



Private Event Packages



Displayed Hors D'oeuvres

Fresh Fruit & Berries	\$7
A selection of seasonal Tropical fresh cut Fruit & Berries elegantly displayed with Caramelized Pecans & Walnuts	
Vegetable Crudités	\$6
Seasonal fresh cut Vegetables including Cherry Tomatoes, Zucchini, Yellow Squash, Broccoli Florets, Cauliflower Florets, Celery, Carrots, Cucumbers, Red & Yellow Bell Peppers served with two dipping Sauces	
Artisan Cheese Board	\$8
A selection of Imported and Domestic Cheeses including Crème Brie, Seasonal Grapes, Crostini & Savory Crackers	
Caramelized Brie Wheel	\$4
Garnished with Sun Dried Cherries & Figs, roasted Pecans, Brown Sugar glaze and presented with lightly toasted Crostini & savory Gourmet Crackers	
Mediterranean Antipasto	\$10
Fine Italian Meats, roasted Sweet Peppers, grilled Green & Yellow Zucchini, Artichokes, assorted Marinated Mushrooms & Olives, grilled Eggplant Caponatta, Greek-Olive Tapenade presented with toasted Crostini and Crackers	
Mid-East Feast	\$8
A feast of roasted Red Peppers, Hummus, fire roasted Baba Ghanoush, stuffed Grape Leaves, Kalamata Olives, Tzatziki sauce & served with toasted Pita points	
Crostini Bar	\$6
Offering Greek-Olive Tapenade, Hummus & classic Bruschetta di Roma served with assorted toasted Crostini & Grissini Breadsticks	
South of the Border	\$7
A colorful basket of Tri-Color Tortilla Chips, hand mashed Guacamole & Salsa	
Classic Shrimp Cocktail	\$10
Fume Blanc Poached Prawns served with traditional Cocktail Sauce, Creole Remoulade & Fresh Cut Lemon Wedges	

Passed Hors D'oeuvres

Hot Hors D'oeuvres

Stix

Thai Chicken with Peanut-Red Chile Sauce	\$3.00
Mandarin Beef with Hoisin Dipping Sauce	\$3.00
Chipotle- Agave Nectar Glazed Shrimp	\$3.00
Honey Marinated Sonoma Lamb Lollipop with Feta-Olive Sauce	\$6.00

Croustades and Crostini

Wild Mushroom Relish with Manchego Cheese	\$2.50
Sun Dried Tomato, Kalamata Olive and Shredded Mozzarella	\$2.50
Snow Crab, Ricotta and Artichoke	\$3.50
Roasted Sweet Peppers, Basil and Balsamic Syrup	\$2.50

Quick Pick-Up

Baked Spanish Empanadas with an Avocado- Smoked paprika Sauce	\$3.00
Classic Greek Spanakopita with Lemon Vinaigrette	\$3.00
Vegetable Spring Roll with Ponzu Glaze	\$3.00
Petite Quiche with Arrowhead Spinach and Applewood Bacon	\$2.50
Mini Tortilla Cup w/Chipotle Glazed Rock Shrimp, Sweet Corn & Green Bell	\$3.00
Chesapeake Bay Blue Crab Stuffed Mushrooms	\$3.00
Bacon Macaroni & Cheese Bites	\$2.50
Sweet Maryland Crab Cakes with Remoulade	\$3.50
Coconut Shrimp with Mango Salsa	\$3.00

Cold Hors D'oeuvres

Bruschetta -Traditional Tomato, Basil, Garlic, Aged Balsamic	\$2.50
Three Olive Tapenade and Whole Bay Shrimp in Savory Cup	\$2.50
Alder Smoked Salmon, Lemon Mascarpone and Chives	\$3.00
Parma Prosciutto and Melon Bite	\$3.00

Quick Pick-Up

Triple Crème Brie and Grape Stix	\$2.50
Caprese Skewers with Basil Aioli	\$2.50
Chinese Chicken Salad Cups with Toasted Sesame Dressing	\$3.00
Tuna Tartar in Cucumber Cup	\$3.50

