

Butler Passed Appetizers

One Bite

(Warm)

- Spanakopita Filled with Spinach and Feta Cheese & Drizzled with Balsamic Reduction \$42/dozen
- Smoked Chicken, Manchego and Quince Croustades \$40/dozen
- Chicken Potstickers with Spicy Cilantro Dip \$42/dozen
- Seared Scallop on Cucumber with Horseradish \$44/dozen
- Tempura Prawns with Wasabi \$44/dozen
- Crab Bites with Red Pepper Aioli \$50/dozen

One Bite

(Cool)

- Hand Rolled Crackers with Olive Tapenade and Chevre \$40/dozen
- Caramelized Onion and Blue Cheese Tartlets \$40/dozen
- Mushroom Brie, Grape and Almond Tartlets \$40/dozen
- Goat Cheese Tartlet with Basil Pesto \$40/dozen
- Bleu Cheese and Dried Fig Baklava \$44/dozen
- Goat Cheese, Sundried Tomato and Olive Tapanade Crepe Roulade \$40/dozen
- Spicy Chicken in Miniature Phyllo Cups \$40/dozen
- Prawn Cocktail \$44/dozen
- Smoked Salmon Crepes with Pesto Cream Cheese \$44/dozen
- Seared Ahi Tuna on Wonton Crisp \$46/dozen
- Lobster, Mango and Tarragon in Phyllo Shells \$48/dozen
- Spicy Prawn on Cucumber \$50/dozen
- Chorizo and Pickled Pepper Crostini \$40/dozen
- Seared Beef Tenderloin on Focaccia with Truffle Oil \$48/dozen
- Dungeness Crab and Spicy Remoulade In Endive Leaf \$48/dozen

Two-Bite

(Warm)

- Bagel Chip with Hummus and Feta \$40/dozen
- Curried Chicken Satay \$42/dozen
- BOTL Smoked Beef Brisket Sliders, Luscious Barbecue Sauce on Mini Brioche Buns \$42/dozen
- Prawn and Pineapple Skewers \$48/dozen
- Sesame Beef Skewers \$48/dozen

(Minimum Order for Each Selection is Two Dozen.)



Stationed Appetizers

Pacific Seafood

Poached Salmon with Dungeness Crab, Penn Cove
Mussels, Prawns, Smoked Trout, and Crab Claws
Garnishes Include, Cucumber Salad, Lemon
Vinaigrette and Cocktail Sauce
\$350 per 25 guests

Seafood Antipasti

Fresh Seafood to Include
Smoked Trout, Prawn Cocktail, Smoked Salmon,
Crab Claws, Bay Scallop Salad and Tuna Po-ke,
Seasonal Selections from
the Pacific Northwest, Alaska & Hawaii
\$550 per 25 guests

Pu-Pu Platter

Sushi Rolls, Char Siu Slices,
Five Spice Smoked Duck Breast,
Vegetable Spring Rolls,
Grilled Vegetables with Garlic Hoisin Sauce,
Forest Mushroom Hum Bow Buns
\$400 per 25 guests

The Neighborhood Deli

Smoked Turkey, Black Forest Ham, Pastrami, Salami
Jack, Tillamook Cheddar, Provolone, and Swiss Cheeses
Focaccia Crostini, Artisan Rolls, Cornichons,
Whole Grain and Walla Walla Sweet Onion Mustards,
Chipotle Mayonnaise
\$350 per 25 guests

Artisan Cheese Display

Old and New World Selections
Served with Seasonal and Dried Fruits,
Roasted Nuts, Bread and Crackers
\$300 per 25 guests

Pike Place Market Fruits

Selection of the Season's Finest Fruits & Berries
\$275 per 25 guests

P Patch Vegetable Crudite

Raw, Marinated, and Pickled Seasonal Vegetables
with Appropriate Dipping Sauces
\$275 per 25 guests

Northwestern Antipasti

The Region's Finest Selection of Smoked Fish,
Cured Meats, Olives, Fruit, and Nuts
Served with Bread and Crackers
\$325 per 25 guests



Woodmark Weddings 2010

Olympic Dinner Buffet

Starters

Baked Brie Display with Dried Fruit and Crackers

Baby Spinach Salad with Goat Cheese, Pickled Onions, Toasted Pecans, and Sherry Vinaigrette

