

The image shows the interior of a restaurant and cocktail bar. The space features a mix of materials, including light green painted walls, dark green trim, and exposed brickwork. Large windows with dark frames offer a view of the outdoors, where red patio umbrellas are visible. The seating consists of light grey upholstered chairs and a grey tufted booth. The tables are made of light-colored wood. A modern lighting fixture with several white conical shades hangs from the ceiling. The floor is made of light-colored wood with a herringbone pattern. The overall atmosphere is contemporary and sophisticated.

The Woodworth
restaurant and cocktail bar

Dinner Buffet | Tier One

Tier One | choice of 2 entrees, 2 sides | \$50

*Add bread & butter service for \$3 per guest.
Buffets are designed to accommodate a guaranteed guest count and are not "all you can eat." Additional charges will be applied for extra food and must be purchased in advance.

asterisk notates vegetarian item



Chef Entrees

Lukes "Hot" Chicken

nashville style chicken tender, peri peri spice, local honey, white bbq sauce

Short Rib Ragu

slow braised, wild mushroom, onion, carrot, celery

Fresh Catch

char broiled, roasted red pepper coulis

Veal Saltimbocca

pan sauteed, prosciutto, fontina, baby spinach, sage, wild mushroom, sundried tapenade marsala

Chef Sides

Yukon Mash*

butter, sour cream, pecorino

Wild Rice Pilaf

red and yellow pepper, carrot, english pea, shaved brussels, mushroom, roasted garlic

Truffle Mac and Cheese*

cavatappi pasta, white truffle oil, melting cheese, breadcrumbs

French Bean

haricot verts, caramelized onion, bacon lardon, heirloom tomato

Stir Fry Vegetables*

green beans, carrot, celery, red pepper, yellow pepper, cashew, ponzu



Dinner Buffet | Tier Two

Tier Two | choice of 3 entrees, 3 sides | \$75

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Chef Entrees

Pan Roasted Chicken

grilled chicken breast, wild mushroom, sherry cream

Pan Seared Scallops with Marsala Jus

jumbo U-8 wild scallops, salt & pepper crust, marsala jus

Mirin Salmon

verlasso salmon, mirin glaze

Herb Crusted Ribeye Slow Roasted with Vegetable Jus

slow roasted, vegetable jus, horseradish cream

Porcini Crusted Tenderloin

grilled over poast oak, balsamic cabernet jus, carved table-side

Chef Sides

Yukon Mash*

butter, sour cream, pecorino

Wild Rice Pilaf*

red & yellow pepper, carrot, english pea, shaved brussel, mushroom, roasted garlic

Cauliflower Risotto*

cauliflower pearls, wild mushroom, english peas, pecorino

Asparagus & Carrots*

grilled asparagus, honey roasted baby carrots

Glazed Carrot*

fig marmalade, copra coconut nectar, candied pecans

French Bean

haricot verts, caramelized onion, bacon lardon, heirloom tomato



Add On Starters | \$5 Per Person | Served Family Style

Caesar Salad

chopped romaine, sundried tomato tapenade, rustic croutons, pecorino cheese, creamy anchovy dressing

Truffle Fry Shooters*

shaved pecorino, white truffle oil, house made ketchup

Meatballs & Gravy

beef, pork, ricotta, romano, "nanas" gravy, san marzano tomato, garlic, basil, oregano, fontina, pecorino, crusty french bread

Italian Flatbread

sopressata, San Marzano tomato, jalapeno, smoked mozzarella cheese, basil, hot honey

Calamari Shooters

orange ginger glaze, toasted marcona almonds, blistered shishitos

Nana's Toast

sweet potato puree, pot roast, onions straws, horseradish cream

Avocado Crostinis*

avocado, sea salt, blistered jalapeno, cilantro, pomegranate arils, pepita, chili oil, cilantro micro, grilled baguette

Add On Desserts | \$6 Per Person

Crème Brulee

vanilla anglaise, blueberry curd, crystalized sugar, crispy chocolate pearls

Wicked Banana Shooter

banana custard, 99 banana liquor, vanilla wafers, crystalized sugar, whipped cream

Brown Butter Cake

marcona almond crush, vanilla anglaise, brown butter cake, caramel, whipped cream, blueberry

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