

PRESTON WOODALL HOUSE

ACTION STATIONS MENUS

The Preston Woodall House offers a wide variety of action station menu plans for your special event. We can customize any menu tailored to your needs.

ACTION STATION TIER I - \$75.99 PER PERSON

- PASTA STATION
- SHRIMP & GRITS
- CARVING BOARD (CHOICE OF TWO MEATS)
- FRESH FRUIT DISPLAY
- IMPORTED CHEESE DISPLAY
- FRESH VEGETABLE DISPLAY
- HORS D'OEUVRES (CHOICE OF FIVE)

ACTION STATION TIER II - \$65.99 PER PERSON

- PASTA STATION
- CARVING BOARD (CHOICE OF TWO MEATS)
- FRESH FRUIT DISPLAY
- IMPORTED CHEESE DISPLAY
- FRESH VEGETABLE DISPLAY
- HORS D'OEUVRES (CHOICE OF FIVE)

ACTION STATION TIER III - \$55.99 PER PERSON

- SHRIMP & GRITS
- CARVING BOARD (CHOICE OF TWO MEATS)
- FRESH FRUIT/IMPORTED CHEESE/FRESH VEGETABLE DISPLAY (CHOICE OF ONE)
- HORS D'OEUVRES (CHOICE OF FIVE)

ACTION STATION TIER IV - \$45.99 PER PERSON

- POTATO BAR
- CARVING BOARD (CHOICE OF TWO MEATS)
- FRESH FRUIT/IMPORTED CHEESE/FRESH VEGETABLE DISPLAY (CHOICE OF ONE)
- HORS D'OEUVRES (CHOICE OF THREE)

PRESTON WOODALL HOUSE
ACTION STATIONS: TIER I
\$75.99 PER PERSON

PASTA STATION

Penne & Farfel sautéed with shrimp or mild Italian sausage in a marinara or pesto sauce. Tossed with balsamic roasted onions, red peppers, Roma tomatoes, Kalamata olives, artichokes hearts, parmesan and Asiago cheese, fresh herbs.

SHRIMP & GRITS

On a pyramid of martini glasses our chef will combine Southern hominy grits, sautéed shrimp scampi and a zesty Andouille sausage gravy. Topped with roasted red onions and peppers.

CARVING

Our Carving board offers the following choices:

(CHOICE OF TWO)

Burgundy Roast Inside Round of Beef

Marinated Beef Tenderloin

Rosemary Slow Roasted Prime Rib of Beef

Pork Loin with Vidalia Onion Sauce, Kaluha Barbecue, or Apple Pecan Demi

Sage Roasted Turkey

Dijon Roasted New York Strip

Steamship Round of Beef (60 person min.)

FRESH FRUIT DISPLAY

Tiered Array of Melons, Pineapple, Grapes & Berries

IMPORTED CHEESE DISPLAY

Boursin, Smoked Gouda, Cheddar and many more

FRESH VEGETABLE DISPLAY

HORS D'OEUVRES

(CHOICE OF FIVE)

Crab Stuffed Shrimp topped with Lemon Basil Butter Sauce

Oysters on the Half Shell

Sushi - Including Futo-maki, California Roll, Wasabi Tobiko

Caviar Chessboard

Poached Salmon- A whole salmon slow poached & displayed with Herbs, capers, onion & more.

Caramelized Tenderloin served cold & displayed with balsamic roasted onions & peppers

Jumbo Shrimp served with Cocktail & Remoulade Sauce

Mini Beef Wellington

Bacon Wrapped BBQ Shrimp with Kaluha BBQ Sauce

Mini Jumbo Lump Crab Cakes served with Lemon Dill Sauce

Tuna Tartare on Nori Chips

Spring Rolls with Hoison Sesame Sauce

Bacon Wrapped Scallops served with Oriental BBQ Sauce

Mushrooms Stuffed with Lump Crab, Sautéed Leeks & Fresh Herbs

Antipasto Display - Italian Meats, Kalamata Olives, Balsamic Roasted Onions, Peppers

Warm Crab Dip with White wine, leeks & dill, served with toasted Pita points

Brie En Croute - Brie topped with Raspberry & Apricot wrapped in a flaky puff pastry

Chocolate Covered Strawberries

Mini Shrimp Quesadillas

Fillo stuffed with:

