

PRESTON WOODALL HOUSE

PLATED DINNER 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.

PLATED DINNER TIER I - \$99.99

- HORS D'OEUVRES (CHOICE OF FIVE)
- APPETIZER
- SOUP
- SALAD
- INTERMEZZO
- ENTRÉE
- SIDE DISHES (CHOICE OF TWO)
- DESSERT

PLATED DINNER TIER II - \$79.99

- HORS D'OEUVRES (CHOICE OF FOUR)
- APPETIZER
- SALAD
- INTERMEZZO
- ENTRÉE
- SIDE DISHES (CHOICE OF TWO)

PLATED DINNER TIER III - \$57.99 PER PERSON

- HORS D'OEUVRES (CHOICE OF THREE)
- APPETIZER
- SALAD
- ENTRÉE
- SIDE DISHES (CHOICE OF TWO)

PLATED DINNER TIER IV - \$45.99 PER PERSON

- HORS D'OEUVRES (CHOICE OF TWO)
- SALAD
- ENTRÉE
- SIDE DISHES (CHOICE OF TWO)

PRESTON WOODALL HOUSE
PLATED DINNER MENU: TIER IV
\$45.99 PER PERSON

HORS D'OEUVRES
(CHOICE OF TWO SERVED DURING COCKTAIL HOUR)

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 of Tarragon, Chicken Salad, Dijon Egg, Shrimp, Tuna & Cucumber

Spinach Artichoke Dip

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

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

SALAD

Gourmet Greens Display with Accoutrements

A mix of Arugula, Escarole, Radicchio and Romaine Lettuce. Offered with a tiered Mirror Display of Cucumbers, asst. Peppers, Marinated Artichoke hearts, Bermuda Onions, Julienne Carrots, Herb Roasted Croutons, Mushrooms, Pepperoncini, Kalamatas, Spanish Olives, Celery, and Tomatoes. Served with 5 types of dressing.

Mandarin Spinach Salad with Toasted Almonds

Greek Medley

ENTREES

Herb Stuffed Pork Roulade with Port Wine Demi

Dijon Chicken

Marinated London Broil with Shitake Herb

Blackened Chicken and Shrimp with Basil Crème

Corn Meal Crusted Crab Cake with Roasted Pepper Coulis

Chicken Marsala

Tilapia Florentine with Asiago

Portabella Mushroom Melt with Artichoke, Kalamata, Vidalia Onion, Roma Tomato & Herbs

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

Rice Dishes

Rice Pilaf
Wild Rice Pilaf
Herbed Risotto
Spanish rice
Vegetable Rice Medley
Brown Rice with Pine Nuts & Basil
Couscous Pilaf
Mediterranean Orzo
Pesto Orzo

Vegetable Dishes

Green Beans with Roasted Red Peppers
Zucchini & Squash stuffed with Asparagus & Julienne Carrots
Tomato Provencal
Honey & Dill glazed Julienne Carrots
Sugar Snaps
Asparagus Bundles
Julienne Vegetable medley
Carrot Soufflé

Squash Soufflé
Ginger Glazed Carrots
Sautéed Carrots & Bacon
Green Beans Almondine
Pearl Onions with White Wine Cream
Broccoli & Cheddar Soufflé
Braised Red Cabbage
Balsamic Roasted Vegetables

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

PRESTON WOODALL HOUSE
PLATED DINNER MENU: TIER III
\$57.99 PER PERSON

HORS D'OEUVRES

(CHOICE OF THREE SERVED DURING COCKTAIL HOUR)

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 accented 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

Humus - 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

SALADS

Gourmet Greens Display with Accoutrements tossed with Caramelized Pecans, Allouette,

Roasted Vidalia Onions and drizzled with Peach Champagne Vinaigrette

Prosciutto Melon Orange Crowns

Asian Chicken Salad - Sesame seared Chicken with Honey Lime Vinaigrette on Mesclun Greens

ENTREES

Prime Rib with Brandy seared Mushrooms & Onions
Beef Wellington
Salmon Wellington with Boursin
Pecan-Crusted Rainbow Trout with Grape Tomato Confetti
N.Y. Strip Au Poivre with Green peppercorn sauce
Chicken Roulade with White Wine Buerre Blanc

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

Rice Dishes

Rice Pilaf
Wild Rice Pilaf
Herbed Risotto
Spanish rice
Vegetable Rice Medley
Brown Rice with Pine Nuts & Basil
Couscous Pilaf
Mediterranean Orzo
Pesto Orzo

Vegetable Dishes

Green Beans with Roasted Red Peppers
Zucchini & Squash stuffed with Asparagus & Julienne Carrots
Tomato Provencal
Honey & Dill glazed Julienne Carrots
Sugar Snaps
Asparagus Bundles
Julienne Vegetable medley
Carrot Soufflé
Squash Soufflé
Ginger Glazed Carrots
Sautéed Carrots & Bacon
Green Beans Almondine
Pearl Onions with White Wine Cream
Broccoli & Cheddar Soufflé
Braised Red Cabbage
Balsamic Roasted Vegetables

