

# WOODHAVEN COUNTRY CLUB



*Let us host your  
next event!*

# ROOM RENTALS



*Room rentals include: 4 Hour Room Rental, Event Set up and Break Down, Tables, Chairs, White or Black Tablecloths & Napkins, Dinnerware, Glassware and Silverware.*

## BALLROOM RENTAL

**APRIL - OCTOBER**

MON- THURS  
\$795

FRIDAY  
\$2,195

SATURDAY  
\$2,995

SUNDAY  
\$1,695

**NOVEMBER- MARCH**

MON- THURS  
\$695

FRIDAY  
\$1,695

SATURDAY  
\$2,195

SUNDAY  
\$1,395

## CABANA RENTAL

**\*ONLY AVAILABLE AFTER LABOR DAY AND BEFORE MEMORIAL DAY WEEKEND\***

MON- THURS  
\$495

FRIDAY  
\$595

SATURDAY  
\$1,295

SUNDAY  
\$695

ONLY AVAILABLE 9AM-4PM

## PATIO RENTAL

MON- THURS  
\$395

FRIDAY  
NOT AVAILABLE

SATURDAY  
\$1,295

SUNDAY  
\$595

## OAK ROOM RENTAL

MON- THURS  
\$295

FRIDAY - SUNDAY  
\$395

ONLY AVAILABLE TO BE BOOKED WITHIN  
30 DAYS OF EVENT AND NO EVENTS  
BOOKED IN BALLROOM

# APPETIZER STATIONS



## STARTER PACKAGE

ADD OUR STARTER PACKAGE TO ANY EVENT FOR \$4.95 PER PERSON. THE STARTER PACKAGE INCLUDES AN ARRAY OF FRESH FRUITS & VEGETABLES, ASSORTED CHEESE & CRACKERS WITH HOMEMADE RANCH DRESSING.

## CHIPS & DIPS SNACK BOARD PACKAGE

ADD OUR CHIPS AND DIPS PACKAGE FOR \$5.95 PER PERSON. FRENCH ONION DIP, 7-LAYER TACO DIP, SPINACH & ARTICHOKE DIP AND HUMMUS W/ PRETZELS, PITA, TORTILLA CHIPS, POTATO CHIPS AND HOUSE MADE SNACK MIX

## ARTISAN PACKAGE

ADD OUR ARTISAN PACKAGE TO ANY EVENT FOR \$6.95 PER PERSON. THE ARTISAN PACKAGE INCLUDES OUR CHEF'S SELECTION OF CURED MEATS & CHEESES, BOURSIN STUFFED PEPPADEWS, PICKLED VEGETABLES, MARCONA ALMONDS & PISTACHIO, OLIVE MEDLEY, CHARRED BAGUETTE & ROASTED GARLIC SPREAD SERVED WITH FRESH BERRIES.

## RAW BAR PACKAGE

ADD OUR RAW BAR PACKAGE TO ANY EVENT FOR \$10.95 PER PERSON. THE RAW BAR PACKAGE INCLUDES SHRIMP COCKTAIL, HOUSE MADE SPICY TUNA SUSHI ROLLS, AND OYSTERS ON THE HALF SHELL WITH AN ASSORTMENT OF CONDIMENTS ON THE SIDE.

