

Preston Woodall House

Buffet Menus

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

Buffet Tier I - \$65.99 per person

- Salad (choice of one)
- Hors D'oeuvres (choice of two)
- Gourmet bread display
- Display (choice of one)
- Entrée (choice of two)
- Side dishes (choice of one starch, one vegetable)

Buffet Tier II - \$55.99 per person

- Salad (choice of one)
- Hors D'oeuvres (choice of two)
- Gourmet bread display
- Display (choice of one)
- Entrée (choice of two)
- Side dishes (choice of one starch, one vegetable)

Buffet Tier III - \$45.99 per person

- Salad
- Hors d'Oeuvres (choice of one)
- Gourmet bread display
- Fruit & Cheese Display
- Entrée (choice of two)
- Side dishes (choice of one starch, one vegetable)

Buffet Tier IV - \$35.99 per person

- Salad
- Hors D'oeuvres (choice of one)
- Gourmet bread display
- Entrée (choice of one)
- Side dishes (choice of one starch, one vegetable)

Preston Woodall House
Buffet Menu: Tier IV
\$35.99 per person

Gourmet Salad
(Choice of one)

Traditional House Salad

with Mixed Greens, Cucumber, Tomato, Shredded Carrot, Onion, Cheddar Cheese and House-made Croutons.
Served with a Choice of Two House-Made Dressings.

Caesar Salad

with Romaine Lettuce, Creamy Caesar Dressing, Parmesan Cheese & House-made Croutons

Hors d'Oeuvres
(Choice of One)

Spinach Artichoke Dip

Served with Sliced Garlic French Bread

Crostinis

Salmon Spread, Tomato Basil & Hummus

Stuffed Mushrooms

With Southwestern Corn, Peppers, Cilantro and Cheddar Cheese

Gourmet Bread Display

Homemade bread made in our kitchen consist of French Bread, Whole Wheat,
Garlic-Cheddar Muffins and Yeast Rolls

Entrees
(Choice of one)

Vegetable Lasagna

Five Layers of Pasta, Marinara with Zucchini, Spinach, Carrots, Onions, Mushrooms, Garlic, Fresh Basil, Ricotta,
Parmesan, Asiago, Gruyere and Mozzarella Cheese

Penne Pasta with Blackened Chicken
in a Creole Cream Sauce

Chicken Chardonnay

Tender chicken slowly simmered with Fresh herbs, mushrooms & onions in a white wine cream sauce

Chicken Cordon Bleu

Butterfly Chicken Breast Stuffed with Smoked Ham & Swiss with a White Wine Swiss Cheese Sauce

Pork Loin

With Apple Pecan Demi-glaze or Southern Onion Gravy

Beef Forestiere

Flavorful Roast Beef with Sautéed medley of mushrooms, fresh herbs in a rich Demi-glaze

Beef Stroganoff

Sautéed Beef Tips with Mushrooms and Bermuda Onions Reduction over Egg Noodles

Sage Roasted Turkey

Roasted Turkey Breast with Olive oil, Sage, and herbs. Served with flavorful Turkey Gravy

(YOU MAY HAVE UP TO 5 VEGETARIAN ENTRÉE SERVINGS AT NO ADDITIONAL MENU CHARGE.)

Potato Dishes

Herb Mashed Potatoes
Garlic Mashed Potatoes
Potatoes Au Gratin
Twice Baked Potatoes
Chantilly Potatoes with Cheddar, Cream & Onions

Rice Dishes

Rice Pilaf
Wild Rice Pilaf
Herbed Risotto

Other Starches

Pesto Orzo
Macaroni & Cheese
Cheddar Cheese Grits

Vegetable Dishes

Green Beans with Roasted Red Peppers
Green Beans Almondine
Broccoli & Cheddar Cheese Sauce
Julienne Vegetable medley
Balsamic Roasted Vegetables
Honey & Dill glazed Julienne Carrots
Sautéed Carrots & Bacon
Sugar Snaps