Shrimp Asparagus Dijonnaise

Grilled Chicken with Pineapple Salsa

Shaved Beef Tenderloin with Tzatziki Sauce

Chicken Margarita with Avocado Salsa

Salmon with Cucumber Sesame Dill Salsa

Beef Fajitas

Beef Gorgonzola

Cajun Scallops with Mango Salsa

Brie and Raspberry

Chicken Florentine

Portabella Gouda Melt

Mandarin Beef

Mini Chicken Wellington

Spanikopitas

Brochettes - Topped with Pesto, Allouette & Smoked Salmon

Deviled Eggs - Perfectly created topped with Caviar

Fruit Skewers Marinated - Lightly with Midori

Cream Cheese Stuffed Fried Jalapenos

Mushrooms Stuffed with Southwestern Corn, Cilantro, Peppers, & Asiago

Cornucopia Quesadillas - with Roasted Peppers, Corn, Pepper Jack & Herbs

Lavish Pinwheels - Cajun chicken, shrimp, roasted vegetables, ham & cheddar, smoked turkey

Classic Meatballs served with Robust Sweet & Tangy Sauce

Brochettes - Topped with Basil, Roma Tomato & Garlic Olive Oil

Tea Sandwiches - Tarragon, Chicken Salad, Dijon Egg, Shrimp, Tuna & Cucumber

Spinach Artichoke Dip

Warm Biscuits - Cheddar & Chive or butter, served with ham, bacon or sausage

Mini Chicken Wellington

Hummus - Homemade and delicious, served with Warm Pita Points

Fillo stuffed with:

Mozzarella, Cucumber, Tomato and Basil

Turkey Club Caesar

Mini Midori Melon

Antipasto

Curried Coconut Chicken

ALL DINNERS SERVED WITH FRESH ROLLS AND BUTTER ROSES. WATER,
ICED TEA—SWEET & UNSWEETENED, COFFEE—REGULAR AND DECAFFEINATED

PRESTON WOODALL HOUSE
ACTION STATIONS: TIER II
\$65.99 PER PERSON

PASTA STATION

Penne & Farfel sautéed with shrimp or mild Italian sausage in a marinara or pesto sauce.
Tossed with balsamic roasted onions, red peppers, Roma tomatoes, Kalamata olives, artichokes hearts,
parmesan and Asiago cheese, fresh herbs.

CARVING

Our Carving board offers the following choices:

(CHOICE OF TWO)

Burgundy Roast Inside Round of Beef
Rosemary Slow Roasted Prime Rib of Beef
Pork Loin with Vidalia Onion Sauce, Kaluha Barbecue, or Apple Pecan Demi
Sage Roasted Turkey
Steamship Round of Beef (60 person min.)

FRESH FRUIT MIRROR

Tiered Array of Melons, Pineapple, Grapes & Berries

IMPORTED CHEESE DISPLAY

Boursin, Smoked Gouda, Cheddar and many more

FRESH VEGETABLE DISPLAY

HORS D'OEUVRES

(CHOICE OF FIVE)

Jumbo Shrimp served with Cocktail & Remoulade Sauce
Mini Beef Wellington
Bacon Wrapped BBQ Shrimp with Kaluha BBQ Sauce
Mini Jumbo Lump Crab Cakes served with Lemon Dill Sauce
Tuna Tartare on Nori Chips
Jumbo Shrimp served with Cocktail & Remoulade Sauce

Mini Beef Wellington

Bacon Wrapped BBQ Shrimp with Kaluha BBQ Sauce

Mini Jumbo Lump Crab Cakes served with Lemon Dill Sauce

Tuna Tartare on Nori Chips

Spring Rolls with Hoison Sesame Sauce

Bacon Wrapped Scallops served with Oriental BBQ Sauce

Mushrooms Stuffed with Lump Crab, Sautéed Leeks & Fresh Herbs

Antipasto Display - Italian Meats, Kalamata Olives, Balsamic Roasted Onions, Peppers

Warm Crab Dip - with White wine, leeks & dill, served with toasted Pita points

Brie En Croute - Brie topped with Raspberry & Apricot wrapped in a flaky puff pastry

Chocolate Covered Strawberries

Mini Shrimp Quesadillas

Fillo stuffed with:

Shrimp Asparagus Dijonnaise

Grilled Chicken with Pineapple Salsa

Shaved Beef Tenderloin with Tzatziki Sauce

Chicken Margarita with Avocado Salsa

Salmon with Cucumber Sesame Dill Salsa

Beef Fajitas

Beef Gorgonzola

Cajun Scallops with Mango Salsa

Brie and Raspberry

Chicken Florentine

Portabella Gouda Melt

Mandarin Beef

Mini Chicken Wellington

Spanikopitas

Brochettes - Topped with Pesto, Allouette & Smoked Salmon

Deviled Eggs - Perfectly created topped with Caviar

Fruit Skewers Marinated - Lightly with Midori

Cream Cheese Stuffed Fried Jalapenos

Mushrooms Stuffed with Southwestern Corn, Cilantro, Peppers, & Asiago

Cornucopia Quesadillas with Roasted Peppers, Corn, Pepper Jack & Herbs

Lavish Pinwheels - Cajun chicken, shrimp, roasted vegetables, ham & cheddar, smoked turkey

Classic Meatballs served with Robust Sweet & Tangy Sauce

Brochettes - Topped with Basil, Roma Tomato & Garlic Olive Oil
Tea Sandwiches - Tarragon, Chicken Salad, Dijon Egg, Shrimp, Tuna & Cucumber

Spinach Artichoke Dip

Warm Biscuits - Cheddar & Chive or butter, served with ham, bacon or sausage

Mini Chicken Wellington

Hummus - Homemade and delicious, served with Warm Pita Points

Fillo stuffed with:

Mozzarella, Cucumber, Tomato and Basil

Turkey Club Caesar

Mini Midori Melon

Antipasto

Curried Coconut Chicken

ALL DINNERS SERVED WITH FRESH ROLLS AND BUTTER ROSES. WATER,
ICED TEA—SWEET & UNSWEETENED, COFFEE—REGULAR AND DECAFFEINATED

PRESTON WOODALL HOUSE
ACTION STATIONS: TIER III
\$55.99 PER PERSON

SHRIMP & GRITS

On a pyramid of martini glasses our chef will combine Southern hominy grits, sautéed shrimp scampi and a zesty Andouille sausage gravy. Topped with roasted red onions and peppers.

CARVING

Our Carving board offers the following choices:

(CHOICE OF TWO)

Burgundy Roast Inside Round of Beef
Pork Loin with Vidalia Onion Sauce, Kaluha Barbecue, or Apple Pecan Demi
Sage Roasted Turkey

YOUR CHOICE OF ONE

Fresh Fruit Mirror

Tiered Array of Melons, Pineapple, Grapes & Berries

Imported Cheese Display

Boursin, Smoked Gouda, Cheddar and many more

Fresh Vegetable Display

HORS D'OEUVRES

(CHOICE OF FIVE)

Mini Chicken Wellington

Spanikopitas

Brochettes - Topped with Pesto, Allouette & Smoked Salmon

Deviled Eggs - Perfectly created topped with Caviar

Fruit Skewers Marinated - Lightly with Midori

Cream Cheese Stuffed Fried Jalapenos

Mushrooms Stuffed - with Southwestern Corn, Cilantro, Peppers, & Asiago
Cornucopia Quesadillas - with Roasted Peppers, Corn, Pepper Jack & Herbs
Lavish Pinwheels - Cajun chicken, shrimp, roasted veg., ham & cheddar, smoked turkey
Classic Meatballs - served with Robust Sweet & Tangy Sauce
Brochettes - Topped with Basil, Roma Tomato & Garlic Olive Oil
Tea Sandwiches - Tarragon, Chicken Salad, Dijon Egg, Shrimp, Tuna & Cucumber
Spinach Artichoke Dip
Warm Biscuits - Cheddar & Chive or butter, served with ham, bacon or sausage
Mini Chicken Wellington
Hummus - Homemade and delicious, served with Warm Pita Points
Fillo stuffed with:
Mozzarella, Cucumber, Tomato and Basil
Turkey Club Caesar
Mini Midori Melon
Antipasto
Curried Coconut Chicken

ALL DINNERS SERVED WITH FRESH ROLLS AND BUTTER ROSES. WATER,
ICED TEA—SWEET & UNSWEETENED, COFFEE—REGULAR AND DECAFFEINATED