# HOR D'OEUVRES



## PASSED

CHOOSE 3 - \$10.95/ PERSON

CHOOSE 4 - \$12.95/ PERSON

\*PRICING BASED ON 1-2 PIECES PER ITEM, PER PERSON\*

## STATION

CHOOSE 3 - \$23.95/ PERSON

CHOOSE 4 - \$26.95/ PERSON

CHOOSE 5 - \$29.95/ PERSON

\*PRICING BASED ON 4-5 PIECES PER ITEM, PER PERSON\*

BBQ BACON WRAPPED SHRIMP

CURRY CHICKEN SATAY  
W/PEANUT SAUCE

CAPRESE SKEWERS

CHICKEN & WAFFLE BITES  
W/ BOURBON MAPLE BACON JAM

SESAME SHRIMP CRISPS  
W/SWEET & SOUR AIOLI

SUSHI NACHOS  
SESAME SEED SEARED TUNA/AVOCADO/SWEET THAI/WASABI AIOLI  
ON WONTON CHIP

BLT BITES  
DOUBLE SMOKED BACON/TRUFFLE MAYO/TOMATO/ARUGULA

VEGETABLE SPRING ROLLS

FRESH BRUSCHETTA CROSTINIS  
W/ GOAT CHEESE

SMOKED SALMON PINWHEELS

KOREAN BBQ MEATBALLS

PETITE HOT BROWNS

POT STICKERS  
W/ SWEET CHILI SAUCE

STUFFED MUSHROOMS  
(ITALIAN SAUSAGE OR BOURSIN)

PECAN AND CRANBERRY CHICKEN TARTLETS

COUNTRY HAM MINI SLIDERS

SHAVED BEEF & VIDALIA ONION CROUSTADES

PARMESAN GARLIC POTATO SOUFFLÉS

BLUE CRAB FRITTERS  
W/KEY LIME DIPPING SAUCE

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Prices may be finalized 30 days out from scheduled date of event.

# CASUAL DINNER

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## T A C O B A R      \$ 1 6 . 9 5

HARD CORN TACO SHELLS, SOFT FLOUR TORTILLAS, SLOW ROASTED TEQUILA LIME CHICKEN, SEASONED GROUND BEEF, SPANISH RICE, REFRIED BEANS, NACHO CHEESE, TORTILLA CHIPS, GUACAMOLE, SHREDDED CHEDDAR, SHREDDED LETTUCE, BLACK OLIVES, JALAPENOS, SALSA, DICED TOMATOES, ONIONS AND SOUR CREAM.

## G R I L L H O U S E      \$ 1 6 . 9 5

OUR FLAME GRILLED BURGERS, HOT DOGS AND CHICKEN BREASTS WITH CHEESE, LETTUCE, TOMATOES AND ONION, BAKED BEANS, POTATO SALAD AND POTATO CHIPS.

## P A S T A B A R      \$ 1 6 . 9 5

YOUR CHOICE OF 1 NOODLE SERVED WITH HOMEMADE MARINARA, ALFREDO, MEATBALLS, GRILLED CHICKEN, GARLIC BREAD AND HOUSE SALAD.

## B B Q      \$ 1 6 . 9 5

PULLED PORK WITH PULLED CHICKEN ~OR~ SMOKED TURKEY BREAST  
ADD BRISKET +\$3.00/PERSON      ADD RIBS +1.50/PERSON  
SERVED WITH POTATO SALAD, BAKED BEANS, COLE SLAW, PICKLES, SLICED ONION AND BBQ SAUCE

## B U T C H E R B L O C K D E L I B O A R D      \$ 1 5 . 9 5

CHOOSE 4: ROAST BEEF, TURKEY, HAM, TUNA SALAD, CHICKEN SALAD, EGG SALAD, HAM SALAD WITH ASSORTED BREADS, CHEESES, LETTUCE, TOMATOES, ONIONS, PICKLES, MUSTARDS & MAYO  
SERVED WITH ANTIPASTO SALAD, TROPICAL FRUIT SALAD, CHIPS & COOKIES

## P I Z Z A

EACH PIZZA SERVES 4 TO 6 PEOPLE. ALL PIZZAS INCLUDE A HOUSE SALAD.

1 TOPPING PIZZAS: \$25.00 PER PIZZA

2-5 TOPPINGS PIZZAS: \$30.00 PER PIZZA

# ENTREES

Food prices subject to change based on marketplace prices at time of service.  
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**\$24.95/PERSON**

ALL ENTREES INCLUDE YOUR CHOICE OF SALAD, TWO SIDES AND FRESH ROLLS. ADD AN ENTREE +\$3.00/PERSON.

