



WILLOW OAKS COUNTRY CLUB

WILLOW OAKS BEGINNINGS

BREAKFAST BUFFETS

The Classic Continental Breakfast

Muffins, Danishes, Scones, Seasonal Fresh Fruit, Bagels with Assorted Cream Cheeses, Freshly Brewed Coffee & Orange Juice

Add the following to your Classic Continental Breakfast (charged per person):

Scrambled Eggs per person

Bacon

Hash-Brown Potatoes

Southern Style Cheese Grits

Fried Apples

WOCC Breakfast Buffet

Scrambled Eggs, Bacon & Sausage, Hash-Brown Potatoes, Southern Style Cheese Grits, Fried Apples, Muffins, Danishes, Scones, Seasonal Fresh Fruit, Freshly Brewed Coffee & Orange Juice

Add the following to your Breakfast Buffet (charged per person):

Bagels and Assorted Cream Cheeses

Country Ham

Pancakes and Syrup

Assorted Cold Cereals and Milk

Scones

Quiche

Waffles & Toppings

Nutri-Grain Bars

Breakfast Sandwich Station

Cheesy Scrambled Eggs, Bacon or Sausage Patties, Biscuits and Petit Croissants, Hash Browns, Freshly Brewed Coffee and Orange Juice

Minimum of 20 people for the Breakfast Buffets

PLATED BREAKFASTS

Southern Style Plated Breakfast (up to 20 people)

Scrambled Eggs, Hash-Brown Potatoes, Southern Style Cheese Grits, Bacon, Freshly Brewed Coffee & Orange Juice

Breakfast Quiche

Served with Seasonal Fresh Fruit, Freshly Brewed Coffee & Orange Juice

BEVERAGES & SNACKS

Beverage Break

Assorted Soft Drinks & Bottled Water

Upscale Beverage Break

Starbucks Frappuccino, Route 66 Juices, Assorted Nestea Iced Teas, Assorted Soft Drinks, Bottled Waters

Freshly Brewed Coffee & Tea Service

Freshly Brewed Coffee, Juice (Orange, Cranberry and Apple) & Tea Service

Assorted Cookies

Basket of Whole Fruit

Domestic Cheese & Crackers

Crudite & Assorted Dips

Snack Mix

*Prices subject to change. Additional charges to all food and beverage sales are as follows:
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LUNCH BUFFETS

All Lunch Buffets are served with Iced Tea, Coffee and a Display of Brownies, Assorted Freshly Baked Cookies and Lemon Bars.

The Par 3

Soup, Salad, & Baked Potato Bar

Soup du Jour · Crisp Romaine & Mixed Greens Salad Bar

Baked Potato Bar with add your own toppings – Bacon Bits, Sour Cream, Shredded Cheddar Cheese & Chives · Served with Fresh Rolls

Market Fresh

Sliced Roast Beef, Turkey & Ham · Swiss, Cheddar & American

Cheese Slices · Fresh Varieties of Breads & Rolls · Assorted Condiments

Mixed Green Salad · Pasta Salad · Potato Chips

The Mixed Grill

Grilled Italian Sausage with Green Peppers & Onions

Marinated Chicken Breast · Assorted Breads & Condiments · Baked Beans

Mixed Green Salad · Summer Tomato Salad with Red Onions

Italian

Hearty Meat & Cheese Lasagna · Vegetable Fettuccini Alfredo

Italian Style Salad with Olives & Parmesan Cheese

in Herbed Vinaigrette · Vegetable du Jour · Garlic Bread

One Entrée Buffet

House Salad, 1 Vegetable, 1 Starch, 1 Entrée

Add the following to your lunch buffet (charge per person):

Grilled Chicken

Bacon

Choice of Soup for the Par 3 Buffet

or add soup to your package:

- *Hearty Vegetable*
- *Sherryed Cream of Mushroom*
- *Curry Chicken Apple*
- *Chili*
- *Tomato & Basil*
- *Additional Soups available upon request. Prices may vary.*

DESSERT OPTIONS

Chef's Choice Dessert Buffet Upgrade

Select three of the following: Key Lime Pie, Pecan Pie, Apple Pie, German Chocolate Cake, Carrot Cake, Pineapple Upside-Down Cake, Cheese Cake, Red Velvet Cake, Chocolate Cake, Boston Cream Pie, Coconut Cake.