Organic Greens with Dried Cranberries, Sliced Apples, Ciabatta Croutons, and Mustard Vinaigrette

Mains

(Please Select Two Items)

(Additional Item can be added for \$5 per guest)

Lasagna with Pinenuts, Feta, Spinach, Lemon Zest, Herbs, and Roasted Red Pepper Cream

Chicken Breast Roasted with Rosemary Red Grapes and Wild Rice Pilaf

Roasted Pork Tenderloin with Lemon Scented Farro, Orange Cranberry Relish

Grilled Coriander and Pepper Rubbed Beef Tenderloin, Roasted Garlic Whipped Potatoes,

Cinnamon Cabernet Reduction

Roasted Salmon on Fingerling Potatoes with Mushroom Ragout

Seared Ahi Tuna over Pearl Pasta with Black Olives and Citrus

Penne Pasta with Spicy Broccoli and Garlic Oil

Accompaniments

Seasonal Garden Vegetables

Wilted Greens

Macrina Artisan Bread & Sweet Creamery Butter

Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas

\$62 per person

(Minimum of 30 guests. Additional \$10/person for parties of less than 30.)



Woodmark Weddings 2010

Cascade Dinner Buffet

Starters

Seasonal Fruit and Berries

Taste of the Northwest Smoked Salmon Display

Classic Caesar with Herb Croutons and Parmesan Cheese

Arugula Salad with Goat Cheese, Olives, Shaved Red Onions, and Champagne Vinaigrette

Rigatoni Pasta, Smoked Chicken, Spinach, Roasted Tomato & Balsamic Dressing

Mains

(Please Select Two Items)

(Additional Item can be added for \$5 per guest)

Roasted Red Pepper Ravioli, Tomato and Basil Cream

Grilled Beef Tenderloin, Black Lentils, Roasted Onions, Port Reduction

Chef Bob Sadang's Soy Glazed Chicken Breast with Wasabi, Baby Bok Choy, and Jasmine Scented Rice

Baked True Cod with Tomato, Saffron and Lemon over Toasted Couscous

*Prime Rib of Beef, Creamy Horseradish, Au Jus, Yukon Gold Potatoes

*Requires Chef Attendant at \$75 per hour

Accompaniments

Wilted Greens

Seasonal Garden Vegetables

Macrina Artisan Bread & Sweet Creamery Butter

Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas

\$67 per person

(Minimum of 30 guests. Additional \$10/person for parties of less than 30.)



Stations

Enjoy the opportunity to customize your buffet, by selecting our Stations option.
Please select a minimum of 4 of the below stations.

All Stations include:

Macrina Artisan Bread & Sweet Creamery Butter
Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas

SALAD STATION

(Please Select Two)

Seasonal Fruit and Berries Display
Taste of the Northwest Smoked Salmon Display
Classic Caesar Salad with Herb Croutons and Parmesan Cheese
Baby Spinach Salad with Goat Cheese, Pickled Onions, Toasted Pecans, and Sherry Vinaigrette
Rigatoni Pasta, Smoked Chicken, Spinach, Roasted Tomato, and Balsamic Dressing
Organic Greens with Dried Cranberries, Sliced Apples, Ciabatta Croutons, and Mustard Vinaigrette
Panzanella Salad with Dried Tomatoes, Romano Cheese, and Balsamic Vinaigrette

\$16 per person

(\$6 per person for additional selection)

(Chef Attendant can be available to toss salads to order at \$75 per hour)

ASIAN STATION

Sushi Rolls, Char Siu Slices,
Five Spice Smoked Duck Breast,
Vegetable Spring Rolls,
Grilled Vegetables with Garlic Hoisin Sauce,
Forest Mushroom Hum Bow Buns

\$18 per person



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MASHED POTATO MARTINI STATION

(Please Select Two)

The Old Standard

Smashed Yukon Golds with Smoked Pepper Bacon, Tillamook Cheddar Cheese, Sour Cream & Chives

Meat & Potatoes

Braised Beef Shortribs with Horseradish Creamed Red Bliss, Cabernet Reduction & Crispy Onions

Southern Style

Maple Mashed Sweet Potatoes, Fried Chicken Breast and Black Pepper Gravy

Wild Mushrooms

Smashed Yukon Golds with Portobello, Oyster, Crimini, Shiitake and Pearl Onions in Merlot Essence

\$17 per person

Chef Attendant required at \$75 per hour.