## POULTRY

- Chicken Rustica** - Grilled Chicken, Bacon, Rosemary Garlic Cream
- Kentucky Country Chicken** - Fried Chicken Breast, Pepper Gravy, Country Ham
- Chicken Picatta**- Pan Roasted Chicken, Portabella Mushroom Ragout, Lemon Caper Butter
- Chicken Marsala** - Grilled Chicken, Portabella Marsala Cream
- Oven Roasted Chicken Breast Wellington**- Wild Mushroom, Herbed Pastry, Chicken Demi-Glaze
- Herb & Lemon Pepper Roasted Chicken**- Slow Roasted Rotisserie Style Chicken, Garlic Honey Drizzle
- Sicilian Stuffed Chicken**- Parmesan, Spinach, Artichoke, Roasted Tomato, White Wine Butter Sauce
- Chicken Mornay** - Seared Chicken, Spinach, Sun Dried Tomatoes, Mozzarella & Creamy Mornay
- Chicken Parmesan** - Herb Bread Crumb Crust, Marinara, Mozzarella & Parmesan
- Southern Fried Chicken**- Hand Breaded, Buttermilk, Fried Chicken
- Bourbon Sesame Chicken** - Boneless Fried Chicken, Bourbon Glaze & Fried Rice
- Woodhaven Hot Brown** - Texas Toast, Slow Roasted Turkey Breast, Bacon, Tomato & Mornay

## PORK

- Pretzel Crusted Pork** - Crusted Pork Loin with Whole Grain Mustard Cream
- Bourbon Barrel Pork** - Slow Roasted Pork Loin with Bourbon Honey Glaze & Sesame Seeds
- Grilled Mojo Pork Loin**- Garlic & Citrus Infused Pork Loin, Charred Pineapple, Sautéed Onions
- Herb Crusted Pork Tenderloin** - Seared Tenderloin, Portabellas, Rosemary Wine Demi
- Honey Crisp Grilled Pork Tenderloin**- Braised Red Cabbage, Bacon Jus, Honey Crisp Apple Jam

## SEAFOOD

- Chilean Salmon** - Seared Salmon, Chipotle Raspberry Coulis & Creamy Parmesan Grits
- Bourbon Molasses Salmon** - Seared Salmon, Cajun Dusted with Almond Brittle
- Lemon Pepper White Fish** - Seared Basa, Grape Tomatoes, Lemon Garlic Butter
- Parmesan Crusted White Fish** - Roasted Tomato Sauce, Lemon, Spinach

## PASTA

- Penne Rustica** - Grilled Chicken, Shrimp, Bacon & Rosemary Cream
- Angel Hair Picatta**- Seared Chicken, Spinach, Cremini Mushrooms, Grape Tomatoes, Bacon, Lemon Caper Wine & Fresh Basil
- European Pasta** - Grilled Chicken, Bowtie Pasta, Spinach, Artichokes, Sun Dried Tomatoes & Roasted Garlic Oil
- Manicotti Bolognese** - Homemade Meat Sauce, Parmesan Ricotta, Mozzarella & Garlic Bread
- Blackened Chicken Alfredo** - Penne Pasta, Creamy Alfredo & Parmesan
- White Vegetable Lasagna** - Alfredo, Broccoli, Spinach, Red Bell Peppers, Zucchini, Squash & Creminis
- Italian Baked Ziti** - Marinara, Mozzarella, Provolone & Parmesan

# PREMIUM ENTREES

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**ALL ENTREES INCLUDE YOUR CHOICE OF SALAD, TWO SIDES AND FRESH ROLLS.**