**All Dinners Served with Fresh Rolls and Butter Roses. Water,
Iced Tea—Sweet & Unsweetened, Coffee—Regular and Decaffeinated.**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Preston Woodall House
Buffet Menu: Tier III
\$45.99 per person

Gourmet Salad
(Choice of one)

Traditional House Salad

with Mixed Greens, Cucumber, Tomato, Shredded Carrot, Onion, Cheddar Cheese and House-made Croutons

Caesar Salad

with Romaine Lettuce, Creamy Caesar Dressing & House-made Croutons

Fruit & Cheese Display

Tiered Mirror Display of Assorted Fresh Melons, Pineapple, Grapes, and Berries

AND

Served with Cheddar, Swiss, Colby, Pepper Jack, Goat Cheese, Blue Cheese and Assorted Crackers

Gourmet Bread Display

Homemade bread made in our kitchen consist of French Bread, Whole Wheat,
Garlic-Cheddar Muffins and Yeast Rolls

Hors d'Oeuvres

(Choice of one served during cocktail hour)

Mushrooms Stuffed

with Southwestern Corn, Cilantro, Peppers & Asiago

Classic Meatballs

with Robust Sweet & Tangy Sauce

Deviled Eggs

Crostinis

Topped with Salmon Spread, Tomato Basil and Humus

Spinach Artichoke Dip

Warm Biscuits

Cheddar & Chive Biscuits stuffed with ham, bacon and cheddar cheese and a Dijon Sauce.

Beef Tenderloin Sliders

with Roasted Beef Tenderloin Cooked Medium Rare, Chilled
and topped with Caramelized Onions on a Brioche Bun.

Tea Sandwiches

Shrimp Salad, Egg Salad, Tuna Salad, Chicken Salad

Entrees
(Choice of two)

Vegetable Lasagna

Five Layers of Pasta, Marinara with Zucchini, Spinach, Carrots, Onions, Mushrooms, Garlic, Fresh Basil, Ricotta, Parmesan, Asiago, Gruyere and Mozzarella Cheese

Penne Pasta with Blackened Chicken

in a Cajun Cream Sauce

Herb Roasted Chicken

Tender Roasted Chicken Breast Marinated in a White Wine Herb Reduction
Served with a Wild Mushroom Sauce

Chicken Cordon Bleu

Butterfly Chicken Breast Stuffed with Smoked Ham & Swiss with a White Wine Asiago Sauce

Pork Chops

Bone-In Pork Chops Seasoned with Fresh Herbs and Roasted to Perfection with a Pork Brown Gravy

Beef Forestiere

Flavorful Roast Beef with Sautéed medley of mushrooms, fresh herbs in a rich Demi-glaze

Sirloin Steak

Hand Cut, 6 oz. Seared Sirloin Cooked Medium or Medium Rare
and Seasoned to Perfection with Herb Butter

Sage Roasted Turkey

Turkey Roasted with Olive oil, Sage, and herbs. Served with flavorful Turkey Gravy

(You may have up to 5 vegetarian entrée servings at no additional menu charge.)

Side Dishes

(Choice of 1 starch and 1 vegetable. Additional side items are \$2.00 per person.)

Potato Dishes

Garlic Rosemary Roast B-Red Potatoes
Yukon Gold Mashed Potatoes
Herb Mashed Potatoes
Garlic Mashed Potatoes
Potatoes Au Gratin
Twice Baked Potatoes
Duchesse Potatoes with Egg & Gruyere cheese
Chantilly Potatoes with Cheddar, Cream & Onions

Rice Dishes

Rice Pilaf
Wild Rice Pilaf
Herbed Risotto
Vegetable Rice Medley
Couscous Pilaf

Other Starches

Pesto Orzo
Macaroni & Cheese
Cheddar Cheese Grits

Vegetable Dishes

Green Beans with Roasted Red Peppers
Green Beans Almondine
Broccoli & Cheddar Cheese Sauce
Julienne Vegetable medley
Balsamic Roasted Vegetables
Honey & Dill glazed Julienne Carrots
Sautéed Carrots & Bacon

