

BREAKFAST BUFFETS

(Minimum of 30 guests)

Classic Continental:

Sliced seasonal fruit
Bagels with assorted cream cheese
Assorted mini muffins
Hard boiled eggs

Farmhouse Country Breakfast:

Sliced seasonal fruit
Scrambled eggs
Bacon
Sausage
Country fried potatoes
Pastries
country

Morning Brunch:

Crispy fried chicken
Baked ham
Mashed potatoes
Country fried potatoes
Gravy
French toast & syrup
Scrambled eggs
Seasonal fresh fruit tray
Muffins & Pastries

Yogurt Bar:

Vanilla yogurt
Seasonal fresh fruit
Granola
Assorted mini muffins

Ultimate Breakfast:

Scrambled eggs
Yogurt with seasonal fruit
Bagels with assorted cream cheese
Bacon
Sausage
Choice of cheesy hashbrowns or
fried potatoes
Pastries

Baked Egg Strata:

Fluffy baked egg dish filled with
your choice of smoked ham or
fresh-cut broccoli
Cheddar or gouda cheese
Yogurt & Granola
Seasonal fresh fruit tray
Muffins & Pastries

All served with coffee, hot tea, juice, and milk.
Pricing does not include sales tax or gratuity.
Pricing is subject to change.
Credit cards will incur a 3% convenience fee.

LUNCH BUFFETS

(Minimum of 30 guests)

Soup & Sandwich Board:

Homemade soup du jour
Sliced meat & cheese display
Lettuce, tomato, onion display
Assorted breads
Potato salad
Vegetables & Dip
Assorted cookies & bars

Taco Bar:

Soft & Hard Shell Tacos
Taco meat
Mexican rice
Cheese Sauce
Tortilla chips
All the fixings
Assorted Cookies

Potato Bar:

Hot baked potato
Cheese(cheddar, Swiss, bleu cheese)
Variety of toppings
Quinoa summer salad
*Chicken & diced ham (+2/person)

Soup & Salad Bar:

Homemade soup du jour
Build your own salad with the fixings
Grilled chicken or shrimp (+3/person)
Pasta salad
Breadsticks
Assorted cookies & bars

Pasta Buffet:

Caesar salad
Choose one: linguine, fettucine, or penne
Choose two: alfredo, marinara, creamy pesto, mushroom cream
Choose one: chicken, meatballs, andouille sausage (+1/person), shrimp (+3/person)
Breadsticks
Assorted cookies

Picnic Buffet:

Choose two: brats, burgers, grilled chicken
Sourdough buns
Creamy potato salad
Baked beans
Vegetables and house made dip

All served with coffee, hot tea, juice, and milk.

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DINNER BUFFETS

(Minimum of 100 guests)

All dinner buffets include a garden salad, dinner rolls, two side selections and one vegetable.

Option one:

One entrée A selection
One entrée B selection

Option two:

Two entrée A selection
One entrée B selection

Entrée A:

Herb baked chicken
Beef tips with peppered mushroom gravy
Classic meat lasagna
Vegetable lasagna
Bruschetta chicken
Baked ham
Baked cod

Entrée B:

Grilled salmon with lemon dill butter
Haddock Oscar – crab topped haddock with bearnaise sauce
Chicken cordon bleu with dijon cream sauce
Chicken parmesan
Mahi mahi with pineapple mango salsa

Sides:

Garlic mashed potatoes
Herb roasted baby red potatoes
Au Gratin potatoes
Wild rice blend
Parsley buttered noodles

Vegetables:

Bacon brussel sprouts
Brown sugar glazed carrots
Sesame green beans

Buffet Stations (Minimum of 100 guests)

Carving Station

Carved Prime Rib with horseradish sauce: MARKET

Carved Ham:

Carved Sirloin Strip of Beef with Au Jus: MARKET

All carved meat stations include sliced rolls & assorted condiments.

*A \$100 labor charge will be added for each Chef carved station

Pasta Station:

Choose three: creamy pesto, marinara sauce, mushroom cream, or alfredo sauce

Served with your choice of garlic parsley linguine, fettuccini, or penne

Andouille sausage (+1/person)

Chicken (+2/person)

Meatballs (+2/person)

Shrimp (+3/person)

Baby Back Ribs & Fried Chicken Station:

Your Northwood's House of Ribs cooked low and slow!

Fried chicken

Mac & Cheese

Creamy coleslaw

Dinner rolls

Build your own Potato Bar:

Choose three: real mashed, garlic mashed, bleu cheese mashed, cheesy mashed, sweet potatoes, steamed baby reds, or baby bakers

Includes sour cream, bacon bits, chives, cheddar cheese, steamed broccoli, and homemade gravy

All buffets and buffet stations must be ordered for your entire guest count to ensure proper food quantities.