PASTA STATION

(Please Select Two)

All Pastas Served with Garlic Bread and Parmesan Cheese

Spaghetini

Please Select Choice of Basil Pesto, Spicy Marinara, or Wild Mushroom Ragout

Radiatore

Baby Spinach, Roasted Garlic, Spicy Broccoli, Parmigiano-Reggiano, and Extra Virgin Olive Oil

Penne

Smoked Chicken with Rosemary Cream Sauce

Roasted Butternut Squash Ravioli
Sage, Brown Butter, Romano Cheese

\$17 per person



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CARVING STATIONS

Baked Pit Ham
Chipotle Rub and Mango Relish
\$15 per person

Roasted Turkey Breast
Cornbread Sage Stuffing, Giblet Gravy, Cranberry Orange Relish
\$15 per person

Slow Smoked Alderwood Plank Salmon
Braised Greens and Peppered Vinegar
\$18 per person

Roasted Pork Loin
Pistachio Crust, Sweet Potato & Horseradish Gratin,
Maple Mustard Sauce
\$19 per person

Roasted Prime Rib of Beef
Creamy Horseradish, Au Jus, Bacon Green Beans
\$20 per person

Grilled Pepper Crusted Beef Tenderloin
Crispy Shallots, Cabernet Reduction, Roasted Baby Vegetables
\$20 per person

*All Carving Stations require a Chef Attendant at \$75 per hour



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SEAFOOD STATION

Dungeness Crab, Avocado, and Grapefruit Martini

Served in a Martini Glass

\$20 per person

RAW BAR ITEMS*

(Minimum of 3 pieces per person combined of below Raw Bar Items. 4-6 pieces per person recommended.)

Jumbo Prawns

Poached in Champagne Court Bouillon with Traditional Horseradish Cocktail Sauce, Lemons,
Chipotle-Cilantro Sauce

\$5 per piece

Washington State's Finest Oysters on the Half Shell

Traditional Horseradish Cocktail Sauce, Lemons, Prosecco Mignonette

\$3.50 per piece

Alaskan King Crab Legs

(Three-Inch split Sections Displayed on Shaved Ice)

Traditional Horseradish Cocktail Sauce, Tarragon and Caper Aioli

\$5 per piece

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



Woodmark Weddings 2010

Plated Dinner

Plated Dinners Are a Two Course Minimum and include
Macrina Artisan Bread & Sweet Creamery Butter
& Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas

Soups and Starters

Dungeness Crab Cake with Citrus Aioli and Wilted Spinach \$12

Seared Maine Scallop with Lemon Salt and Fennel Puree \$12

Poached Prawns with Horseradish Crème Fraiche \$12

Salads

Classic Caesar Hearts of Romaine, Garlic Croutons, and Parmesan Cheese \$11

Iceberg Lettuce Wedge, Blue Cheese Dressing, Red Onions, Cherry Tomatoes, and Crumbled Bacon \$11

Baby Spinach, Poached Pears, Oregon Blue Cheese Crumbles, Candied Pecans, and Sherry Vinaigrette \$12

Organic Mixed Greens, Whole Grain Mustard Vinaigrette, Marcona Almonds, Dried Cherries, and Parsley \$12

Intermezzo

\$5 per person

Spiced Pear Sorbet

Lemon Mint Sorbet

Tangerine Sorbet

Blackberry Cabernet Sorbet



Woodmark Weddings 2010

Plated Dinner

(Continued)

Mains

Lasagna with Pinenuts, Feta, Spinach, Lemon Zest, Herbs, and Roasted Red Pepper Cream \$38

Mushroom Risotto with Mascarpone Cheese, Truffle Oil, and Baby Root Vegetables \$38

Roasted King Salmon over Black Lentils, Sautéed Spinach, and Bacon Vinaigrette \$40