Breakfast

All Breakfast Packages include: Self-serve Beverage Station with Iced Tea, Orange Juice, Coffee, Decaf and Water. Free Self-Parking, Complete Room Set-up and Break-down, and House Linens and Choice of Napkin Color

Plated
(\$25.00 per Person)

Choice of Two Entrees

BREAKFAST BREADS SERVED FAMILY STYLE \$3

Napa Valley Omelet

Three Egg Omelet with Tomato, Pesto and Goat Cheese Served with Fresh Fruit or O'Brien Potatoes

Wood Ranch French Toast

Sprinkled with Powdered Sugar and Served With Maple Syrup
Served with Fresh Fruit

Belgian Waffle

Sprinkled with Powdered Sugar and Topped with Whipped Cream
and Served with Assorted Fresh Berries

Breakfast Quesadilla

Filled with Two Eggs Scrambled with Cheese and Sausage and
Topped with Pico De Gallo and Guacamole

Classic Eggs Benedict

Two Poached Eggs on Smoked Canadian Bacon and Freshly Toasted English Muffin topped
with House Made Hollandaise Sauce Served with Fresh Fruit or O'Brien Potatoes

Monte Cristo Sandwich

Two slices of Egg Bread filled with Swiss Cheese and Ham dipped in Egg Batter and Fried,
Served with Fresh Fruits or O'Brien Potatoes

Three Scrambled Eggs

Served with Crisp Bacon and Sausage Links Served with Fresh Fruit or O'Brien Potatoes

Wood Ranch Golf Club

Menu Pricing Does not Include 22% Service Charge and 7.25% Sales Tax. All menu Items and Pricing Subject to Change.

Continental Breakfast

(\$18 per person)

Fresh Seasonal Fruit, Breakfast Breads & Pastry, Jam, Sweet Butter
Freshly Squeezed Orange Juice,
Coffee, Decaf and Hot Teas

Add to your breakfast:

Yogurt and Granola
\$5

Oatmeal served with Brown Sugar & Raisins
\$4

Cottage Cheese with Fresh Berries
\$5

Hard Boiled Eggs
\$4

Breakfast Buffet

(\$25 per person)

Fresh Seasonal Fruit
Eggs Scrambled with Cheddar Cheese, Crisp Bacon and Sausage Links
O'Brien Potatoes
Assortment of Breakfast Breads, Jams and Sweet Butter

Create a Brunch Feast *(items can be added to either breakfast buffet)*

Classic Eggs Benedict	\$6
Wood Ranch Signature Bread Pudding with Maple Syrup	\$5
Smoked Salmon Display with Mini Bagel & Cream Cheese	\$6
House Made Biscuits and Gravy	\$6
Jumbo Shrimp Cocktail	\$10
Peel and Eat Shrimp	\$7
Seafood Ceviche (Seasonal Seafood)	\$9
Baileys Irish Cream French Toast, Pancakes or Waffle Station	\$10
Wood Ranch Oatmeal w/ accompaniments	\$4
Omelet Station with variety of vegetables and meat (add \$200 Chef Fee)	\$12
Choice of: Caesar, Bowtie Pasta or Mixed Green	\$4
Choice of: Caprese or Antipasto Salad	\$5

Wood Ranch Golf Club

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Lunch

All packages include: Self-serve Beverage Station with Iced Tea, Water, Coffee (Regular & Decaf), Free Self-Parking, Complete Room Set-up and Break-down, and Choice of House Linens and Napkins

Plated Lunch

(Additional listed under dinner)

Choice of Two Entrees

\$25 Per Person, Add Salad or Dessert for \$5 Per Person

All Entrees come with Rolls and Butter

The Cobb Salad

A Blend of Iceberg and Romaine Lettuces, Applewood Bacon, Grilled Chicken, Hard Boiled Egg, Avocado, Tomato and Blue Cheese Served with The Original "Brown Derby" Dressing

