

Breakfast Buffet Options - (Minimum of 25 Guest)

Fresh Start \$12

Assorted house baked seasonal pastries and fresh cut seasonal fruit
Served with fresh brewed coffee, orange juice and assorted hot teas

The Sunrise \$16

Fresh cut seasonal fruit, assorted house baked seasonal pastries, individual cups of plain Greek yogurt with honey and house made granola
Served with fresh brewed coffee, orange juice and assorted hot teas

The Gaia Buffet \$19

Scrambled eggs topped with melted cheese, bacon, sausage, breakfast potatoes, house baked seasonal pastries and fresh cut seasonal fruit
Served with fresh brewed coffee, orange juice and assorted hot teas

The Woodside Buffet \$21

House baked seasonal pastries, fresh cut seasonal fruit, classic Eggs Benedict with hollandaise sauce and breakfast potatoes
Served with fresh brewed coffee, orange juice and assorted hot teas

Breakfast Burrito \$18

House baked seasonal pastries, fresh cut seasonal fruit, hand rolled burrito stuffed with chorizo, country potatoes, scrambled eggs, shredded cheese and chipotle crema
Served with fresh brewed coffee, orange juice and assorted hot teas

Plated Lunch Menu - (Minimum 25 Guest)

Gaia Chicken \$23

Grilled chicken breast served with your choice of sauce (walnut brown butter, smoked tomato, pesto cream, garlic alfredo or piccata)
Each entrée served with vegetables and roasted fingerling potatoes
Side salad with dressings, garlic bread, and Chef's choice dessert
Served with lemonade and iced tea

Little Italy \$23

Penne pasta tossed in a creamy garlic alfredo or marinara sauce topped with shaved parmesan cheese and grilled chicken breast
Side salad with dressings, garlic bread, and Chef's choice dessert
Served with lemonade and iced tea

Grilled Tri-Tip \$25

Sliced tri-tip beef drizzled with your choice of sauce (chimichurri or house BBQ)
Each entrée served with vegetables and roasted fingerling potatoes
Side salad with dressings, garlic bread, and Chef's choice dessert
Served with lemonade and iced tea

Chicken Teriyaki Bowl \$22

Steamed white rice topped with sliced teriyaki chicken breast, cucumber, edamame, scallions, pickled daikon and carrot, avocado, sesame seeds, sriracha mayo
Chef's choice dessert
Served with lemonade and iced tea

Fiesta Bowl \$23

Steamed white rice topped with black beans, green onion, shredded cheese, avocado, chipotle crema and choice of seasoned ground beef or shredded chicken
Chef's choice dessert
Served with lemonade and iced tea

Power Bowl \$23

Heirloom grains, seasonal vegetable, chickpeas, arugula, cucumber, avocado, balsamic dressing, choice of grilled chicken or shrimp
Chef's choice dessert
Served with lemonade and iced tea

Buffet Lunch Menu - (Minimum 25 Guest)

Deli Sandwich Bar \$24

House made assembled deli sandwiches on ciabatta rolls with lettuce, tomato and aioli

~ Sliced turkey & provolone cheese

~ Roast beef & pepperjack cheese

Kettle chips and Italian pasta salad

Chef's choice dessert

Served with lemonade and iced tea

Woodside Taco Bar \$26

Choice of seasoned ground beef or marinated chicken

Sour cream, fresh chipotle salsa, shredded cheese, diced tomato, diced red onion and green onions

Served with warm flour tortillas, refried beans and Spanish infused rice and a green salad with assorted dressings

Chef's choice dessert

Served with lemonade and iced tea

Taste of Italy \$25

Green salad with assorted dressings, seasonal vegetables, penne pasta, choice of homemade garlic alfredo or marina sauce, sliced grilled chicken breast and shaved parmesan cheese on the side

Garlic bread and Chef's choice dessert

Served with lemonade and iced tea

Build Your Own Lunch Buffet - (Minimum 25 Guest)

Choice of 1 Entrée \$28, Choice of 2 Entrees \$30

Green salad with assorted dressings
Garlic bread
Seasonal vegetables
Chef's choice dessert
Served with lemonade and iced tea

Entrée Options:

- ~ Grilled chicken with pesto cream sauce
- ~ Beef brisket with BBQ sauce
- ~ Grilled chicken with marsala Sauce
- ~ Grilled Tri-Tip with chimichurri sauce
- ~ Grilled chicken with garlic alfredo
- ~ Grilled chicken with walnut brown butter
- ~ Woodside pasta: Penne pasta, truffle cream sauce, wild mushrooms, crispy sage

