

The Woodworth

restaurant and cocktail bar

The Appetizers

Shrimp Cocktail (50 each) <i>Jumbo gulf, peach vodka cocktail sauce</i>	150
Shrimp Enbrochettes (25 each) <i>Bacon wrapped, pepperjack, jalapeno, spicy BBQ sauce</i>	120
Scallops (25 each) <i>Pan roasted, wild mushrooms, sugar snap peas, marsal jus</i>	180
Polpetta Crostini (25 each) <i>Meatballs, provolone cheese, marinara, French bread</i>	75
Truffle Fry Shooters* (25 each) <i>Shaved Parmesan, white truffle oil, house made ketchup</i>	65
Wings Confit (25 each) <i>Salt and pepper cured, rendered pork leaf and duck fat, sriracha buttermilk</i>	80
Stuffed Mushrooms (25 each) <i>Shitake mushrooms, blue crab, port wine demi</i>	120
Nana's Toast (25 each) <i>Sweet potato puree, pot roast, onion straws, horseradish cream</i>	95
Calamari Shooters (25 each) <i>Crispy, seasoned, calamari fries, warm homemade marinara</i>	90
Chili Crusted Tenderloin (25 each) <i>Arbol, ancho, guajillo peppers, pure cane sugar, fig demi glaze</i>	125
Chicken Satay (25 each) <i>Chargrilled, skewered, peanut glaze</i>	90

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Crab Nacho (25 each)	120
<i>Blue crab, taro chips, avocado butter, jalapeno, sriracha aioli</i>	
Crab Cakes (25 each)	120
<i>Lump crab, panko breadcrumbs, house seasonings, stone ground mustard</i>	
Asparagus En Crouete (25 each)	90
<i>Prosciutto, cantaloupe, balsamic glaze</i>	
Guacamole & Chips* (Serves 12-15)	75
<i>Avocado, serrano peppers, red spicy salsa</i>	
Frito Brie* (25 each)	95
<i>Fig & honey marmalade, candied walnuts, granny smith apple, French bread</i>	
Cheese Display* (Serves 25)	120
<i>Brie, smoked gouda, babybell, peppered goat cheese, walnut gormandise, fruit and crackers</i>	
Spicy Sweet Potato Hummus & Veggie Crudité* (Serves 25)	95
<i>Roasted sweet potato hummus shooters served with crisp vegetable sticks and crispy tortilla</i>	
Caprese Lollipops* (25 each)	70
<i>Fresh mozzarella, heirloom cherry tomatoes, fresh basil, balsamic reduction</i>	
Ahi Tuna Tray (Serves 25)	180
<i>Cajun spices, marinated cucumbers, mango salsa, wasabi</i>	
Ahi Tuna Wontons (25 each)	120
<i>Cajun spices, marinated cucumbers, mango salsa, wasabi, crisp wonton</i>	
Chicken Quesadilla (28 each)	95
<i>Four tortilla, grilled chicken, smoked Gouda, pecan smoked bacon</i>	
Steakhouse Sliders (25 each)	120
<i>Steakhouse blend, pecan bacon, berry compote, Texas goat cheese, challah roll</i>	
Pig and Pear Sliders (25 each)	120
<i>Crispy Pork, bacon aioli, pear chutney, Carolina sauce, southern bun</i>	

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Lobster Fondue Crostini (25 each)	180
<i>Main lobster, brie, grainy mustard, fresh tarragon served on crostini</i>	
Truffle Mac & Cheese Shooters* (25 each)	95
<i>Melting cheese, truffle oil, breadcrumbs</i>	
Beef Carnitas Tacos (16 each)	80
<i>Shredded beef, Mexican spices, heirloom pico, pickled cucumber, salsa Verdi, flour tortilla</i>	
Charro Chicken Taco (16 each)	80
<i>“Sous vide” chicken tossed with pecan bacon and heirloom pico de gallo in a grilled flour tortilla with avocado salsa, arugula, fontina cheese and drizzled with chipotle aioli</i>	
Black Bean Veggie Tacos* (16 each)	65
<i>Black bean, mushroom, asparagus, roasted corn, pico de gallo, queso fresco, salsa verde, flour tortilla</i>	

The Sweets

Mini Torts (45 pieces)	65
<i>Fresh berry, S’mores, Cookies ‘n Crème, Baked Apple, Meyer Lemon</i>	
Beignets* (25 pieces)	30
<i>Cinnamon sugar, berry compote, chocolate sauce</i>	
Petit Four* (35 pieces)	50
<i>Assortment of mini chocolate treats</i>	
Crème Brulee Cups (25 pieces)	75
<i>Amaretto custard, fresh berries, crystalized sugar, crispy chocolate pearls</i>	

