

Whitetail Buffet Option “A”

Sharp Cheddar Cheese Platter
with Fresh Fruit or Vegetable Crudite

House Salad

Rolls & Butter

Choice of One from each Group:

Parsley New Potatoes, Garlic Mashed Potatoes

Vegetable Blend, Baby Peas with Mushrooms

Stuffed Shells, Tortellini Alfredo, Ziti

Choice of Two:

Top Round, Baked Ham, Roast Turkey, Roast Pork Loin,
Chicken Parmesan, Italian Chicken

Coffee & Tea

\$24.95

plus applicable sales taxes tax and 18% gratuity

Whitetail Buffet Option “B”

Stuffed Mushrooms or Fruit Platter

Vegetable Crudités

House Salad or Caesar Salad

Rolls & Butter

Choice of One of each Group:

Parsley New Potatoes, Garlic Mashed Potatoes, Wild Rice, Parsley Noodles

Corn w/ Roasted Red Peppers, Green Beans Almondine

Stuffed Shells, Tortellini Alfredo, Penne Pasta

Choice of One:

Stuffed Chicken Breast (Broccoli and Cheese — A House Favorite),
Roasted Chicken Italian Style, Grilled Salmon

and

Choice of Two:

Top Round, Baked Ham, Roast Turkey, Roast Pork Loin,

Coffee & Tea

\$27.95

plus applicable sales taxes tax and 18% gratuity

Whitetail Buffet Option “C”

Choice of Two:

Stuffed Mushrooms, Fruit Platter,

Vegetable Crudités or Swedish Meatballs

House Salad or Caesar Salad

Rolls & Butter

Choice of One from each Group:

Parsley New Potatoes, Garlic Mashed Potatoes, Wild Rice, Parsley Noodles

Corn w/ Roasted Red Peppers, Green Beans Almondine

Stuffed Shells, Tortellini Alfredo,
Penne Pasta (Sautéed with Olive Oil, Garlic, Basil and Parmesan Cheese)

Choice of One:

Stuffed Chicken Breast, Honey Glazed Ham, Grilled Salmon

And includes:

Prime Rib

Coffee & Tea

\$30.95

plus applicable sales taxes tax and 18% gratuity

The Whitetail – Sit Down Dinner Menu

Hot and cold hors d'oeuvre selections priced separately.

All dinners include choice of the following:

Chicken Pastina, or Broccoli Cheddar Soup

A House or Caesar Salad

Either Garlic Mashed Potatoes, Wild Rice, Tortellini Alfredo
or Penne (Sautéed w/ Olive Oil, Garlic Basil & Parmesan Cheese)

Either Green Beans Almondine, Vegetable Blend or Seasoned Peas & Mushrooms

Coffee and Tea

Dinner Choices

New York Strip Steak with Sautéed Mushrooms – Market

Hip Steak with Sautéed Mushrooms -10 oz – Market , -12 oz – Market

Filet Mignon with Sautéed Mushrooms and Béarnaise – Market

Prime Rib Au Jus – Market

Grilled Salmon – \$19.95

Shrimp Scampi – \$19.95

Chicken Parmesan – \$19.95

Stuffed Chicken Breast – \$17.95

Surf & Turf – New York Strip and Lobster Tail – Market

plus applicable sales taxes and 18% gratuity

Hors d'oeuvre Options

Cold Hors d'oeuvres

Shrimp Cocktail Platter Fresh shrimp on an iced bed served with cocktail sauce and fresh lemon wedges.	Price upon request
Vegetable Crudites Fresh vegetables served with homemade dips.	150.00/platter (serves 100)
Fresh Fruit Featuring fresh seasonal fruit.	150.00/platter (serves 100)
Cheese Platter Selected aged NYS cheeses served with assorted crackers, mustard dip and fresh fruit.	3.50/person
Strawberries Fresh Strawberries dipped in imported dark chocolate.	Seasonal/Market
Bruschetta Fresh chopped Roma tomatoes, roasted red peppers and basil in extra virgin olive oil, served with toasted baguette slices.	100.00/75 pieces