Side Options: Choice of 1 Item

- ~ Garlic mashed potatoes
- ~ Wild rice
- ~ Italian pasta salad
- ~ Roasted fingerling potatoes

Intermission Snacks - (Minimum 25 Guest)

Lassen Break \$10

Assorted fresh baked cookies and popcorn
Served with assorted soft drinks

Shasta Break \$14

String Cheese, individually bagged trail mix and fresh cut seasonal fruit cups
Served with assorted soft drinks

Woodside Break \$12

Assorted baked cookies and gourmet triple chocolate brownies
Served with assorted soft drinks

Himalaya Break \$13

Hummus cups with fresh cut vegetables and pita bread triangles
Served with assorted soft drinks

A La Carte Items and Additions

Assorted house made cookies	\$18 per dozen
Bagged kettle chips	\$3 each
Bagged popcorn	\$3 each

Beverages

Lemonade (serves up to 100) \$50

Classic lemonade

Fresh Brewed Iced Tea (serves up to 100) \$55

Fresh brewed iced tea with a hint of tropical flavors

Assorted Canned Sodas \$2 each

Fresh Brewed Coffee \$28 per gallon (16 cups)

Regular or decaffeinated coffee with assorted sugars and creamers

Bottled Water \$2 each

Full Beverage Station \$5 per person

Includes regular or decaffeinated coffee with assorted sugars and creamers, assorted hot teas, lemonade and iced tea

Coffee & Hot Tea Station \$3.50 per person

Assorted tea flavors, regular or decaffeinated coffee with assorted sugars and creamers

Plated Dinner - (Minimum 25 Guests) Choice of Two Entrees

Gaia Chicken \$33

Grilled chicken breast served with your choice of sauce (walnut brown butter, smoked tomato, pesto cream, garlic alfredo, marsala, citrus beurre blanc or piccata)

Each entrée served with vegetables and garlic mashed potatoes

Side salad with dressings, garlic bread, and Chef's choice dessert

Served with coffee, hot tea, lemonade and iced tea

Chicken Saltimbocca \$36

Lightly breaded chicken breast stuffed with prosciutto wrapped smoked mozzarella cheese topped off with a creamy mornay sauce served with garlic mashed potatoes and seasonal vegetables

Side salad with dressings, garlic bread, and Chef's choice dessert

Served with coffee, hot tea, lemonade and iced tea

Woodside Pasta \$33

Penne pasta with truffle cream sauce, wild mushrooms, pancetta and crispy sage

Side salad with dressings, garlic bread, and Chef's choice dessert

Served with coffee, hot tea, lemonade and iced tea

Atlantic Salmon \$38

Grilled salmon topped with a lemon butter sauce garnished with fried capers served with wild rice and seasonal vegetables

Side salad with dressings, garlic bread, and Chef's choice dessert

Served with coffee, hot tea, lemonade and iced tea

Prime Rib (Market Price)

Smoked prime rib served with au jus and creamy horseradish, garlic mashed potatoes and seasonal vegetables

Side salad with dressings, garlic bread, and Chef's choice dessert

Served with coffee, hot tea, lemonade and iced tea

Rib Eye Steak (Market Price)

Rib eye steak grilled to perfection (medium) topped with an herb butter cap and served with roasted fingerling potatoes and seasonal vegetables

Side salad with dressings, garlic bread, and Chef's choice dessert

Served with coffee, hot tea, lemonade and iced tea

All Prices are per person and do not include the 20% service charge and state sales tax.

Prices are subject to change.

November 2021

Build Your Own Dinner Buffet - (Minimum 25 Guest)

Choice of 1 Entrée \$33, Choice of 2 Entrees \$36

Green salad with assorted dressings
Garlic bread
Seasonal vegetables
Chef's choice dessert
Served with coffee, hot tea, lemonade and iced tea

Entrée Options:

- ~ Grilled chicken with pesto cream sauce
- ~ Beef brisket with BBQ sauce
- ~ Grilled chicken with marsala Sauce
- ~ Grilled Tri-Tip with chimichurri sauce
- ~ Grilled chicken with garlic alfredo
- ~ Boneless braised short ribs with Demi-glace
- ~ Grilled chicken with walnut brown butter
- ~ Roasted pork tenderloin with cider mustard sauce
- ~ Woodside pasta: Penne pasta, truffle cream sauce, wild mushrooms, crispy sage

Side Options: Choice of 1 Item

- ~ Garlic mashed potatoes
- ~ Wild rice
- ~ Penne pasta with garlic alfredo sauce
- ~ Roasted fingerling potatoes

Custom Dinner Buffet Menus - (Minimum 25 Guest)

Prime Rib Dinner (Market Price)