Other Dessert Options:

Mousse served in glasses

Choice of Chocolate, Amaretto, Grand Marnier, Key Lime

Hand Dipped Chocolate Strawberries

Assorted Petit Dessert Buffet.

Includes Mini Cheese Cakes, Fruit Tarts, Chocolate Dipped Strawberries, Chocolate Truffles, and Assorted Finger Desserts.

Minimum Guest Count of 25 is requested for Lunch Buffets.

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LUNCH—THE LIGHTER SIDE

PLATED LUNCHEON SALAD ENTRÉES

Caesar Salad

Crisp Romaine Hearts tossed with Herbed Croutons, Parmesan Cheese and Caesar Dressing

Summer Salad

Crisp Romaine, Sugared Walnuts, Brie Cheese and Sundried Cranberries. Served with Balsamic Dressing

WOCC Chopped Salad

Iceberg, Spinach and Radicchio with Green Olives, Egg, Bacon, Hearts of Palm, and Artichokes. Tossed in our House made Bleu Cheese Dressing

Autumn Harvest Salad

Baby Spinach Leaves, Herbed Goat Cheese, Granny Smith Apples and a Harvest Nut & Fruit Mix. Served with Balsamic Dressing

Add the following to any salad:

Chicken

Salmon/Tuna

Shrimp/Fried Oysters

All Lunch entrees are served with Iced Tea and Coffee Service.

SANDWICHES

Choice of Fries, Fruit or Side Salad

The Fairway

Country Ham, Avocado, Lettuce, Tomato, and Swiss Cheese. Served on Rye Bread

Boca Burger

Vegetarian Option for the Willow Burger, Topped with Sautéed Onions and your Choice of Cheese. Served with a side of Fresh Fruit

Pretzel Melt

Grilled Turkey and Ham, Served with Swiss and Cheddar Cheese Piled High on a Pretzel Bun with Spicy Mustard

Chicken Willow

Marinated 6 oz. Chicken Breast Topped with Sautéed Onions, Bacon and American Cheese. Served on a Kaiser Roll

Focaccia Club Sandwich

Black Forest Ham, Roast Turkey, Swiss Cheese, American Cheese, Bacon, Lettuce, and Tomato piled high on Herbed Focaccia Bread

Willow Burger*

A Club Tradition! An 8 oz. Hand-Pattied Angus Burger, Topped with Sautéed Onions, Bacon and American Cheese. Served on a Toasted Kaiser with Lettuce, Tomato and a Pickle Spear

Crab Cake Sandwich

Our Famous Lump Meat Crab Cake on an English Muffin with Cheddar Cheese and Bacon

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**consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

PLATED LUNCHEONS

*Served with Choice of Roasted Red Bliss Potatoes or Wild Rice Pilaf, Seasonal Vegetables,
Fresh Baked Rolls, Iced Tea and Coffee Service*

Chicken a la King

Classic a la King served in a Puff Pastry

Chicken Bruschetta

Capellini Pasta tossed with Fresh Basil, Tomatoes, Garlic and White Wine. Topped with Grilled Chicken Breast

Grilled Jerk Mahi Mahi

Caribbean Jerked Mahi Mahi grilled and topped with Mango Salsa

Herb Roasted Salmon

Herbed roasted Salmon with Tomato Cucumber Relish

Chicken Picatta

Tender Sautéed Chicken Breast finished with Lemon Caper Sauce

Pot Roast

Slow-roasted Beef with a Burgundy Demi-Glaze and Mashed Potatoes

Chicken & Portabella Mushroom Crepes

Delicate Crepes filled with Chicken & Portabella Mushroom Filling, served with a Veloute Sauce

Virginia Chicken Cordon Bleu

Boneless Chicken Breast stuffed with Country Ham & Swiss Cheese lightly breaded and served with a Supreme Sauce

WOCC Crab Cake

Jumbo Lump Crab Cake served with a House Remoulade

DESSERTS

Pies

Key Lime, Lattice Apple, Chocolate Bourbon Pecan
additional for pie a la mode

Cakes

Chocolate Mousse Cake, Carrot, Red Velvet, Cheese Cake with Fresh Berries
additional for pie a la mode

