



**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	48
FRESH HUMMUS with Tomato Cucumber Salsa	42
CAPRESE KABOB with Balsamic Glaze	48
WATERMELON, FETA & MINT STACKS with Balsamic Glaze	48
BACON WRAPPED DATES with Goats Cheese & Balsamic Glaze	48
RED PEPPER & GOAT CHEESE BRUSCHETTA	50
PROSCIUTTO & FIG BRUSCHETTA	52
SAUSAGE STUFFED MUSHROOMS with Basil Spinach Mozzarella	48
CRISPY PARMESAN RISOTTO BITES with Bacon Jam	50
IRISH SPRING ROLLS with Horseradish Mustard	54
DUO OF SALMON TARTAR	54
WARM CRAB BOUCHEE	56
HONEY SRIRACHA CHICKEN SKEWERS	46
SHRIMP & GRITS SHOOTER Blackened Shrimp Jalapeno Cheddar Grits	86
LAMB MEATBALLS with Tzatziki Sauce	68
THAI SURF & TURF BITES Bacon Wrapped Scallops Sweet Chili Sauce	88

PRICING BASED ON 25 PIECES

TRAYS & DISPLAYS

CHARCUTERIE DISPLAY includes Dried & Cured Meats Artisan Cheese Grapes Olives Cornichons Crusty Baguette	140
ANTIPASTA DISPLAY Marinated Mozzarella Marinated Olives Roasted Bell Peppers Grilled Asparagus Dried Salami Prosciutto Pepperoncini Artisan Baguette	120
SMOKED SALMON DISPLAY with Dill Whipped Cream Cheese Capers Lemons Mini Rye Toasts	130
DOMESTIC & IMPORTED CHEESE TRAY with Assorted Crackers	120
FRESH SEASONAL FRUIT TRAY	48

HEAVY SNACKS

PARMESAN ARTICHOKE DIP served Warm with Crusty Baguette	46
BUFFALO CHICKEN DIP served Warm with Tortilla Chips	48
WARM CRAB DIP served with Crostini	58
MINI LOBSTER ROLLS	market price
ROASTED PORK SLIDERS with Arugula and your choice of Apple Cranberry Chutney or Jalapeno Peach Chutney	60
PASTRAMI SLIDERS with Swiss Cheese Wholegrain Mustard Pretzel Slider Buns	70
BEEF & BLUE BAGUETTE with Horseradish Sauce Arugula Red Onion	82
SWEET CHILI GRILLED CHICKEN WINGS	50
DRY RUBBED GRILLED CHICKEN WINGS	50

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 \$6.50 PER PERSON

RED PEPPER & GOAT

CHEESE STUFFED CHICKEN

with Asparagus | White Wine

Cream Sauce

\$26.00

PAN ROASTED CHICKEN

Airline Chicken Breast

Rosemary & Thyme Pan

~~\$21.00~~

CHICKEN ROSA

Grilled Chicken Breast |

Penne Pasta | Alfredo Sauce

| Marinara Sauce |

Mozzarella Cheese

\$22.00

GRILLED PORK

MEDALLIONS

with Stone Ground

Mustard Sauce

\$20.00

with Sauteed

Wild Mushrooms

\$24.00

with Green Apple &

Cucumber Salsa

\$22.00

SMOTHERED PORK

MEDALLIONS

Gruyere Cheese |

Caramelized Onions

\$24.00

SZECHUAN BEEF STIRFRY

Bell Peppers | Onions |

Carrots | Bok Choy

\$26.00

SLICED BEEF TENDELOIN

Choose One:

Sauteed Mushrooms

Caramelized Onions

Chimichurri

Blue Cheese Crumbles &

Creamy Horseradish Sauce

\$28.00

YAKI SOBA NOODLES

Carrots | Red Bell Peppers |

Red Cabbage | Edamame |

Cilantro | Thai Sweet Chili

Sauce

\$20.00

add Chicken + \$2.00

add Shrimp + \$3.00

add Beef + \$4.00

PAN SEARED SALMON

with Shrimp | Sherry

Cream Sauce

\$26.00

with Fresh Avocado

Salsa

\$26.00

PAN SEARED COD

Tomato | Basil |

Caper Sauce

\$22.00

BLACKENED

MAHI MAHI

Pineapple Salsa

\$24.00

MUSHROOM RAVIOLI

Pesto Cream Sauce

\$22.00

add Chicken + \$2.00

add Shrimp + \$3.00



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 Dressing | Balsamic Vinaigrette

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

UPGRADE YOUR SALAD | +\$2.00 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

THAI VEGETABLE SALAD | Bibb lettuce | Crispy Wontons | Sweet Chili Dressing

PUB SALAD | Bibb Lettuce | Pickled Beets | Egg | Green Beans | Cucumber |
Grape Tomatoes | Red Onion | Creamy Dijon 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

STARCH

Wild Rice

Confetti Rice

Herb Roasted Yukon Potatoes

Roasted Fingerling Potatoes

Cumin Roasted Sweet Potatoes

Au Gratin Potatoes

Red Skin Garlic Mashed Potatoes

Loaded Mashed Potatoes

VEGETABLE

Sauteed Green Beans with Shallots

Grilled Vegetable Medley

Bacon Roasted Brussel Sprouts

Honey & Thyme Roasted Baby Carrots

Collard Greens with Wholegrain Mustard

Sauteed Zucchini & Yellow Squash

Creamy Spinach

Oven Roasted Asparagus +\$2.00



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 **\$2.50**
2 PIECES PER PERSON **\$4.50**
3 PIECES PER PERSON **\$6.50**

FRESH BAKED COOKIES

BROWNIES AND BARS

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

\$3.80 PER PERSON
CHEF'S CHOICE ASSORTMENT

WHOLE DESSERTS

BREAD PUDDING | \$48

Approx 24-30 servings
Whispering Woods with Bourbon Butter
Cranberry with Grand Marnier Butter
Peach with Whipped Cream & Peach
Sauce

COBBLERS & CRISPS | \$56

Approx 24-30 servings
Peach Cobbler with Whipped Cream
Mixed Berry Cobbler with Whipped Cream
Apple Crisp with Whipped Cream

WHOLE PIE | \$48

Serves 8-12 people
Coconut Cream | Key Lime | Banoffee
Peanut Butter | Chocolate Silk

CUP CAKES | Per Dozen | \$30

CAKES

SMALL ROUND | \$42

Approx 8 Servings

LARGE ROUND | \$65

Approx 16 Servings

2 TIERS | \$120-\$250

FLAVORS:

Vanilla | Chocolate | Red Velvet
Hummingbird | German Chocolate
Lemon | Special Requests Available
Custom cakes may vary in price



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

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 SPRING

WATER

STILL | SPARKLING

\$2.50 PER BOTTLE

*Pricing by the gallon available only for
delivery