Tossed Caesar salad, garlic bread, seasonal vegetables, garlic mashed potatoes and Chef carved smoked prime rib at a station served with a creamy horseradish and au jus

Chef's choice dessert

Served with coffee, hot tea, lemonade and iced tea

Tour of Italy \$34

Tossed Caesar salad, garlic bread, seasonal vegetables, penne pasta with meat marinara sauce, penne pasta with garlic alfredo sauce and sliced grilled chicken, vegetarian lasagna

Chef's choice dessert

Served with coffee, hot tea, lemonade and iced tea

Hawaiian Luau \$35

Hawaiian rolls, green salad with assorted dressings, seasonal fruit and vegetables, steamed basmati rice with butter, macaroni salad, braised Hawaiian pork, Huli Huli chicken with pineapple BBQ sauce

Chef's choice dessert

Served with coffee, hot tea, lemonade and iced tea

BBQ Buffet Dinner \$36

Rolls with butter, green salad with assorted dressings, green beans, mashed potatoes, corn on the cob

Choose 2 BBQ entrees: chicken, tri-tip, or brisket

Southern sheet cake for dessert

Served with coffee, hot tea, lemonade and iced tea

Stationary Hors D 'Oeuvres - (Minimum 25 Guest)

Prices are per person

Hummus Display \$7

Fresh cut seasonal vegetables and pita triangles served with homemade hummus and garlic herb ranch dipping sauce

Fresh Seasonal Fruit Display \$7

Assorted seasonal fruits served with local honey, Greek yogurt dipping sauce, and chocolate fondue

Charcuterie Display \$8

Seasoned local olives & nuts

Marinated artichoke hearts

Fresh heirloom tomato caprese skewers

Sliced prosciutto, coppa & dry salami

Fresh baked crostini & crackers

(Available as a display or individual portions)

Gourmet Cheese Display \$10

Assorted local & imported cheeses served with herbed crostini and assorted crackers

Hors D 'Oeuvres by the Dozen (Minimum of 3 dozen)

Roasted Squash \$20

Roasted winter squash with pomegranate and balsamic

Spring Rolls \$20

Fresh mini vegetables spring rolls served with warm sweet Thai Chile sauce

BBQ Meatballs \$25

Hand rolled meatballs served in our balsamic BBQ sauce

Mini Baked Brie \$22

Baked phyllo crust filled with brie cheese and cranberry chutney

Fried Smoked Gouda Bites \$25

Smoked gouda cheese bites lightly breaded and fried golden brown served with marinara

Spanakopita \$30

A savory Greek pastry stuffed with spinach & seasoned feta in a phyllo shell

Shrimp Arancini \$32

Shrimp wrapped in a saffron infused risotto lightly breaded and fried golden brown, served with a spicy marinara

Deep Fried Ravioli \$25

Deep fried ravioli with smoked tomato puree and parmesan

Bruschetta \$20

Fresh tomato bruschetta on an oven toasted crostini topped with shaved parmesan

Prosciutto Melon \$24

Prosciutto wrapped melon with balsamic

Deviled Eggs \$24

Fresh house made deviled eggs lightly dusted with a Spanish paprika

Smoked Salmon Bites \$26

Smoked salmon and herbed cream cheese served on a golden-brown puff pastry bite

Shrimp Cocktail, Grilled or Chilled \$30

Grilled or chilled shrimp with our house made sauce

Prosciutto Wrapped Asparagus \$24

Shaved prosciutto wrapped around blanched asparagus spears

Bar Menu

Bar Set-up Fee \$150

Full bar set up with call, premium, and top shelf brands, assorted house wines, domestic and import bottled beers

Bartender provided for up to 6 hours

*\$75 for each additional hour

A La Carte Items and Additions

House wine	\$29 per bottle
House Champagne	\$20 per bottle
Corkage Fee	\$15 per bottle
Sparkling Cider	\$15 per bottle
Domestic Keg	\$300
Import/Craft Keg	\$350

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Audio/Visual Equipment

(A/V Technician not included, equipment rental and setup only)

Total A/V Package \$250

1-10' projection screen, 1- LCD projector, 1- Wireless handheld microphone and sound system patch with speakers

A La Carte A/V Items

Handheld wireless microphone	\$50
Wireless lapel microphone	\$50
10' projection screen	\$50
LCD projector	\$130
Sound system patch w/ speakers	\$150
Easel with Flipchart	\$10
12'x12' Dance Floor (rental & setup)	\$300
Chair Covers (Available colors: Ivory, White, Black)	\$3 each
Stage (Two 4'x 8' sections available)	\$50 each
*\$100 delivery fee will be charged for additional sections if needed	