Grilled Chicken Caesar

Crisp Romaine Lettuce, Freshly Grated Parmesan Cheese, House Made Croutons tossed in Classic Caesar Dressing

Asian Chicken Salad

Grilled Marinated Chicken Breast with Iceberg Lettuce, Napa Cabbage, Red Cabbage, Edamame, Roasted Peanut, Carrot, Bell Peppers with Spicy Peanut Dressing

Grilled North Atlantic Salmon Salad

Asian Baby Greens, Cucumbers, Heirloom Tomatoes, Soy Ginger Vinaigrette

Char-Broiled 1/2lbs Burger

Served with Tomato, Lettuce, Onions & Pickle Served with Fresh Fruit or Homemade Potato Chips

Penne Pasta

Oven Roasted Chicken Breast with Fresh vegetables and Tomato Marinara Tossed with Penne Pasta and Fresh Grated Parmesan

Tri-Colored Cheese Tortellini

Tossed with Grilled Chicken and Parmesan Cream Sauce
(Can be served without chicken)

French Dip Sandwich

Au Jus Roast Beef, Creamy Horseradish, Caramelized Onion and Swiss Cheese on Hoagie Roll Served with Fresh Fruit or Homemade Potato Chips

Wood Ranch Chicken Tacos

3 Corn Tortillas with Grilled Chicken, Lettuce, Pico de Gallo with Chips and House Made Salsa

Oven Roasted Turkey Breast Wrap

Lettuce, Tomato and Vermont Cheddar Wrapped in a Flour Tortilla Served with Fresh Fruit or Homemade Potato Chips

Specialty Themed Buffets

All packages include Self-serve Beverage Station with Iced Tea, Water, Coffee (Regular & Decaf), Free Self-Parking, Complete Room Set-up and Break-down
House Linens and Choice of Napkin Color

Wood Ranch BBQ Buffet

Our Char Grilled Sandwich Bar Featuring Gourmet Condiments
Char Grilled Angus Hamburgers and Marinated Chicken Breasts with Fresh Buns
Sliced Cheeses and Crumbled Blue Cheese
Apple Wood Smoked Bacon, Sautéed Mushrooms, Grilled Onions
Sliced Red Onions, Garlic Dill Pickles
Whole Grain Mustard, Yellow Mustard, Mayonnaise
Spicy Barbeque Sauce, Homemade Salsa
Homemade Bourbon Baked Beans
Mixed Green Salad, Cole Slaw and Pasta Salad
\$35

Deluxe BBQ Buffet

Garden Salad with Ranch & Italian Dressing
Cole Slaw
Herb Rubbed Grilled Tri-Tip
Honey Barbeque Chicken
Bourbon Baked Beans, Garlic Mashed Potatoes
Rolls & Butter
\$40

Add a Carving Station!

\$200 FOR CHEF STATION + PER PERSON PRICE
Accompanied by Assorted Rolls and Condiments

Roast Prime Rib with Horseradish and Aus Jus	\$15
Roast Breast of Turkey with Giblet Gravy and Cranberry Relish	\$12
Glazed Ham and an Apple-Star Anise Glaze	\$12
Whole Salmon with Sake Citrus-Ginger Glaze	\$14

Classic Delicatessen Buffet

Freshly Baked Bread and Rolls
Cole Slaw or Potato Salad
Pasta Salad with Sun Dried Tomatoes, Olives and Basil
Roma Tomato and Cucumber Salad
California Greens with Cucumber Ranch and Italian Vinaigrette Dressing
Cheddar, Swiss and Pepper Jack Cheeses
Honey-Cured Ham, Roast Beef, Smoked Turkey and Molinari Salami
Lettuce, Tomato, Onion, Olives, Peppers, and Pickles
Mayonnaise, Mustard and Thousand Island Dressing
\$35

