



THE GRILL at **WHISPERING WOODS** CATERING

FULL SERVICE CATERING

INCLUDES | Disposable Plates | Silverware | Napkins
| Service Equipment | Delivery | Set Up

Service staff is billed at \$25 per hour per staff
Full service events are subject to a 20 person catering
minimum

DELIVERY ONLY

INCLUDES | Disposable Trays | Service Ware

Deliver Fee | \$50 within 20 mile radius

Deliveries are subject to a 15 person catering minimum



**Contact us to learn more about our catering
options and custom curated menus**



HORS D'OEUVRES

LIGHT BITES

PARMESAN ARTICHOKE BOUCHEE

FRESH HUMMUS
with Tomato Cucumber Salsa

CAPRESE KABOB
with Balsamic Glaze

WATERMELON, FETA & MINT STACKS
with Balsamic Glaze

BACON WRAPPED DATES
Stuffed with Goat Cheese

**RED PEPPER & GOAT CHEESE
BRUSCHETTA**

PROSCIUTTO AND FIG BRUSCHETTA

SAUSAGE STUFFED MUSHROOMS
with Basil | Spinach | Mozzarella

CRISPY PARMESAN RISOTTO BITES
With Bacon Jam

IRISH SPRING ROLLS
with Horseradish Mustard

DUO OF SALMON TARTAR

WARM CRAB BOUCHEE

HONEY SRIRACHA CHICKEN SKEWERS

SHRIMP AND GRITS SHOOTER
Blackened Shrimp | Jalapeno Cheddar Grits

LAMB MEATBALLS
with Tzatziki Sauce

THAI SURF & TURF BITES
Bacon Wrapped Scallops | Sweet Chili Sauce

PRICING BASED ON 25 PIECES

TRAYS & DISPLAYS

42 CHARCUTERIE DISPLAY 115
includes Dried and Cured Meats |
40 Artisan Cheeses | Grapes | Olives |
42 Cornichons | Crusty Baguette

42 ANTIPASTA DISPLAY 125
Marinated Mozzarella | Marinated
46 Olives | Roasted Bell Peppers |
42 Grilled Asparagus | Dried Salami |
42 Prosciutto | Pepperoncini | Artisan
Baguette

48 SMOKED SALMON DISPLAY 125
with Dill Whipped Cream Cheese |
50 Capers | Lemon | Mini Rye Toasts

42 DOMESTIC & IMPORTED CHEESE TRAY 105
served with Assorted Crackers

45 FRESH SEASONAL FRUIT TRAY 36

HEAVY SNACKS

48 PARMESAN ARTICHOKE DIP 40
served Warm with Crusty Baguette

50 BUFFALO CHICKEN DIP 45
with Tortilla Chips

40 WARM CRAB DIP 50
Served with Crostini

72 MINI LOBSTER ROLLS 80

60 ROASTED PORK SLIDERS 60
with Arugula and your choice of:
Apple Cranberry Chutney or
Jalapeno Peach Chutney

75 PASTRAMI SLIDERS 70
With Swiss Cheese | Whole Grain
Mustard | Pretzel Slider Buns

BEEF AND BLUE BAGUETTE 70
with Horseradish Sauce | Red Onion
Arugula

SWEET CHILI GRILLED CHICKEN WINGS 40

DRY RUBBED GRILLED CHICKEN WINGS 40

BUFFET ENTREES

ALL BUFFETS INCLUDE

FRESH BAKED BREAD AND BUTTER

YOUR CHOICE OF GARDEN OR SIGNATURE SALAD OR UPGRADE YOUR SALAD

ONE ENTREE | ONE VEGETABLE SIDE | ONE STARCH SIDE

CHOOSE YOUR BUFFET ENTREE:

ADD A SECOND ENTREE CHOICE FOR \$5.00 PER PERSON

PAN ROASTED CHICKEN

Airline Chicken Breast |
Rosemary | Thyme Pan Sauce
\$19.60

RED PEPPER AND GOAT CHEESE STUFFED CHICKEN

with Asparagus | White Wine
Cream Sauce
\$20.50

PROSCIUTTO AND APPLE STUFFED BREADED CHICKEN

With White Cheddar
Cheese Sauce
\$20.80

GRILLED PORK MEDALLIONS

With Stone Ground
Mustard Sauce
\$18.35
With Sautéed Wild
Mushrooms
\$20.85
With Green Apple
Cucumber Salsa
\$19.00

