrées*

*All entrées include carrot sticks, French fries, milk, juice, or soda. Children 10 and under, \$9 per person.*

**Fish and Chips** breaded Pacific cod, tartar sauce

**Chicken Strips** BBQ sauce

**Cheeseburger** 100% all beef patty, cheese, lettuce, tomato, mayonnaise



# McCORMICK WOODS

## *Sweet Treat Menu*

### ***Pastries***

*Priced per person*

**Muffin** chocolate, honey bran, or blueberry \$2

**House-made Scone** raspberry jam\* \$3

**Croissant** raspberry jam and butter\* \$3

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### ***Desserts***

*Priced per person unless otherwise noted*

**Lemon Mousse** sugar cookie\* \$7

**Chocolate Mousse** \$7

**Lemon Pound Cake** fruit compote \$6

**New York Cheesecake** raspberry purée \$7

**Brownies** or **Carrot Cake** \$24 per dozen

**Chocolate Chip Cookies** \$18 per dozen

**Ice Cream** or **Sherbet** \$6

**Flourless Chocolate Torte** raspberry purée \$7

\* *Guest favorite*



# McCORMICK WOODS

## ***S'mores Package***

### ***The Classic***

*marshmallows, chocolate bars, cookies & cream bars, melted milk chocolate, melted caramel, graham crackers*

*\$4 Per Person*

### ***Candy Bar Delight***

*marshmallows, chocolate bars, Kit Kats, Reese's Peanut Butter Cups, Nestle Crunch bars, KuKuRuZa s'mores popcorn, melted milk chocolate, melted caramel, graham crackers*

*\$5 Per Person*

### ***Decadent Dessert***

*marshmallows, chocolate bars, cookies & cream bars or Kit Kat bars, Reese's Peanut Butter Cups, Rolos, sliced strawberries, sliced bananas, white chocolate chips, KuKuRuZa s'mores popcorn, ginger snaps, cinnamon graham crackers, melted milk chocolate, melted caramel, graham crackers*

*\$7 Per Person*