## BEEF

**Prime Rib** - Roasted Prime Rib with Rosemary Au Jus

**\$27.95**

**Slow Roasted Short Rib** - Demi Glaze & Creamy Parmesan Grits\*

**\$27.95**

**Beef Manhattan** - Texas Toast, Yukon Gold Mashed Potatoes, Slow Roasted Beef & Gravy

**\$27.95**

**Skirt Steak Chimichurri** - Marinated Steak & Fresh Herbed Oil\*

**\$27.95**

**Filet Diane** - Tender Filet Tips with Cognac Dijon Demi with White Cheddar Grits\*

**\$29.95**

**Black-N-Blue Filet** - 4 oz. Blackened Beef Filets, Caramelized Onions & Blue Cheese

**\$32.95**

**Filet Oscar** - 4 oz. Filet Mignon, Hollandaise, Crab Meat & Asparagus

**\$38.95**

## SEAFOOD

**Blackened Shrimp Skewers** -Pineapple Salsa, Garlic Butter & Rice Pilaf\*

**\$25.95**

**Pecan Crusted Mahi Mahi**- Honey Roasted Butternut Squash, Grain Mustard Beurre Blanc

**\$26.95**

**Florida Grouper** - Grilled Grouper, Lobster Cream\*

**\$27.95**

**Sea Bass** - Seared Sea Bass, Pesto Butter & Grape Tomatoes

**\$38.95**

## SIDES

### S T A R C H E S

Creamy Parmesan Grits  
Yukon Gold Mashed Potatoes  
Loaded Sweet Cream Butter Mashed Potatoes  
Roasted Red Skin Potatoes  
Baked Potato  
Wild Rice  
Rice Pilaf  
Macaroni & Cheese

### V E G E T A B L E S

Country Style Green Beans  
Green Bean Almondine  
Steamed Vegetable Medley  
Buttered Corn  
Corn Pudding  
Honey Roasted Root Vegetables  
Roasted Brussel Sprouts  
Asparagus (+\$1.00/person)

## SALAD

**Woodhaven House** - Carrots, Tomato, Cucumbers, Onion, Spring Green Lettuce  
Choose 2: Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette, Buttermilk Blue Cheese,  
Thousand Island, Italian, Honey Mustard, Oil & Vinegar

**Homemade Caesar** - Romaine, Buttered Croutons, Shaved Parmesan

**Stilton Blue** - Candied Walnuts, Dried Cranberries, Poached Pears, Gorgonzola  
& Balsamic Vinaigrette  
**+ \$2.00/person**

**Strawberry Spinach** - Spinach, Pecans, Strawberries, Red Onion with Raspberry Vinaigrette  
**+ \$2.00/person**

**Watermelon Mint** - Feta Cheese, Arugula with Balsamic Vinaigrette  
**+ \$2.00/ person**

## ADDITIONAL FEES

**Server (scheduled 1 per 50 guests)- \$125**

**20% Service Charge and 6% Sales Tax will be added to all food purchases.**



# REFRESHMENTS

UNLIMITED WATER, TEA & SOFT DRINKS - \$3.95 PER PERSON    ADD COFFEE - \$1.00 PER PERSON

## Cash Bar

MINIMUM PER/PERSON EXPENDITURE REQUIRED  
DOES NOT INCLUDE UNLIMITED TEA, WATER & SOFT DRINKS

## Open Bar Packages

\*INCLUDES UNLIMITED TEA, WATER & SOFT DRINKS\*

### SILVER

UNLIMITED DOMESTIC BEER AND HOUSE WINE

2 HOURS- \$15/PERSON

4 HOURS- \$18/PERSON

### GOLD

UNLIMITED DOMESTIC BEER, HOUSE WINE AND LIQUOR

2 HOURS- \$17/PERSON

4 HOURS- \$20/PERSON

### PLATINUM

UNLIMITED DOMESTIC AND CRAFT BEER, HOUSE WINE AND PREMIUM LIQUOR

2 HOURS- \$21/PERSON

4 HOURS- \$25/PERSON

### ADDITIONAL FEES

Bartender (scheduled 1 per 100 guests)- \$150

20% Service Charge and 6% Sales Tax will be added to all beverage purchases.