BROWN SUGAR BRINED PORK TENDERLOIN

With Red Wine Reduction
\$19.60

SMOTHERED PORK MEDALLIONS

With Gruyere Cheese &
Caramelized Onions
\$22.00

SLICED BEEF TENDERLOIN

Choose One:
Sautéed Mushrooms
Caramelized Onions
Chimichurri
Blue Cheese Crumbles
\$24.50

RED WINE BRAISED SHORT RIBS

Slow Cooked with Pearl
Onions
\$27

PAN SEARED SALMON

With Sherry Cream Sauce
\$22.00
With Fresh Avocado Salsa
\$23.00

PAN SEARED COD

With Tomato Basil Caper
Sauce
\$20.00

MUSHROOM RAVIOLI

with a Light White Wine
Cream Sauce
\$20.00

YAKI SOBA NOODLES

With Carrots | Red Bell
Peppers | Red Cabbage |
Edamame | Cilantro | Thai
Sweet Chili Sauce
\$18.00



BUFFET ACCOMPANIMENTS

SALAD

THE GARDEN OR SIGNATURE SALADS ARE INCLUDED ON YOUR BUFFET

GARDEN | Spring Mix | Shredded Carrots | Cucumbers | Grape Tomatoes
Your choice of Ranch | Blue Cheese | Balsamic Vinaigrette

SIGNATURE | Mixed Greens | Apples | Blue Cheese | Candied Walnuts
Red Wine Vinaigrette

UPGRADE YOUR SALAD | +\$1.50 PER PERSON

CHOPPED WEDGE | Chopped Iceberg | Blue Cheese Crumbles | Bacon | Tomato |
Green Onion | House-made Blue Cheese Dressing

STRAWBERRY & BABY SPINACH | Caramelized Shallots | Candied Pecans
Goat Cheese | Balsamic Vinaigrette

WATERMELON & MINT | Arugula | Feta | Cucumber | Lime Vinaigrette

ROASTED BUTTERNUT SQUASH AND BACON | Red Onion | Walnuts | Goat
Cheese | Dried Cranberries | Maple Rosemary Vinaigrette

SOUTHWEST | Chopped Iceberg and Romaine | Tomatoes | Black Beans | Corn |
Cotija | Tortilla Strips | Chipotle Lime Ranch

TRADITIONAL CAESAR | Romaine | House-made Caesar Dressing | Shaved
Parmesan | Fresh Baked Croutons

VEGETABLE

Sauteed Green Beans with Shallots

Grilled Vegetable Medley

Bacon Roasted Brussel Sprouts

Sauteed Garlic Spinach

Oven Roasted Asparagus +\$1.50

STARCH

Wild Rice

Herb Roasted Yukon Potatoes

Roasted Fingerling Potatoes

Au Gratin Potatoes

Red Skin Garlic Mashed Potatoes

Loaded Mashed Potatoes



DESSERTS

MINI DESSERTS

MINI PIES

Coconut Cream | Key Lime
Banoffee

ASSORTED MINIS

Chocolate Mousse Shooters
Berry Cheesecake Bites
Lemon Meringue Tartlets
Chocolate Covered Strawberries
Cream Puffs

1 PIECE PER PERSON **\$2.00**
2 PIECES PER PERSON **\$3.50**
3 PIECES PER PERSON **\$5.00**

FRESH BAKED COOKIES

BROWNIES AND BARS

Brownies | Blondies
New York Cheesecake Bars
Oreo Cheesecake Bars
Dutch Apple Pie Bars

\$3.50 PER PERSON

CHEF'S CHOICE ASSORTMENT

WHOLE DESSERTS

BREAD PUDDING | \$20

Approx 15 servings

Whispering Woods with Bourbon Butter
Cranberry with Grand Marnier Butter
Banana Toffee with Whipped Cream