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Brunch Bites

Mini Waffles* (24 each) <i>Belgium waffles, whipped butter, maple syrup</i>	90
Chicken and Waffle Sliders (24 each) <i>Sweet potato and cranberry waffles, cornflake crusted chicken, maple syrup</i>	120
Breakfast Meats (36 each) <i>Ham, bacon, and sausage</i>	80
Fruit & Yogurt Parfait Shooters* (25 each) <i>Vanilla yogurt, mixed berry, granola</i>	75
Fruit Tray* (serves 24) <i>Seasonal Fruit Selection</i>	95
Deviled Eggs (48 each) <i>Classic recipe, Dijon mustard, mayonnaise, paprika</i>	75
Bite Size Quiche (50 each) <i>Assorted mini quiche bites</i>	55
Beignets* (25 each) <i>Homemade, cinnamon sugar, berry compote</i>	30
Coffee Cake* (25 each) <i>Sour cream coffee cake, cinnamon, brown sugar, nuts</i>	45

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The Brunch Buffet

*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.*

All brunch buffet packages are priced per person

Brunch Buffet 1: <i>Choice of 2 entrees, 2 sides, 1 dessert</i>	20
Brunch Buffet 2: <i>Choice of 3 entrees, 3 sides, 1 dessert</i>	25
Brunch Buffet 3: <i>Choice of 3 entrees, 4 sides, 1 dessert</i>	30

Brunch Entrees:

Breakfast Tacos – Egg, potato, and cheddar on flour tortilla

Healthy Choice Scramble – Egg whites, wild mushroom, tomato, goats cheese, spinach

America Scramble – Scrambled Eggs, Cheddar Cheese, Sausage, Bacon

Migas – Scrambled eggs, chorizo, smoked gouda cheese, red chili tomatillo sauce, corn tortillas and pico

French Toast - Rich egg custard topped with a banana walnut foster sauce on the side

B & G - Buttermilk biscuits topped with a sausage and bacon peppered cream gravy

Brunch Sides:

Southwestern Potatoes - red skin potatoes tossed with bell peppers, onions and roasted jalapenos

Hash browns - shredded "Kennebec" potatoes, crisp and golden

Breakfast Meats - Bacon / Sausage Patties / Country Ham

Homemade Biscuits with Butter and Berry Compote ***Add Peppered Gravy \$2/person

Fresh Seasonal Fruit Tray

Sweet Street:

Beignets - Cinnamon sugar, berry compote, chocolate sauce*

Mini Torts – assorted mini torts

Brunch Stations: (\$5 more per person)

Waffle Station – Made to order Waffles with all the goodies (butter, syrup, fresh berries, whipped cream)

Omelet Station - Made to order Omelets with variety of ingredients (ham, cheese, veggies, etc.)

Meat Carving Station - Breakfast Ham carved to order

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The Dinner Buffet

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***Add Bread & Butter Service for \$2/guest*

***Add House Salad for \$4/guest*

Buffet 1: *Choice of 2 entrees, 2 sides, 1 dessert* **45**

Buffet 2: *Choice of 3 entrees, 3 sides, 1 dessert* **55**

Buffet 3: *Choice of 3 entrees, 4 sides, 1 dessert* **65**

Chef Entrees:

Walnut Crusted Chicken with Honey Dijon Vinaigrette

Pan Seared Scallops with Marsala Jus

Blackened Fresh Catch with Lemon Butter

Lamb Chops with Pear Red Wine Reduction

Jumbo Prawn (3) Skewers with Sundried Tomato Pesto

Herb Crusted Ribeye Slow Roasted with Vegetable Jus

Grilled Filet Mignon (\$5 extra per person)

Chef Sides:

Gnocchi Pasta & Wild Mushrooms with Blue Cheese Demi*

Sweet Potato Puree*

Parmesan Potatoes*

Au Gratin Potatoes with Walnut Gourmandise*

Papa's Mac and Cheese with Roast Beef

Truffle Mac and Cheese*

Sautéed Seasonal Vegetables*

Grilled Zucchini & Squash*

Braised Spinach

Green Beans with Caramelized Onions and Pecan Bacon

Grilled Asparagus* (\$4 extra/person)

Sweet Street:

Beignets - Cinnamon sugar, berry compote, chocolate sauce*

Mini Torts – assorted mini torts

Crème Brulee – classic crème brulee cups

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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 \$2/guest

The First Course – Salad

Please select one

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 – Entrée

Guest will have choice between two preselected entrées

Walnut Crusted Chicken Breast

walnut and panko crust, honey Dijon vinaigrette, herb brown rice, bacon lardon green beans

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

Fresh Catch

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

Filet Mignon (\$5 extra per person)

Filet Mignon, coffee crusted, wild mushroom gorgonzola gnocchi, cracked black pepper demi

Vegetable Enchilada*

grilled corn tortilla, asparagus, spinach, roasted corn, black bean, wild mushrooms, heirloom pico de gallo, poblano rajas, queso fresco, salsa verde

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The Gold Package: 3 Courses – Priced Per Person

50

**Add Bread and Butter Service for \$2/guest

The First Course – Appetizer

Please select up to two – Served on Shared Plates

Chicken Quesadillas

Nana's Toast

Truffle Fries*

Calamari Fries

Lobster Fondue Costinis

Shrimp Embrochettes

Ahi Tuna Wontons

The Sliders

The Second Course – Salad

Please select one

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 Third Course – Entrée

Guest will have choice between two preselected entrées

Walnut Crusted Chicken Breast

walnut and panko crust, honey Dijon vinaigrette, herb brown rice, bacon lardon green beans

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

Fresh Catch

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

Filet Mignon (\$5 extra per person)

Filet Mignon, coffee crusted, wild mushroom gorgonzola gnocchi, cracked black pepper demi

Vegetable Enchilada*

grilled corn tortilla, asparagus, spinach, roasted corn, black bean, wild mushrooms, heirloom pico de gallo, poblano rajas, queso fresco, salsa verde

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The Platinum Package: 4 Courses – Priced Per Person

60

**Add Bread and Butter Service for \$2/guest

The First Course – Appetizer

Please select up to Two – Served on Shared Plates

Chicken Quesadillas

Nana's Toast

Truffle Fries*

Calamari Fries

Lobster Fondue Crostinis

Shrimp Embrochettes

Ahi Tuna Wontons

The Sliders

The Second Course – Salad

Please select one

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 Third Course – Entrée

Guest will have choice between two preselected entrées

Walnut Crusted Chicken Breast

walnut and panko crust, honey Dijon vinaigrette, herb brown rice, bacon lardon green beans

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

Fresh Catch

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

Filet Mignon (\$5 extra per person)

Filet Mignon, coffee crusted, wild mushroom gorgonzola gnocchi, cracked black pepper demi

Vegetable Enchilada*

grilled corn tortilla, asparagus, spinach, roasted corn, black bean, wild mushrooms, heirloom pico de gallo, poblano rajas, queso fresco, salsa verde

The Forth Course – Dessert

Please Choose One – Desserts served individually

Homemade Beignets*

Cinnamon sugar, berry compote, chocolate sauce

Crème Brulee

Classic crème brulee cups

Beignet and Crème Brulee Combo (\$3 extra per guest)

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Boxed Lunch Menu

Available Monday – Friday 10:30 – 2:00

Boxed lunches are your choice of Sandwich -or- Salad. Both served with a homemade cookie or brownie.

Additional Sides: \$2

Sandwich Boxes \$13

Served with your choice of side: house made chips, chips and salsa, fruit salad, quinoa salad, or vegetable sticks

Mamas Pot Roast

roast beef, provolone cheese, horseradish cream sauce, on rosemary kaiser hoagie

California

oven roasted turkey, big-eye swiss cheese, lemlay tomatoes, fresh basil, pomegranate vinaigrette, chipotle aioli, on molasses wheat roll

The Woolworth

honey baked ham, white cheddar cheese, shredded lettuce, tomato, creole mustard, on panini hoagie

Salad Boxes \$13

All Salads are topped with grilled chicken

Fruit & Walnut Salad

baby greens, candied walnuts, berries, apple, purple onion, roquefort blue cheese, pecan bacon, heirloom tomatoes

Southwestern Salad

shredded lettuce, heirloom tomatoes, black beans, roasted jalapenos, avocado, red onion, smoked gouda, tortilla strips

Power Greens Salad

spinach, arugula, quinoa, strawberries, pecan bacon, bacon lardon, goat cheese, red onion, crunchy granola, blueberry vinaigrette

**\$150 minimum order

***\$10 delivery fee on all orders

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