



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

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

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

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



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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

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

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*



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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

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



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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

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



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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



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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



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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

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