

PRESTON WOODALL HOUSE HEAVY HORS D'OEUVRES MENUS

The Preston Woodall House offers a wide variety of hors d'Oeuvres menu plans for your special event. We can customize any menu tailored to your needs.

HEAVY HORS D'OEUVRES TIER I - \$65.99 PER PERSON

- CHOICE OF TEN

HEAVY HORS D'OEUVRES TIER II - \$55.99 PER PERSON

- CHOICE OF EIGHT

HEAVY HORS D'OEUVRES TIER III - \$45.99 PER PERSON

- CHOICE OF SIX

PRESTON WOODALL HOUSE
HEAVY HORS D'OEUVRES MENU: TIER III
\$45.99 PER PERSON

(CHOICE OF SIX)

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

Fresh Fruit Display - Tiered array of Melons, pineapple, grapes and berries

Fresh Vegetable Display

Imported Cheese Display - Smoked Gouda, Cheddar, Brie, Sage Derby and many more

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
HEAVY HORS D'OEUVRES MENU: TIER II
\$55.99 PER PERSON

(CHOICE OF EIGHT)

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 veg., ham & cheddar, smoked turkey

Classic Meatballs served with Robust Sweet & Tangy Sauce

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

Fresh Fruit Display - Tiered array of Melons, pineapple, grapes and berries

Fresh Vegetable Display

Imported Cheese Display - Smoked Gouda, Cheddar, Brie, Sage Derby and many more

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

YOU MAY SUBSTITUTE TWO HORS D'OEUVRES FOR ONE CARVING STATION ITEM.

Burgundy Roast Inside of Round Beef

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

Sage Roasted Turkey

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

PRESTON WOODALL HOUSE
HEAVY HORS D'OEUVRES MENU: TIER I
\$65.99 PER PERSON

(CHOICE OF TEN)

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

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

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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

YOU MAY SUBSTITUTE TWO HORS D'OEUVRES FOR ONE CARVING STATION ITEM.

Burgundy Roast Inside Round of Beef

Marinated Beef Tenderloin

Rosemary Slow Roasted Prime Rib of Beef

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

Sage Roasted Turkey

Dijon Roasted New York Strip

Steamship Round of Beef (60 person min.)

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