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

PRESTON WOODALL HOUSE
PLATED DINNER MENU: TIER II
\$79.99 PER PERSON

HORS D'OEUVRES
(CHOICE OF FOUR SERVED DURING COCKTAIL HOUR)

(CHOICE OF THREE)

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 and 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

(CHOICE OF ONE)

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

APPETIZER

Crab-Stuffed Shrimp topped with Lemon Basil Butter Sauce

Apricot Brie En Crouete

Thai Spring Roll with Oriental Lime Seared Vegetables

SALAD

Gourmet Caesar Salad

Spinach Salad with Strawberry, Brie, Caramelized Pecan, tossed with Midori Melon Vinaigrette

Shredded Duck and Red Lentil Salad

ENTREES

Manzo Al La Pizza Iola - Beef Ribeye with reduction of Wine, Tomatoes, Garlic & Oregano

Salmon Imperial topped with Crab, Asparagus, and Hollandaise

Filet Mignon with Béarnaise

Chicken Wellington

Veal Piccata

Crab-Stuffed Rainbow Trout

Sautéed Red Snapper with Italian Basil Crème

Blackened Ribeye with Seared Pepper Concise

Herb-Roasted Pork Loin with Mango Kiwi Chutney

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

Rice Dishes

Rice Pilaf
Wild Rice Pilaf
Herbed Risotto
Spanish rice
Vegetable Rice Medley
Brown Rice with Pine Nuts & Basil
Couscous Pilaf
Mediterranean Orzo
Pesto Orzo

Vegetable Dishes

Green Beans with Roasted Red Peppers
Zucchini & Squash stuffed with Asparagus & Julienne Carrots
Tomato Provencal
Honey & Dill glazed Julienne Carrots
Sugar Snaps
Asparagus Bundles
Julienne Vegetable medley
Carrot Soufflé

Squash Soufflé
Ginger Glazed Carrots
Sautéed Carrots & Bacon
Green Beans Almondine
Pearl Onions with White Wine
Cream
Broccoli & Cheddar Soufflé
Braised Red Cabbage

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

THE PRESTON WOODALL HOUSE
PLATED DINNER MENU: TIER I
\$99.99 PER PERSON

HORS D'OEUVRES
(CHOICE OF FIVE)

Crab Stuffed Shrimp topped with Lemon Basil Butter Sauce

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 and 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

APPETIZER

Melon Pearls with Midori & Mandarin Coulis

Carpaccio of Beef Tenderloin

Frangelico Caramelized Duck

SOUP

Vichyssoise

Lobster Bisque

Bouillabaisse

SALAD

Salad Nicoise

Salade Theodora with Crayfish, Asparagus, Artichoke, Mushroom

Mesclun Greens with Caramelized Pecans, Gorgonzola and Raspberry Chambord Vinaigrette

ENTREES

Tournedos Parisienne

Beef Wellington

Rack of Lamb

Foie gras stuffed Veal Chop

Veal & Shrimp Montrachet

Basmati stuffed Cornish Game Hen with Mandarin Cherry

Crab Stuffed Trout

Pan Seared Black Grouper with Brandied Shitake Basil Cream Sauce

Tournedos Montmorency - Seared & Simmered with Mirepoix, Bacon, Madeira Demi-glaze

Lobster Stuffed Tenderloin - Served with Saffron Cream Sauce

Veal Saltimbocca - Veal Scaloppini with Prosciutto & Sautéed Spinach, Light Madeira 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
Garlic Rosemary Roast Mushroom B-Red Potatoes
Yukon Gold Mashed Potatoes
Herb Mashed Potatoes
Garlic Mashed Potatoes
Horseradish Herb Mashed B-Red Potatoes
Potatoes Au Gratin
Baked Yukon Potatoes
Twice Baked Potatoes
Duchesse Potatoes with Egg & Gruyere cheese
Chantilly Potatoes with Cheddar, Cream, & Onions

Rice Dishes

Rice Pilaf
Wild Rice Pilaf
Herbed Risotto
Spanish rice
Vegetable Rice Medley
Brown Rice with Pine Nuts & Basil
Couscous Pilaf
Mediterranean Orzo
Pesto Orzo

Vegetable Dishes

Green Beans with Roasted Red Peppers

Zucchini & Squash stuffed with Asparagus & Julienne Carrots

Tomato Provencal

Honey & Dill glazed Julienne Carrots

Sugar Snaps

Asparagus Bundles

Julienne Vegetable medley

Carrot Soufflé

Squash Soufflé

Ginger Glazed Carrots

Sautéed Carrots & Bacon

Green Beans Almondine

Pearl Onions with White Wine Cream

Broccoli & Cheddar Soufflé

Braised Red Cabbage

Balsamic Roasted Vegetables

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