WHOLE PIE | \$42

Serves 8-12 people

Coconut Cream | Key Lime | Banoffee
Peanut Butter

CUP CAKES | Per Dozen | \$24

CAKES

SMALL ROUND | \$36

Approx 8 Servings

LARGE ROUND | \$48


Approx 16 Servings

2 TIERS | \$90-\$150

Custom cakes may vary in price

FLAVORS:

Vanilla | Chocolate | Red Velvet
Hummingbird | German Chocolate
Lemon | Special Requests Available



BAR PACKAGES

CASH BAR

Available for guests to purchase beverages; Bartender fee and bar minimum apply

OR

HOSTED BAR

Beverages are billed to event host based on actual consumption; Bartender fee and bar minimum apply

BEER & WINE

Beer | Wine | Ice Disposable Bar Ware
Cocktail Napkins

+Signature cocktail optional

OR

FULL BAR

Liquor | Beer | Wine | Assorted Soda and Juice | Ice Disposable Bar Ware
Cocktail Napkins

GREY GOOSE VODKA
AVIATION GIN
BUMBU RUM

CROWN ROYAL WHISKEY
WOODFORD RESERVE BOURBON
E&J BRANDY
GLENMORANGIE SCOTCH
PATRON SILVER TEQUILA

\$10.50

KIM CRAWFORD SAUVIGNON BLANC
KENDALL JACKSON CHARDONNAY
LOUIS MARTINI CABERNET
CHATEAU ST MICHELLE RIESLING

\$9.50

BUD LIGHT
MICHELOB ULTRA
YUENGLING LAGER
VOODO RANGER IPA
BLUE MOON
STELLA ARTOIS

\$5.50

*Bar pricing includes tax

SIGNATURE COCKTAILS

BLOOD ORANGE MARGARITA

TEQUILA | TRIPLE SEC | BLOOD ORANGE
LIME JUICE

TROPICAL RUM PUNCH

RUM | COCONUT RUM | TRIPLE SEC
ORANGE JUICE | PINEAPPLE JUICE | LIME

THE BOOTLEG

VODKA | SODA | SIMPLE SYRUP
LEMON | MINT

PIMM'S CUP

PIMM'S NO. 1 | SPRITE | MINT
CUCUMBER | FRESH CITRUS

CUCUMBER BASIL GIN SMASH

GIN | TONIC | CUCUMBER | BASIL
LEMON

BOURBON LEMONADE

BOURBON | FRESH SQUEEZED LEMONADE

ALL EVENTS ARE SUBJECT TO A BAR MINIMUM OF \$400
BARTENDER FEE IS \$30 PER HOUR PER BARTENDER



BEVERAGES

BEVERAGE STATIONS

Add a Beverage Station to any
Full Service Catering Event

COFFEE STATION

REGULAR OR DECAF COFFEE |
CREAMER | SUGAR
\$2.25 PER PERSON

ICED TEA STATION

SWEET TEA | UNSWEET TEA | LEMONS
\$2.25 PER PERSON

REFRESHMENT STATION

ONE REFRESHMENT | ONE INFUSED WATER
| BOTTLED SARATOGA SPRINGS WATER
\$5.00 PER PERSON

HOT COCOA STATION

HOT COCOA | CHOCOLATE SHAVINGS |
FLAVORED SYRUP | WHIPPED CREAM
\$3.50 PER PERSON

REFRESHMENTS

UNSWEET TEA

SWEET TEA

BERRY SANGRIA TEA

RASPBERRY TEA

PEACH TEA

STRAWBERRY LEMONADE

ARNOLD PALMER

\$22 PER GALLON

WATER

INFUSED WATER

CUCUMBER MINT

STRAWBERRY BASIL

FRESH CITRUS

LEMON GINGER

ORANGE BLUEBERRY

\$20 PER GALLON

12 OZ BOTTLED SARATOGA

SPRINGS WATER

STILL | SPARKLING

\$2.00 PER BOTTLE

*Pricing by the gallon available only for
delivery