Sugar Snaps
Steamed Asparagus
Zucchini & Squash stuffed
with Asparagus & Julienne Carrots
Roasted Brussel Sprouts baked
with Bacon and Onions

**All Dinners Served with Fresh Rolls and Butter Roses. Water,
Iced Tea—Sweet & Unsweetened, Coffee—Regular and Decaffeinated**

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Preston Woodall House
Buffet Menu: Tier II
\$55.99 per person

Gourmet Salad

(Choice of one served with two dressings)

Traditional House Salad

with Mixed Greens, Cucumber, Tomato, Shredded Carrot, Onion, Cheddar Cheese and House-made Croutons

Caesar Salad

with Romaine Lettuce, Creamy Caesar Dressing & House-made Croutons

Spinach Salad

Tossed with Caramelized Pecans, Strawberries, blueberries, raspberries, with goat cheese, fanned cucumbers and drizzled with Balsamic Vinaigrette

Gourmet Bread Display

Homemade bread made in our kitchen consist of French Bread, Whole Wheat, Garlic-Cheddar Muffins and Yeast Rolls

Hors D'Oeuvres Display

(Choose one of the following)

Fruit & Cheese Display

Tiered, Mirror Display of Assorted Fresh Melons, Pineapple, Grapes and Berries
and
Smoked Gouda, Cheddar, Pepper Jack, Mozzarella and More Served with Gourmet Crackers

Martini Potato Bar

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

Shrimp & Grits Bar

Creamy Cheddar Cheese Grits topped with Seared and Season Shrimp Served with Cheddar Cheese, Fresh Bacon, Green Onions, Tomatoes, Fresh Herbs and Butter

Hors d'Oeuvres

(Choice of one served during cocktail hour)

Herb-Polenta Cakes with Tomato Relish

Jumbo Shrimp - with Cocktail & Remoulade Sauce

Bacon Wrapped BBQ Shrimp with Tangy BBQ Sauce

Bacon Wrapped Scallops with Tangy BBQ Sauce

Mini Beef Wellington Or Mini Chicken Wellington

Mini Jumbo Lump Crab Cakes with Lemon Dill Sauce or Sriracha and Caper Roulade

Mushrooms Stuffed with Lump Crab, Sautéed Leeks & Fresh Herbs

Tea Sandwiches with Chicken Salad, Dijon Egg, Shrimp, Tuna & Cucumber

Crostinis Topped with Beef Tenderloin, Smoked Salmon Spread, and Tomato Basil

Deviled Eggs - Perfectly created topped w/ Caviar

Lavish Pinwheels- Cajun chicken, roasted veg., ham & cheddar, smoked turkey

Dry Rub Baby Back Rib Bites grilled to perfection with spices and a hint of smokiness

Pork Sliders— with Sweet BBQ Sauce and Southern Slaw

Beef Tenderloin Sliders—with Roasted Beef Tenderloin Cooked Medium Rare, Chilled
and topped with Caramelized Onions

Entrees
(Choice of two)

Chicken Roulade

Chicken Breast Stuffed with Spinach, Onion, Asiago, & Pernod topped with Asiago Cream Sauce

Chicken Piccata

Medallions of chicken sautéed with lemon white wine, garlic, capers and butter

Chicken Dijon

Chicken breast sautéed and simmered in Dijon white wine sauce

Pork Chop

with Peach Mango Chutney or Apple Pecan Demi-Glaze

Pork Roulade

Stuffed with Roasted Red Pepper Cornbread Stuffing

Steak Forestiere – Pan Seared Ribeye

with Sautéed medley of mushrooms, fresh herbs in a rich Demi-glaze

Beef Tips Forestiere

Flavorful Filet Beef Tips with Sautéed medley of mushrooms, fresh herbs in a rich Demi-glaze

Oscar N.Y. Strip

N.Y. Strip Steak Seared with White Wine and Tarragon &
Topped with Crab Meat & Béarnaise Sauce

Prime Rib

Seasoned & Slow Roasted to Perfection. Served with Horseradish Sauce & Au jus (Carving Station)

Blackened Tuna

Topped with Lemon Butter Sauce

Pan Seared Salmon

with Lemon & Dill Cream Sauce

Side Dishes

(Choice of 1 starch and 1 vegetable. Additional side items are \$2.00 per person.)