The Mediterranean Buffet

Caprese Salad with Buffalo Mozzarella and Marinated Tomato with Basil
Tossed Baby Mixed Greens with Heirloom Tomatoes and Goat Cheese in Red Wine Vinaigrette
Roasted Chicken with Balsamic Red Onion Glaze
Grilled Salmon with a Chardonnay Whole Grain Mustard Sauce
Spinach Ravioli in a Sun Dried Tomato Cream Sauce with Shaved Reggiano
Steamed Green Beans with Truffle Butter
Warm Rolls with Butter
\$40

The Californian Buffet

Rolls & Butter
Tossed Caesar Salad
Fresh Seasonal Fruit Display
Seared Breast of Chicken with Sun Dried Tomato and Fresh Herb Sauce
Broiled Salmon with Champagne Shrimp Sauce
Garlic Mashed Potatoes
Steamed Green Beans
\$40

Taste of Tuscany Buffet

Chef's Selection Antipasto Salad
Tossed Caesar Salad with Chopped Kalamata Olives and Feta Cheese
Buffalo Mozzarella with Marinated Tomato and Fresh Basil
Chicken Parmesan with Marinara and Provolone
Cheese Tortellini, Sun Dried Tomato and Fresh Sage
Linguini with Shrimp, White Wine, Lemon, Oregano, Garlic and Chopped Clams
Penne Pasta with Three Cheese Sauce
\$40

South of the Border Buffet

Corn Tortilla Chips
Guacamole, Sour Cream and Salsa
Chopped Green Salad with Pepita Ranch Dressing
Beef & Chicken Fajitas (Select Two)
Homemade Cheese Enchiladas
Spanish Rice
Braised Pinto Beans
Flour Tortillas
\$40

Dinner

(Lunch Pricing also Listed)

Plated

CHOICE OF TWO ENTREES + Vegetarian Entree

All Items come with Fresh Baked Rolls and Sweet Butter

Choice of One Salad & Two Sides

Add Dessert for \$5

Salad Choice (Choose One)

Traditional Caesar Salad

Chilled Iceberg Wedge with Shaved Onion, Bacon Bits, Diced Tomatoes & Crater

Lake Bleu Cheese Vinaigrette

Baby Mixed Greens with Gorgonzola, Baby Heirloom Tomato, Candied Pecans
and Green Apple with Balsamic Vinaigrette

Side Dishes (Choose Two)

Garlic Mashed Potatoes

Roasted Red Potatoes

Wild Rice Pilaf

Saffron Basmati Rice

Parmesan Risotto

Chef's Selection of Farmers Market Vegetables

Baby Carrots

Roasted Asparagus with Sea Salt and Balsamic Drizzle

Steamed Green Beans with Butter and Almonds

Entrée Choices

Chicken Piccata

Oven Roasted to Perfection served with a Lemon Beurre Blanc Caper
Sauce \$30 / \$35

Stuffed Chicken Breast

Provolone Cheese, Fresh Basil and Prosciutto
\$33 / \$35

Roasted Top Sirloin

Topped with a Rosemary–Garlic Red Wine Reduction
\$35 / \$40

Grilled Tri-Tip

Marinated in Citrus
\$35 / \$40

Seared Filet Mignon wrapped in Applewood Smoked Bacon

with Sautéed Mushrooms and Scallions
\$48

Roasted Black Angus Filet Mignon

Topped with Melted Gorgonzola and served with a Red Wine Demi-Glace
\$48

Blackened New York Steak with Crispy Onions

\$43 / \$48

Sautéed Atlantic Salmon Fillet

Served with a Chardonnay Dill Sauce
\$35 / \$40

Seared Fillet of Alaskan Halibut

served with a Basil Lemon Butter and Herbed Couscous
\$40 / \$45

Seared Fillet of Chilean Sea Bass

Lemon Chive Butter on a bed of Garlic and Herb Angel Hair Pasta
\$43 / \$48

'Duets'

