

Preston Woodall House Themed Rehearsal Dinner Menus

The Preston Woodall House offers a wide variety of Themed Rehearsal Dinner Menus for your special event. Desserts and Alcoholic Beverages are available upon request for an additional cost. We can customize any menu tailored to your needs.

- **Italian Pasta Bar - \$29.99 per person**
- **South of the Border Taco Bar - \$29.99 per person**
- **Southern Pickin' - \$35.99 per person**
- **North Carolina Cookin' - \$39.99 per person**
- **Louisiana Kitchen - \$39.99 per person**
- **A Night in Venice - \$45.99 per person**
- **Pacific Rim - \$59.99 per person**
- **Dessert Menu – a la carte**

PRESTON WOODALL HOUSE

THEMED REHEARSAL DINNER

\$29.99 per person

Italian Pasta Bar

Pasta & Sauces

Spaghetti with Homemade Marinara Sauce
Penne Pesto Pasta ~or~ Fettuccini Alfredo

Meats

Marinated Grilled Chicken

Homemade Meatballs in Marinara

(Add Grilled Steak \$6 pp)

(Add Sautéed Shrimp \$7 pp)

Additional Toppings Included

Sautéed Onions, Peppers & Mushrooms

Shredded Parmesan & Mozzarella Cheese

Chopped Italian Parsley

Sliced Cherry Tomatoes

Bacon Bits

Olive Tapenade

Bread

Garlic Knots or Garlic Cheese Bread

**ALL DINNERS SERVED WITH FRESH ROLLS AND BUTTER ROSES. WATER,
LEMONADE, 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

THEMED REHEARSAL DINNER

\$29.99 per person

South of the Border Taco Bar

Corn and Flour Tortillas
Marinated Chicken Breast
Marinated Flank Steak
Grilled Onions and Peppers
Spanish Rice
Black Beans
Pico de Gallo, Onions, Tomatoes, Cilantro
Shredded Cheddar Cheese
Guacamole and Sour Cream
Tortilla Chips
Salsa

Add Tequila-Lime Grilled Shrimp and Tilapia for \$9pp

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PRESTON WOODALL HOUSE

THEMED REHEARSAL DINNER

\$35.99 per person

Southern Pickin'

Slow-Roasted Pig - Cooked for at least 8 hours
with East & West Carolina BBQ Sauce

Marinated Chicken Breast

Cole Slaw

Pesto Pasta Salad

Corn Roasted in the Husk

Southern Potato Salad

Baked Beans with BBQ Pork Trimmings

Add Grilled Salmon and Grilled Ribeye for \$14pp

Add Hamburgers and Hotdogs for \$9pp

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THEMED REHEARSAL DINNER

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North Carolina Cookin'

Slow-Roasted Pig - Slow-Roasted Pig - Cooked for at least 8 hours
with East & West Carolina BBQ Sauce

Crab Cakes with Lemon Wedges and Remoulade

Brunswick Stew

Corn Bread

Ambrosia Salad

Carolina Chow Chow

Mac n' Cheese

Butter Beans and Corn **OR** Green Beans with Bacon

Add Grilled Salmon and Grilled Ribeye for \$14pp

Add Hamburgers and Hotdogs for \$9pp

Add Raw* or Steamed Oysters for \$7pp

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PRESTON WOODALL HOUSE

THEMED REHEARSAL DINNER

\$39.99 per person

Louisiana Kitchen

Salads (Choose One)

Cilantro Slaw

Tossed Salad Display

Entrees (Choice of Two)

Cajun Bayou Pasta

Jambalaya (Chicken, Shrimp, Andouille Sausage, and Tasso Ham)

Crawfish Etouffee

Cajun Roast Beef

Sides (Choice of Two)

Creole Red Beans & Rice

Louisiana Dirty Rice

Garlic Roasted Potatoes

Herb Roasted Vegetables

Jalapeno Corn Bread

Additional Event Station w/ Chef

Shrimp & Cheese Grits w/ Andouille Gravy and Sautéed Onions & Peppers

\$7 per person with 40 Person Minimum

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PRESTON WOODALL HOUSE

THEMED REHEARSAL DINNER

\$45.99 per person

A Night in Venice

Salads (Choose One)

Antipasti

Tossed Caesar Salad

Entrees (Choice of Two)

Lasagna

Eggplant Parmesan

Chicken Marsala with Penne Pasta

Linguini with clams in a white wine cream sauce

Chicken Pesto Penne simmered with tomatoes,
onion, and Kalamata olives

Tri-Color Tortellini with Gorgonzola Cream Sauce & Steak Medallions
sautéed in white wine and garlic

Sides (Choice of Two)

Steamed Potatoes and Carrots with Fresh Herbs

Green Beans w/ Bacon and Onion

Ratatouille

Sautéed Zucchini

Bread (Choose One)

Garlic Bread

Focaccia

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PRESTON WOODALL HOUSE

THEMED REHEARSAL DINNER

\$59.99 Per Person

Pacific Rim

Salad (Choose One)

Waldorf Salad

Caesar Salad

Traditional House Salad

Entrees (Choose Three)

Alaskan King Salmon

Steamed Clams

Steamed Mussels

Snow Crab Legs

Coffee Rubbed Filet 4 oz.

Sides (Choose Two)

Baked Apples

Creamy Clam Chowder

Sautéed Swiss Chard

Baked Cauliflower and Potato Cheese Casserole

Wild Mushrooms and Caramelized Onions

Variety of Gourmet Breads

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Dessert Menu

Fresh Fruit Display - \$5 per person
Gourmet Cookies & Brownies - \$5 per person
Key Lime Tart - \$6 per person
Baked Apple Tart - \$6 per person
Bourbon Pecan Pie - \$6 per person
Vanilla Almond Cake with Praline Buttercream - \$6 per person
Chocolate Cake with Chocolate Ganache Icing - \$7 per person
Tiramisu - \$7 per person
New York Cheesecake - \$7 per person
Add Fruit Toppings - \$1 per person

Venetian Table (variety of three above) – \$9 per person

Wedding Cake:

(Minimum 90 servings)

Butter Cream Tiered Wedding Cake - \$6 to \$7/serving*

Fondant Tiered Wedding Cake - \$8 to \$9/serving*

*Pricing subject to design and any necessary rentals, i.e., cake stand, etc.