Hot Hors d'oeuvres

Shrimp Scampi Shrimp sautéed in butter, lemon, white wine and garlic.	Price upon request
Stuffed Mushrooms Sautéed mushroom caps stuffed with seasoned bread crumbs and sausage.	90.00/50 pieces
Scallops in Bacon Tender broiled scallops wrapped in bacon.	Price upon request
Gourmet Pizzas Prepared to your own unique specifications.	32.00/36-cut pizza
Vegetable or Sausage Bread Italian bread stuffed with broccoli, peppers, and mushrooms or sausage, mixed with, Mozzarella and Parmesan cheeses.	30.00/20-cut loaf
Chicken Wings Traditional Buffalo style, butter and garlic sauce or BBQ, served with celery and creamy Bleu Cheese	Price upon request
Chicken Parmesan Tender chunks of chicken breast baked in seasoned bread crumbs and Parmesan.	100.00/100 pieces
Reubenettes Miniature Reuben sandwiches of corned beef, sauerkraut, melted Swiss cheese and Russian dressing.	90.00/50 pieces
Swedish Meatballs Miniature meatballs in a creamy mushroom sauce.	85.00/100 pieces

plus applicable sales taxes and 18% gratuity

Stations

Carved Meats and Pasta Stations

Served with Fresh Rolls and Assorted Condiments

Roast Tenderloin of Beef	14.95 per Person
Steamship Round	12.95 per Person
Roast Top Round of Beef	10.95 per Person
Roast Pork Loin	9.95 per Person
Roast Fresh Turkey	9.95 per Person
Baked Ham	8.95 per Person
Garden Chef Salad	4.95 per Person
Choice of Two Penne, Rigatoni, Fettuccine Pasta, Homemade Baked Ziti prepared with, Choice of Two Our traditional Homemade Tomato Sauce, Alfredo, Olive Oil, Garlic, Basil and Imported Cheeses	8.95 per Person

plus applicable sales taxes and 18% gratuity

The Whitetail Beverage Services

OPEN BAR

Option 1

\$9.50 per Person for 1st hour

\$7.50 per Person for 2nd hour

\$6.50 per Person for 3rd hour

\$5.50 per Person for 4th hour

(Includes well brand liquors, mixers, draught beer, house wines, and soda)

Option 2

\$12.00 per Person for 1st hour

\$11.00 per Person for 2nd hour

\$9.00 per Person for 3rd hour

\$8.00 per Person for 4th hour

(Includes well brand liquors, mixers, draught beer, house wines, and soda)

Option 3

For four hour period

(Includes soda)

\$17.00 per Person – Premium Draught Beer

\$19.00 per Person – Craft Draught Beer

plus applicable sales taxes and 18% gratuity

The Whitetail – Graduation Menus

Party Dates: Sundays only in May, June, July, or August

Party Times: 12:00-3:00 PM, 1:00-4:00 PM, 5:00-8:00 PM.

Option #1 – Meal Buffet

Roasted Chicken

Choice of Meatballs or Sausage

Ziti

Seasonal Salad & Chef Salad

Bread & Butter

Soda & Coffee

Draft Beer: Premium Domestic \$250.00 per Keg

Draft Beer: Craft Style \$450.00 per Keg

\$1500.00 per 100 Guests

plus applicable Sales Tax and 18% gratuity

Option#2 – Snack Buffet

Wings with Celery & Bleu Cheese

Swedish Meatballs

Vegetables & Dip

Cheese & Crackers

Assorted Pizzas

Fruit

Soda & Coffee

Draft Beer: Premium Domestic \$250.00 per Keg

Draft Beer: Craft Style \$450.00 per Keg

\$1500.00 per 100 Guests

plus applicable Sales Tax and 18% gratuity

Food, Soda, Draft Beer, and Coffee will be out for the 3 hour party.

All other refreshments are at bar prices.

A non-refundable deposit of \$150.00 is required at booking.

Cake, munchies and decorations may be brought in.

Contact The Whitetail at 687-9216 or email to info@woodcrestgolfclub.com

Prices subject to change prior to booking.