Surf & Turf

Charbroiled Filet Mignon topped with Garlic Maitre'd Butter accompanied by Three
Jumbo Shrimp Scampi with Duchess Potatoes
Chef's Selection of Season Vegetables
\$53

Roasted Black Angus Filet Mignon & Grilled Chicken Breast

Chicken Served with a White Wine Butter Sauce with Roasted Red Potatoes and Chef's
Selection of Season Vegetables
\$50

Vegetarian Options

Butternut Squash Ravioli

Wild Mushroom Mix and Spinach Served with Sage Brown Butter Sauce

Pasta Primavera (Vegan)

Fresh Penne Pasta, Sautéed Garden Vegetables, Garlic, Olive Oil

Please inform us of any dietary needs

Vegetarian dishes will be priced the same as higher priced entrée choice

Wine List and Cocktail Service



Hosted Bar

Hours Hosted	Beer & Wine	Well	Call	Premium	Super Premium
1 Hour	\$12.00	\$15.00	\$17.00	\$21.00	\$26.00
2 Hours	\$16.00	\$18.00	\$21.00	\$25.00	\$30.00
3 Hours	\$20.00	\$22.00	\$25.00	\$29.00	\$34.00
4 Hours	\$24.00	\$26.00	\$29.00	\$33.00	\$38.00
5 Hours	\$28.00	\$30.00	\$33.00	\$37.00	\$42.00

*Prices are per person for the duration chosen, plus tax and service charge.

\$150+ Tax Setup & Bartender Fee
2 bartenders required over 120 guests

Bar Pricing

Sparkling Wines

J Roget Champagne

Glass

8

Bottle

28

House Wines-Canyon Road

Chardonnay

8

30

Pino Grigio

8

30

Merlot, California

8

30

Cabernet Sauvignon

8

30

Premium Wines

Estancia Sauvignon Blanc, Monterey County, 2011

13

45

Zigzag Zinfandel

13

45

Angeline Pinot Noir

13

45

Buehler

13

45

Camelot Pinot Grigio

13

45

Chateau St Michelle Riesling

15

45

Cash Bar Pricing

Soft Drinks

4

Domestic Beer

6

Premium and Imported Beer

7

Well

8

Call

11

Premium

13

Super Premium

15

Wine List and Cocktail Service

Super Premium Brands

(Including all listed brands below: Premium, Call, Well brands, Beer & Wine, Premium Wine)

Bulleit Bourbon	Korbell Brandy	Grand Marnier Liqueur
Ron Zacapa Rum	Chivas Regal	Johnny Walker Black Label
Glenlivet	MaCallan 12 Years	Patron Silver
Grey Goose		

Premium Brands

(Including all listed brands below: Call, Well brands, Beer & Wine, Premium Wine)

Makers Mark	Crown Royal	Bombay Sapphire
Belvedere Vodka		

Call Brands

(Including all listed brands below: Well brands, Beer & House Wine)

Canadian Club	Jack Daniel's	Seagram's Seven
Seagram's VO	Tanqueray	Bailey's Irish Cream
Romana Sambuca	Bacardi Superior	Captain Morgan
Malibu Rum	Meyers Rum	Johnny Walker Red Label
Jose Cuervo	Tito's	Kettle One

Well Brands

(Including all listed brands below: Beer & House Wine)

Early Times Bourbon	Korbell Brandy	Barton Gin
Amaretto	Apple Pucker	Blu Curacao
Dry Vermouth	Sweet Vermouth	Ron Rio Rum
Clan McGregor Scotch	Pepe Lopez Tequila	Barton Vodka

Beer & Wine

(Including all Domestic and Imported Beer & House Wine)

(O'Doul's non-alcoholic upon request)

Choice of (1) Red and (1) White Wine
Choice of (2) Premium Beers
Choice of (2) Domestic Beers

Heineken , Corona, Amstel Light
Sierra Nevada Pale Ale

Budweiser, Bud Light, Coors Lite
MGD, Miller Lite

Wood Ranch Golf Club

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