Potato Dishes

Garlic Rosemary Roast B-Red Potatoes
Yukon Gold Mashed Potatoes
Herb Mashed Potatoes
Garlic Mashed Potatoes
Potatoes Au Gratin
Twice Baked Potatoes
Duchesse Potatoes with Egg & Gruyere cheese
Chantilly Potatoes with Cheddar, Cream, & Onions
Baked Sweet Potato with Butter & Brown Sugar

Rice Dishes

Rice Pilaf
Wild Rice Pilaf
Herbed Risotto
Spanish rice
Vegetable Rice Medley
Herb Couscous

Other Starches

Pesto Orzo
Macaroni & Cheese
Cheddar Cheese Grits

Vegetable Dishes

Green Beans with Roasted Red Peppers
Green Beans Almondine
Broccoli & Cheddar Cheese Sauce
Julienne Vegetable medley
Balsamic Roasted Vegetables
Honey & Dill glazed Julienne Carrots
Sautéed Carrots & Bacon
Sugar Snaps

Pearl Onions with White Wine Cream
Steamed Asparagus
Zucchini & Squash stuffed
with Asparagus & Julienne Carrots
Roasted Brussel Sprouts baked
with Bacon and Onions
Creamed Corn
Sautéed Spinach

**All Dinners Served with Fresh Rolls and Butter Roses. Water,
Iced Tea—Sweet & Unsweetened, Coffee—Regular and Decaffeinated.**

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Preston Woodall House
Buffet Menu: Tier I
\$65.99 per person

Gourmet Salad

(Choice of one served with two dressings)

Traditional House Salad

with Mixed Greens, Cucumber, Tomato, Shredded Carrot, Onion, Cheddar Cheese and House-made Croutons

Caesar Salad

with Romaine Lettuce, Creamy Caesar Dressing & House-made Croutons

Spinach Salad

Tossed with Caramelized Pecans, Strawberries, blueberries, with Crumbled Goat Cheese
fanned cucumbers and drizzled with Balsamic Vinaigrette

Wedge Salad

Slice Wedge of Iceberg Lettuce with Creamy Blue Chees Dressing,
Crumbled Bacon & Diced Tomatoes & Red Onion

Greek Salad Display

Romaine, Artichoke Hearts, Red Peppers, Kalamata, Red Onion, Grape Tomato and
Feta Cheese Yasou Feta Vinaigrette

Gourmet Bread Display

Homemade bread made in our kitchen consist of French Bread, Whole Wheat,
Garlic-Cheddar Muffins and Yeast Rolls

Hors D'Oeuvres Display

(Choose one of the following)

Fruit & Cheese Display

Tiered, Mirror Display of Assorted Fresh Melons, Pineapple, Grapes and Berries
Smoked Gouda, Cheddar, Pepper Jack, Mozzarella and More Served with Gourmet Crackers

Martini Potato Bar

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

Shrimp & Grits Bar

Creamy Cheddar Cheese Grits topped with Seared and Season Shrimp Served with Cheddar Cheese,
Fresh Bacon, Chives, Tomatoes, Fresh Herbs and Butter

Shrimp Cocktail Display

Chilled Shrimp Served with Cocktail & Remoulade Sauce

Warm Crab Dip

Accented with White Wine, Leeks, Dill and Served with Toasted Pita Points

Hors d'Oeuvres

(Choice of two served during cocktail hour)

Crab Stuffed Shrimp topped with Lemon Basil Butter Sauce

Steamed Clams in a White Wine Cream & Pesto Sauce Served on Garlic Toast Points

Grilled Beef Filet Skewers Marinated in Red Wine & Herbs Served with a Red Bell Pepper Sauce