PRESTON WOODALL HOUSE
ACTION STATIONS: TIER IV
\$45.99 PER PERSON

POTATO BAR

Mashed Yukon Gold and Sweet Potatoes Served with Fresh Bacon, Onions, Chives, Broccoli, Cheddar, Swiss, Tomatoes, Chili, Sour Cream, Fresh Herbs and Butter

CARVING

Our Carving board offers the following choices:

(CHOICE OF TWO)

Burgundy Roast Inside Round of Beef
Pork Loin with Vidalia Onion Sauce, Kaluha Barbecue, or Apple Pecan Demi
Sage Roasted Turkey

DISPLAYS

(CHOICE OF ONE)

Fresh Fruit Display

Tiered-Mirrored Array of Melons, Pineapple, Grapes & Berries

Imported Cheese Display

Boursin, Smoked Gouda, Cheddar and many more

Fresh Vegetable Display

HORS D'OEUVRES

(CHOICE OF THREE)

Mini Chicken Wellington

Spanikopitas

Brochettes - Topped with Pesto, Allouette & Smoked Salmon

Deviled Eggs - Perfectly created topped with Caviar

Fruit Skewers Marinated - Lightly with Midori
Cream Cheese Stuffed Fried Jalapenos
Mushrooms Stuffed - with Southwestern Corn, Cilantro, Peppers, & Asiago
Cornucopia Quesadillas - with Roasted Peppers, Corn, Pepper Jack & Herbs
Lavish Pinwheels - Cajun chicken, shrimp, roasted veg., ham & cheddar, smoked turkey
Classic Meatballs - served with Robust Sweet & Tangy Sauce
Brochettes - Topped with Basil, Roma Tomato & Garlic Olive Oil
Tea Sandwiches - Tarragon, Chicken Salad, Dijon Egg, Shrimp, Tuna & Cucumber
Spinach Artichoke Dip
Warm Biscuits - Cheddar & Chive or butter, served with ham, bacon or sausage
Mini Chicken Wellington
Hummus - Homemade and delicious, served with Warm Pita Points
Fillo stuffed with:
Mozzarella, Cucumber, Tomato and Basil
Turkey Club Caesar
Mini Midori Melon
Antipasto
Curried Coconut Chicken

ALL DINNERS SERVED WITH FRESH ROLLS AND BUTTER ROSES. WATER,
ICED TEA—SWEET & UNSWEETENED, COFFEE—REGULAR AND DECAFFEINATED

PRESTON WOODALL HOUSE ADDITIONAL ACTION STATIONS

(PRICES PER PERSON)

PASTA - \$18.95

Penne and Farfel sautéed with shrimp or mild Italian sausage in a marinara or pesto sauce, Tossed with balsamic roasted onions, red peppers, Roma tomatoes, Kalamata olives, artichokes hearts, parmesan and Asiago cheese, fresh herbs.

SEAFOOD - \$19.95

Shrimp & Scallop Scampi, Green lip Mussels Marinara, Blackened Salmon & Tuna

SHRIMP & GRITS - \$17.95

On a pyramid of martini glasses our chef will combine Southern hominy grits, sautéed shrimp scampi and zesty Andouille sausage gravy. Topped with roasted red onions and peppers.

CAJUN - \$21.95

Our Chef sautés & offers Shrimp & Chicken Jambalaya with Andouille & Tasso Ham. Crawfish Etouffee.

ORIENTAL STIR-FRY - \$19.95

Szechwan & Hoison Stir-fry before your eyes, choice of two:
Vegetable, Shrimp, Chicken, Beef, & Pork

CARVING

Burgundy Roast Inside Round of Beef - \$15.95

Marinated Beef Tenderloin - \$17.95

Rosemary Slow Roasted Prime Rib of Beef - \$15.95

Pork Loin offered with Vidalia Onion Sauce, Kaluha Barbecue, or Apple Pecan Demi - \$14.95

Sage Roasted Turkey - \$13.95

Dijon Roasted New York Strip - \$16.95

Steamship Round of Beef - \$15.95 (60 person min.)

POTATO - \$13.95

Mashed Yukon Gold & Sweet Potatoes served with fresh bacon, onions, chives, broccoli, cheddar, swiss, tomatoes, chili, sour cream, fresh herbs and butter.