Grilled Pork Chop with Lemon Scented Farro, Currants, Mustard Glaze \$40

Roasted Chicken Breast Roulade Truffled Goat Cheese, Fingerling Potatoes, Mushroom Ragout,
Red Pearl Onions \$40

Poached Prawns over Polenta with White Wine, Tomatoes, Garlic, Olives, and Fine Herbs \$42

Seared Idaho Rainbow Trout with Cranberry Beans and Preserved Lemon Relish \$42

Duck Leg Confit over Braised Cabbage with Crispy Potatoes \$44

Grilled Beef Tenderloin with Potato Puree, Caramelized Shallots, Baby Carrots,
and Black Pepper Demi Glace \$44

Sweets

\$10 per person

Pineapple Upside Down Cake

Lemon Tart

Chocolate Truffle Cake

(Minimum of 10 guests, add \$150 labor charge for parties of less than 10.)

*If offering choice of two mains, highest priced main will be applied for each guest, regardless of selection. Guaranteed count of each item due 3 days prior to event and must be indicated on place card at guest's seat.



Woodmark Weddings 2010

Sweet Stations

Pies, Cakes & Tartes

Chocolate Truffles
Chocolate Dipped Strawberries
Chocolate Truffle Cake
Tiramisu
Carrot Cake
Raspberry Linzer Tart

\$20 per guest
(Minimum of 20 guests)

Chocolate Fountain

Warm Valrhona Chocolate
Served with Assorted Seasonal Fresh Fruit, Pound Cake, Rice Krispy Treats, Strawberries, Potato Chips, Shortbread Cookies, Pretzels, Graham Crackers, etc.

\$20 per guest
(Minimum of 50 guests)

Ice Cream Bar

Olympic Mountain Ice Cream to include: Vanilla Bean, Chocolate, Fresh Strawberry
Toppings to include: Sprinkles, Whipped Cream, M&M's, Chopped Nuts, Toasted Coconut, Chocolate Shavings, Maraschino Cherries, Strawberries, Hot Fudge and Hot Caramel

\$15 per guest
(Minimum of 10 guests)
(Chef Attendant required at \$75 per hour)

Sweet Enhancements

(Perfect to add on their own, or to existing buffets)

Chocolate Covered Strawberries (White & Dark Chocolate)	\$38.00 per dozen
Assorted Chocolate Truffles	\$38.00 per dozen
Miniature Assorted French Pastries	\$45.00 per dozen
Miniature Chocolate Éclairs	\$45.00 per dozen
Scoop of Ice Cream (great on dessert plate or with cake)	\$3.00 per person
Julie's Homebaked Cookies	\$33.00 per dozen
Decadent Double Fudge Brownies	\$33.00 per dozen
Assorted Dessert Bars	\$33.00 per dozen
Homemade Rice Krispy Treats	\$30.00 per dozen



Woodmark Weddings 2010

Wedding Cakes

While the potential flavor combinations are endless, here are a few favorites to consider.

Rich Chocolate Cake

Rich Chocolate Cake filled with Chocolate Mousse

Lemon Cake

Vanilla Chiffon Cake Soaked with Vanilla Syrup and Layered with Lemon Mousse, Lemon Curd and Raspberry Jam

Opera Cake

Almond Sponge Cake filled with Chocolate Ganache and Coffee Bavarian Cream

Blackberry Cake

Vanilla Sponge Cake soaked with Chambord Syrup and Filled with Blackberry Mousse

Strawberry Champagne Cake

Vanilla Chiffon Cake filled with Champagne Flavored Buttercream and Strawberry Mousse

Chocolate Hazelnut Cake

Vanilla Sponge Cake soaked with Frangelico Syrup and Layered with Chocolate Mousse, Hazelnut Buttercream and Meringue Noisette

Coconut Passionfruit Cake

Vanilla Chiffon Cake filled with Passionfruit and Coconut Mousses

Tiramisu Cake

Vanilla Sponge Cake Soaked in Rum and Brandy Syrup and Filled with Creamy Mascarpone Filling and Chocolate Ganache

Black Forest Cake

Rich Chocolate Cake Soaked with Kirschwasser Syrup and Filled with Chocolate Mousse, Vanilla Bavarian Cream and Brandied Cherries

Classic Carrot Cake

Carrot Cake with Poached Pears, Walnuts and Cream Cheese Filling

Décor

During your finalization meeting with your Catering Manager, you will custom create the design of your wedding cake. This design can be nearly anything you can dream of. Pull ideas from the lace of your dress, colors in your flowers, even your invitation design. This is a chance to bring in another design element to pull together your day of incredible food and beautiful design. Another opportunity to show your personalities!