Lamb Pops grilled rack of lamb rubbed with herbs and spices topped with mint jelly

Herb-Polenta Cakes with Tomato Relish

Bacon Wrapped BBQ Shrimp with Tangy BBQ Sauce

Bacon Wrapped Scallops with Tangy BBQ Sauce

Mini Beef Wellington Or Mini Chicken Wellington

Mini Jumbo Lump Crab Cakes with Lemon Dill Sauce or Sriracha and Caper Roulade

Mushrooms Stuffed with Lump Crab, Sautéed Leeks & Fresh Herbs

Tea Sandwiches with Chicken Salad, Dijon Egg, Shrimp, Tuna & Cucumber

Crostinis Topped with Beef Tenderloin, Smoked Salmon Spread, and Tomato Basil

Deviled Eggs - Perfectly created topped w/ Caviar

Lavish Pinwheels- Cajun chicken, roasted veg., ham & cheddar, smoked turkey

Dry Rub Baby Back Rib Bites grilled to perfection with spices and a hint of smokiness

Pork Sliders— with Sweet BBQ Sauce and Southern Slaw

Beef Tenderloin Sliders—with Roasted Beef Tenderloin Cooked Medium Rare, Chilled
and topped with Caramelized Onions

Entrees
(Choice of two)

Chicken Morel

Sautéed Chicken with White Wine and Leek Cream Sauce and Morel Mushrooms

Herb Cornish Game Hen

with an Herb White Wine Reduction

Mandarin Roast Duck

Roasted Duck Breast with Mandarin Orange glaze

Filet Mignon

Seasoned Beef Filet Seared to perfection and topped with Béarnaise Sauce

Rack of Lamb

Roasted with Rosemary and Dressed with a Demi-glaze & Mint Chutney

Crab Stuffed Salmon

Alaskan King Salmon Stuffed with Crab, Leeks, Herbs and Cheese. Topped with Lemon Dill Sauce

Filet Topped with Lobster

6 oz. Beef Filet Topped with a Lobster and Leek Cream Sauce

Beer Braised Beef Ribs

Beef Short Ribs Braised in Craft Beer with Onion, Celery and Carrots

Shrimp Scampi

Jumbo Shrimp Sautéed with White Wine, Garlic, Lemon, & Herbs. Finished with Butter

Lobster Mac N' Cheese

Aged Sharp Cheddar Cheese Sauce with Fusili Rigati Pasta and Sautéed Chopped Lobster Tail

Side Dishes

(Choice of 1 starch and 1 vegetable. Additional side items are \$2.00 per person.)

Potato Dishes

Garlic Rosemary Roast B-Red Potatoes
Yukon Gold Mashed Potatoes
Herb Mashed Potatoes
Garlic Mashed Potatoes
Potatoes Au Gratin
Twice Baked Potatoes
Duchesse Potatoes with Egg & Gruyere cheese
Chantilly Potatoes with Cheddar, Cream, & Onions
Baked Sweet Potato with Butter & Brown Sugar

Other Starches

Mediterranean Orzo
Pesto Orzo
Macaroni & Cheese
Cheddar Cheese Grits

Rice Dishes

Rice Pilaf
Wild Rice Pilaf
Herbed Risotto
Spanish rice
Vegetable Rice Medley
Herb Couscous

Vegetable Dishes

Green Beans with Roasted Red Peppers
Green Beans Almondine
Broccoli & Cheddar Cheese Sauce
Julienne Vegetable medley
Balsamic Roasted Vegetables
Honey & Dill glazed Julienne Carrots
Sautéed Carrots & Bacon
Sugar Snaps

Steamed Asparagus
Zucchini & Squash stuffed
with Asparagus & Julienne Carrots
Roasted Brussel Sprouts baked
with Bacon and Onions
Creamed Corn
Sautéed Spinach

**All Dinners Served with Fresh Rolls and Butter Roses. Water,
Iced Tea—Sweet & Unsweetened, Coffee—Regular and Decaffeinated.**

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