

# The Woodworth

restaurant and cocktail bar

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## The Plated Dinners

The plated dinners are our unique two, three or four course dinners for groups of 20 or more

### **The Silver Package:** 2 Courses – Priced Per Person

40

\*\*Add Bread and Butter Service for \$3/guest

#### **The First Course – Salad**

*Guest will have one pre-selected salad*

##### **Mozzarella Salad\***

Ciliegine mozzarella, heirloom cherry tomatoes, red onion, basil, baby greens, balsamic reduction

##### **Fruit & Walnut Salad**

Baby greens, candied walnuts, blueberries, blackberries, apple, purple onion, moody blue, pecan bacon, heirloom tomatoes, pomegranate vinaigrette

#### **The Second Course – Entrée**

*Guest will have choice between two preselected entrées*

##### **Southern Fried Chicken**

Buttermilk chicken breast, red-eye gravy, smoked gouda-jalapeno polenta, braised spinach with onion and bacon lardon

##### **Scallops**

Pan roasted with sea salt and special cracked pepper on a bed of sweet potato puree served with sautéed wild mushrooms, pancetta, English peas in a marsala jus

##### **Caramelized salmon**(\$5 extra per person)

Verlasso salmon, Yukon mash, lobster meat, European butter, boursin cheese, sauteed brussel sprouts

##### **Filet Mignon** (\$5 extra per person)

Filet mignon, coffee crusted, gnocchi pasta, mushroom-asparagus ragout, moody blue, compound butter, balsamic reduction

##### **Zoodles\***

EVOO, roasted garlic, basil, heirloom tomato, sherry, pecorino, white balsamic, crusty French bread

\*asterisk notates vegetarian item – 11/3/20

## **The Gold Package:** 3 Courses – Priced Per Person

50

\*\*Add Bread and Butter Service for \$3/guest

### **The First Course – Salad**

*Guest will have one pre-selected salad*

#### **Mozzarella Salad\***

Ciliegine mozzarella, heirloom cherry tomatoes, red onion, basil, baby greens, balsamic reduction

#### **Fruit & Walnut Salad**

Baby greens, candied walnuts, blueberries, blackberries, apple, purple onion, bisque blue, pecan bacon, heirloom tomatoes, pomegranate vinaigrette

### **The Second Course – Entree**

*Guest will have choice between two preselected entrées*

#### **Southern Fried Chicken**

Buttermilk chicken breast, red-eye gravy, smoked gouda-jalapeno polenta, braised spinach with onion and bacon lardon

#### **Scallops**

Pan roasted with sea salt and special cracked pepper on a bed of sweet potato puree served with sautéed wild mushrooms, pancetta, English peas in a marsala jus

#### **Caramelized salmon**(\$5 extra per person)

Verlasso salmon, Yukon mash, lobster meat, European butter, boursin cheese, sauteed brussel sprouts

#### **Filet Mignon** (\$5 extra per person)

Filet mignon, coffee crusted, gnocchi pasta, mushroom-asparagus ragout, moody blue, compound butter, balsamic reduction

#### **Zoodles\***

EVOO, roasted garlic, basil, heirloom tomato, sherry, pecorino, white balsamic, crusty French bread

#### **Fresh Catch**

Pan-seared, braised Brussel sprouts, zucchini, wild mushroom, pearl onion, bacon lardon, apple-cider fumet

### **The Third Course – Dessert**

*guest will have one preselected dessert*

#### **OG cake**

*Bundt cake, sour cream, vanilla, chocolate chips, crushed marcona almonds*

**\*asterisk notates vegetarian item – 11/3/20**

**Smash cake**

*Chocolate cake, cookie crumb, chocolate ganache, espresso shot, fudge icing*

**Crème Brulee**

*Amaretto custard, fresh berries, crystalized sugar, crispy chocolate pearls*

**The Platinum Package: 4 Courses – Priced Per Person****70**

*\*\*Add Bread and Butter Service for \$3/guest*

**The First Course – Appetizer**

*Please select up to Two – Served on shared plates family style*

**Chicken Quesadillas****Nana's Toast****Truffle Fries\*****Calamari Fries****Lobster Fondue Crostinis****Shrimp Embrochettes****Caprese Lollipops****The Sliders****The Second Course – Salad**

*Guest will have one pre-selected salad*

**Moody Blue\***

Baby greens, asparagus, dried cherries, bb-q cashews, roasted corn, heirloom tomato, pickled red onion, cucumber, moody blue, honey-mustard vinaigrette

**Fruit & Walnut Salad**

Baby greens, candied walnuts, blueberries, blackberries, apple, purple onion, bisque blue, pecan bacon, heirloom tomatoes, pomegranate vinaigrette

**The Third Course – Entrée**

*Guest will have choice between two preselected entrées*

**Southern Fried Chicken**

Buttermilk chicken breast, red-eye gravy, smoked gouda-jalapeno polenta, braised spinach with onion and bacon lardon

**Scallops**

Pan roasted with sea salt and special cracked pepper on a bed of sweet potato puree served with sautéed wild mushrooms, pancetta, English peas in a marsala jus

**Caramelized salmon(\$5 extra per person)**

Verlasso salmon, Yukon mash, lobster meat, European butter, boursin cheese, sauteed brussel sprouts

**\*asterisk notates vegetarian item – 11/3/20**

**Filet Mignon** (\$5 extra per person)

Filet mignon, coffee crusted, gnocchi pasta, mushroom-asparagus ragout, moody blue, compound butter, balsamic reduction

**Zoodles\***

EVOO, roasted garlic, basil, heirloom tomato, sherry, pecorino, white balsamic, crusty French bread

**Fresh Catch**

Pan-seared, braised Brussel sprouts, zucchini, wild mushroom, pearl onion, bacon lardon, apple-cider fumet

**The Fourth Course – Dessert**

*Pre-selected, served family style-pick two*

**OG Cake**

*Bundt cake, sour cream, vanilla, chocolate chips, crushed marcona almonds*

**Crème Brulee**

*Amaretto custard, fresh berries, crystalized sugar, crispy chocolate pearls*

**Colossal Chocolate Cake**

*Vanilla bean ice cream, macerated strawberries*

**Caramel Boudino**

*Crushed chocolate cookies, vanilla anglaise, salted caramel sauce, chantilly cream*