Enhancements

Add a chocolate covered strawberry or chocolate truffle with fresh fruit coulis to decorate your cake plate. An elegant final touch at just \$3.25 per person.

Wedding Cake Pricing**

\$7.00 per person (Covered in Buttercream)

\$8.00 per person (Covered in Rolled Fondant)

\$5.00 per person (Cupcakes)

Silver Cake Stand Rental \$50

If you should choose to have a professional outside cake or cupcakes brought in, the Woodmark will apply a \$3 per person cake cutting fee.

**Please note that Wedding Cakes do not go towards the food and beverage minimum requirement.



Party Favors

Candy Station

Elegant Glass Jars Filled with an Assortment of Customized Color Coordinated Candies.
Includes Candy, Scoops & Clear Plastic Bags Sealed with a Monogrammed Sticker.

\$16 per person and up (price ranges based on candy selection)

Boxed Truffles

Two Pieces of Delectable Chocolate Truffles displayed in Charming White Truffle Boxes,
Customized by Colored Ribbons or Monogrammed Stickers.
Assorted Flavors Include Rich Bittersweet Chocolate, Cinnamon Almond & Grand Marnier.

\$5 per person

Milk & Cookies

Warm Chocolate Chip Cookies served with Individual Milk Containers.

\$5 per person

Second Helping (Lake Night Snacks)

BOTL Smoked Beef Brisket Sliders, Luscious Barbecue Sauce on Mini Brioche Buns \$42/dozen

Sweet Potato Fries in Paper Cones \$40/dozen

Mini Pizzas \$42/dozen

Chicken Fingers & Shoestring French Fries in Paper Cones \$60/dozen

**Please note that Party Favors do not go towards the food and beverage minimum requirement.



Woodmark Weddings 2010

Beverages

"THE BASICS" BAR

Stoli Vodka
Tanqueray Gin
Johnnie Walker Red
Jack Daniels Whiskey
Seagram's V.O.
Bacardi Silver
Cuervo Especial Tequila

BEERS

Amstel Light
Corona
Red Hook ESB
Heineken
Stella Artois
St. Paulie (non-alcoholic)

CORDIALS

Kahlua
Bailey's Irish Cream
Sambuca Romana
Grand Marnier
Courvoisier VSOP

"THE WORKS" BAR

Ketel One Vodka
Bombay Sapphire Gin
Johnnie Walker Black
Maker's Mark Whiskey
Crown Royal
Bacardi 8 Rum
Sauza Hornitos

NON-ALCOHOLIC

Iced Tea
Lemonade
Sparkling Cider

SOFT DRINKS

Coke
Diet Coke
Sprite

MINERAL WATERS

Smart Water
Perrier

GOURMET SOFT DRINKS

Izze Sparkling Soda

BEVERAGE PRICING

	HOSTED	CASH
"The Basics" Bar	\$8.00	\$9.50
"The Works" Bar	\$9.00	\$10.50
Beer	\$5.50	\$6.50
Soft Drinks	\$4.00	\$4.50
*Woodmark Filtered Water (still or sparkling)	\$3.00	\$3.50
Gourmet Soft Drinks and Mineral Waters	\$4.25	\$5.00
Cordials	\$10.00	\$12.00
Iced Tea	\$35.00/gallon	
Lemonade	\$35.00/gallon	
Sparkling Cider	\$20.00/bottle	
"The Basics" Bar Drink Ticket (liquor, beer, wine)	\$9.00/ticket	
"The Works" Bar Drink Ticket (liquor, beer, wine)	\$10.00/ticket	

*Woodmark Filtered Water is both high quality and earth friendly. It is produced on site at the Woodmark from Kirkland's finest, featuring unsurpassed taste and freshness. Our water is triple filtered, uncompromisingly delicious, and available in still or sparkling varieties. By selecting this product, you are helping to conserve natural resources and prevent the needless cycle of dumping plastic and glass bottles. Available by the bottle at the bar and \$4 per person dinner service price.