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Plated Dinner Entrees (Minimum of 100 guests)

Beef, Pork, and Chicken

Includes a fresh garden salad, baked dinner rolls, and choice of one side and one vegetable

Grilled sirloin with mushroom cream sauce:

Filet mignon with brandy cream sauce:

Prime Rib served with Au Jus: MARKET

Brown sugar dijon glazed pork tenderloin:

Gouda chicken:

Chicken parmesan:

Fish/Seafood

Includes a fresh garden salad, baked dinner rolls, and choice of one side and one vegetable

Parmesan encrusted cod:

Blackened Mahi mahi with pineapple salsa: MARKET

Seared scallops with lemon garlic butter: MARKET

Grilled salmon with lemon dill cream: MARKET

Pastas

Includes a fresh garden salad and baked dinner rolls

Beef Stroganoff:

Pasta primavera:

Wild mushroom ravioli:

Shrimp Scampi:

Grilled Chicken fettucini alfredo:

Sides

Garlic mashed potatoes

Herb roasted baby red potatoes

Au Gratin potatoes

Wild rice blend

Parsley buttered noodles

Vegetables:

Bacon brussel sprouts

Brown sugar glazed carrots

Sesame green beans

Cold Hors d'oeuvre Displays (Minimum of 40 guests)

Shrimp Cocktail: MARKET

A platter of 24-30 count large shrimp served with lemon slices and cocktail sauce

Serves 35-40

Smoked Salmon Platter: MARKET

Smoked salmon served with traditional garnishes: capers, red onion, lemon slices, chopped egg, and dill

Vegetable Crudite:

An array of crisp vegetables with dill dip

Serves 30-35

Fresh fruit tray:

A beautiful display of fresh fruit centered around a brown sugar cinnamon dip

Serves 30-35

Imported/Domestic Cheese platter:

Served with crackers

Serves 30-35

Mediterranean Tray:

Hummus, olive tapenade, tomato bruschetta, artichoke hearts, pita bread, crostinis

Serves 30-35

Taco dip w/fresh tortilla chips:

Layered with lettuce, tomatoes, black olives, green onions, and cheddar cheese

Serves 30-35

Deviled eggs:

A light and creamy favorite

50 pieces

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Cold Hors d'oeuvre Displays (continued) **(Minimum of 40 guests)**

Silver dollar sandwiches:

A variety of ham, turkey, and roast beef on freshly baked silver dollar rolls

Served with a variety of condiments

Serves 35-40

Avocado toast w/smoked salmon and pickled red onions: MARKET

Made to order for group size

Cold Bruschetta:

Fresh tomatoes, spices, fresh mozzarella on crostini

50 pieces

Charcuterie Board

Cured meats, various cheeses, olives, nuts, dried fruits, jams, sauces, crackers & small slices of bread.

Price is based on your item selections.

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Hot Hors d'oeuvre Displays (Minimum of 40 guests)

Stuffed Mushrooms:

Italian Sausage or Seafood

50 pieces

Crab Rangoon's:

Served with sweet & sour sauce

50 pieces

Chicken Wings:

Buffalo or Bourbon BBQ

Served with celery & bleu cheese dressing

50 pieces

Bacon Wrapped Water Chestnuts:

Served with our house-made bourbon sauce

50 pieces

Meatballs:

Bourbon BBQ or Swedish

50 pieces

Bang Bang Shrimp:

Breaded shrimp tossed in our house-made bang bang sauce

50 pieces

Buffalo Chicken Dip:

Served with celery, carrots, and tortilla chips

Serves 35-40

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Desserts

(Minimum of 50 guests)

Full Dessert Buffet:

Choose four: mini cheesecakes, red velvet cake, tiramisu, assorted pie slices, lemon berry cream mascarpone, assorted cookies, assorted bars

Assorted Bars:

Assorted Cookies:

Cheesecake:

Multiple flavors available

Tiramisu:

Lady fingers dipped in coffee, layered with a whipped mixture of eggs, sugar, and mascarpone cheese, flavored with cocoa.

Chocolate Cake:

Served with a scoop of ice cream

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Boxed Lunches

For golf outings

Classic:

Classic sandwich served with chips and cookie

Gourmet:

Classic sandwich served with chips, seasonal fruit, and cookie

Executive:

Specialty sandwich served with chips, seasonal fruit, and cookie

Choice of classic sandwiches

Ham & cheddar, turkey & Swiss, or egg salad

Choice of specialty sandwiches

Roast beef & provolone: lettuce, onion, mayo, mustard, and a horseradish packet on sourdough

Pastrami: lettuce, Swiss, mayo, and a mustard packet on rye

Italian: lettuce, ham, pepperoni, red onion, provolone, mayo, and a mustard packet on a hoagie

Chicken salad: mixed with mayo, celery, onion, and mustard on a croissant with lettuce

Boxed lunches must be ordered 72 hours in advance

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