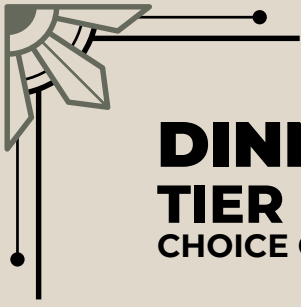


The image shows the interior of a restaurant and cocktail bar. The space features a mix of materials, including light-colored wood paneling on the walls and ceiling, and exposed brickwork on the right side. The floor is made of light-colored wood with a herringbone pattern. In the foreground, there are several tables with light-colored wooden tops and metal legs. The tables are set with white tablecloths, glassware, and plates. The chairs are upholstered in a light grey or blue fabric with a modern, curved design and thin metal legs. Large windows with dark frames provide a view of the outdoors, where red umbrellas and greenery are visible. The lighting is a combination of recessed ceiling lights and several pendant lamps with white, conical shades. The overall atmosphere is clean, modern, and sophisticated.

The
Woodworth
restaurant and cocktail bar



DINNER BUFFET \$50
TIER ONE
CHOICE OF 2 ENTREES & 2 SIDES



**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

Chimichurri

Grilled chicken, poblano lime chimichurri

Short Rib Ragu

Slow braised, wild mushroom, onion, carrot, celery

Fresh Catch

Char broiled, lemon blurred blanc

Shrimp & Grits

Gulf shrimp, coffee crust & cajun spice, braised spinach, roasted garlic, red onion, pancetta

Chef Sides

Yukon Mash*

Butter, sour cream, pecorino

Wild Rice Pilaf

Red and yellow pepper, carrot, english pea, shaved brussel, mushroom, roasted garlic

Truffle Mac and Cheese*

Cavatappi pasta, white truffle oil, melting cheese, breadcrumbs

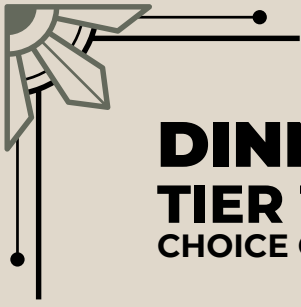
French Bean

Haricot verts, caramelized onion, bacon lardon, heirloom tomato

Stir Fry Vegetables*

Chili oil, green beans, broccoli, carrot, celery, squash, zucchini, red pepper & yellow pepper, toasted sesame





DINNER BUFFET \$80
TIER TWO
CHOICE OF 3 ENTREES & 3 SIDES



**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

Pan Roasted Chicken

Airline chicken, wild mushroom, sherry cream

Pan Seared Scallops with Frangelico Cream

Jumbo U-8 wild scallops, salt & pepper crust, frangelico cream

Caramelized Salmon

Verlasso salmon, ginger-soy beurre blanc

Herb Crusted Ribeye Slow Roasted with Vegetable Jus

Slow roasted, vegetable jus, horseradish cream

Porcini Crusted Tenderloin

Grilled over post oak, balsamic cabernet jus

Chef Sides

Glazed Carrot*

Fig marmalade, copra coconut nectar, candied pecans

Yukon Mash*

Butter, sour cream, pecorino

Wild Rice Pilaf*

Red and yellow pepper, carrot, english pea, shaved brussel, mushroom, roasted garlic

Cauliflower Risotto*

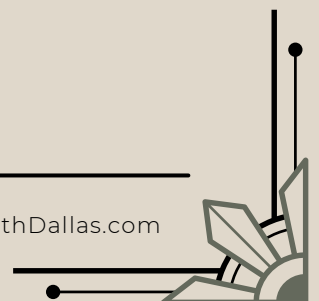
Cauliflower pearls, wild mushroom, english peas, pecorino

French Bean

Haricot verts, caramelized onion, bacon lardon, heirloom tomato

Asparagus & Carrots*

Grilled asparagus, honey roasted baby carrots





ADD ON STARTERS AND DESSERTS

SERVED FAMILY STYLE



**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

Starters | \$5

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 brea

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

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