A labor charge of \$45 per hour is applicable to Hosted bars

A labor charge of \$80 per hour is applicable to Cash bars.

Both styles of bars require a two-hour minimum.



Woodmark Weddings 2010

Drinks to Impress!
(Specialty Cocktails)

At the Bar

\$12 each

Canton Mojitos
Classic Mojito with a Ginger Twist

Pomegranate Cosmos
Our spin on a Sex and the City Classic

Vivant Bellini
Bubbles with a Kick (St. Germaine's Elderflower Liqueur)

Nantucket Breeze
To Sip While Socializing on the Lawn

Martini
Mix, Match or Make Something New!
(Classic, French, Appletini, Cosmo, Dirty)

Toasts!

(An alternative to champagne)

Gelees

(A Chic Version of a Jello Shot)

\$5 each

- Red Citrus Pom (Vodka, Lime, Pomegranate Juice, Merlot, garnished with Edible Gold Flakes)
- Cucumber Mojito Splash (Rum, Lime, Mint, Pinot Grigio, garnished with Cucumber & Mint)
- Mandrino Frizante (Mandarin Vodka, Campari, Prosecco, garnished with Fizz Powder)

Mini Root Beer Floats

\$5 each

Shot Glasses filled with Olympic Mountain Vanilla Bean Ice Cream and Rootbeer

Vivant Bellini

\$11 each

Bubbles with a Kick (St. Germaine's Elderflower Liqueur)



Woodmark Weddings 2010

Woodmark Wine List

Sparkling

Lucien Albrecht Blanc de Blanc, FR	\$38
Jeio Prosecco Brut, SP	\$38
Roederer Brut, CA	\$45
Etoile Brut, CA	\$60

Whites

14 Hands Chardonnay, WA	\$34
Boom Town Chardonnay, WA	\$37
Chateau Ste. Michelle 'Canoe Ridge' Chardonnay, WA	\$42
L'Ecole Chardonnay, WA	\$46
Benvolio Pinot Grigio, IT	\$34
Whitehaven Sauvignon Blanc, NZ	\$35
Efeste "Evergreen" Riesling, WA	\$34
Dr Loosen Riesling, WA	\$42
Basa White Blend, CA	\$35
DeLille Chaleur Estate Blanc, WA	\$48
Caymus Conundrum White Blend, CA	\$55

Reds

14 Hands Cabernet Sauvignon, WA	\$34
Boom Town Cabernet Sauvignon, WA	\$36
Chateau Ste Michelle "Canoe Ridge" Cabernet Sauvignon	\$45
J Lohr Pinot Noir, CA	\$37
Benton Lane Pinot Noir, OR	\$52
14 Hands Merlot, WA	\$34
Chateau Ste. Michelle "Indian Wells" Merlot, WA	\$38
Milbrandt Syrah "traditions" WA	\$36
Alexandria Nicole Syrah, WA	\$56
Dusted Valley Stained Tooth Syrah, WA	\$42
Waterbrook Melange, WA	\$35
Townshend T3, WA	\$35
DeLille Aix, WA	\$48



Woodmark Weddings 2010

Woodmark

Captain's Wine List

Sparkling

Nicolas Feuillatte 'Blue label', FR	\$74
Etoile Rose, CA	\$74
Moet & Chandon 'White Star', FR	\$85
Veuve Cliquot 'Gold Label', FR	\$90

Whites

Abeja Chardonnay, WA	\$70
Gorman Winery "Big Sissy" Chardonnay	\$77

Reds

Chateau Ste Michelle "Ethos" Cabernet, WA	\$87
Cliff Lede Cabernet, Stags Leap, CA	\$103
Boedecker "Athena" Pinot Noir, OR	\$74
Robert Sinskey Pinot Noir, OR	\$88
29 Songs Syrah, Napa CA	\$105
Robert Biale, Zinfandal Napa Valley CA	\$90
Long Shadows "Saggi" WA	\$110