Specialty Desserts

Assorted Creme Brulee or Assorted Mousse

Petite Dessert Display of Assorted Creme Brulee and Petit Desserts

Ice Cream

Pecan Ball

Rum Raisin, Chocolate, Vanilla

Homestead Creamery Ice Cream – All Natural Local Creamery
Blueberry, Mint Chocolate Chip, Seasonal

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PLATED DINNERS

APPETIZERS

Roasted Vegetable Ravioli *with Pesto Cream*

Roasted Tomato & Mozzarella Caprese

Crab Cocktail – Avocado, Jumbo Lump Crab, Lime Cilantro Cream

SOUP COURSE

Crab Bisque

Lobster Bisque

Curry Chicken and Apple

Tomato & Basil Parmesan

SALAD COURSE

WOCC Garden Salad

Traditional Salad with Mesclun Mix, Cucumbers, Tomatoes & Carrots, served with House Dressing

Classic Caesar Salad

Crisp Romaine Lettuce with Garlic Herbed Croutons, tossed with traditional Caesar Dressing & Parmesan Cheese

Spinach Salad

Baby Spinach Leaves with Mandarin Oranges, Crumbled Bacon & Red Onions, served with a Balsamic Dressing

ENTRÉE SELECTIONS

*Served with Choice of Roasted Red Bliss Potatoes or Wild Rice Pilaf,
Seasonal Vegetables, Fresh Rolls, Iced Tea and Coffee Service*

Virginia Chicken Cordon Bleu

Stuffed with Country Ham & Swiss Cheese & served with a Veloute Sauce

Tuscan Chicken

Sautéed Chicken Breast, finished with Prosciutto Roasted Pepper Sauce

Pan Roasted Mahi Mahi

Served with Citrus Butter and Risotto Cake

Oven Roasted Atlantic Salmon

with Basil & Garlic Roasted Tomato Relish

WOCC Crabcake

Two Jumbo Lump Crab Cakes dusted in Ritz Crackers & served with a Key Lime Remoulade

7 oz. Filet Mignon

Center Cut Choice Filet grilled to perfection finished with Béarnaise Sauce or Wild Mushroom Ragout

Surf & Turf

Petit Filet & Crab Cake or Crab Stuffed Shrimp served with Béarnaise Sauce

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DINNER BUFFETS

Two Entrée Buffet

Three Entrée Buffet

All Dinner Buffets served with Fresh Rolls, Iced Tea and Coffee Service

SALADS

(Select Two)

Traditional Garden Salad

Classic Caesar Salad

Confetti Corn Salad with Tomatoes & Cucumbers with an Herbed Vinaigrette

Greek Salad

Spinach Salad with Bacon & Orange

Pasta Primavera Salad

New Potato Salad

Dilled Summer Squash Salad with White Wine Vinaigrette

VEGETABLES

(Select Two)

Steamed Broccoli with Julienne Red Peppers

Seasonal Vegetable Medley

Broiled Tomatoes

Baby Glazed Carrots

Southern Style Green Beans

Asparagus

STARCH

(Select One)

Southern Style Spoon Bread

Wild Rice Pilaf

Roasted New Potatoes

Saffron & Sundried Tomato Rice

Roasted Garlic Mashed Potatoes

Au Gratin Potatoes

ENTRÉES

(Select Two or Three)

Creole Pork Loin

Classic Chicken Marsala

Classic Chicken Picatta

Peach Praline Chicken

Cajun Grilled Chicken with Black Bean Salsa

Coq au Vin (Chicken in Red Wine Sauce)

Jerked Mahi Mahi with Mango Salsa

Shrimp and Scallop Mornay

Oven Roasted Salmon with Bruschetta Topping

Baked Tuscan Penne Pasta with Chicken or Vegetables

Vegetable or Meat Lasagna

Fettuccini Alfredo Primavera

Beef Tenderloin Tips with Shitake Demi-Glace

Pepper Steak with Oven Roasted Tomatoes and Shallot Demi-Glace

Sicilian Roasted Beef

DESSERT

Select three of the following: Key Lime Pie, Pecan Pie, Apple Pie, German Chocolate Cake, Carrot Cake, Pineapple Upside-Down Cake, Cheese Cake, Red Velvet Cake, Chocolate Cake, Boston Cream Pie or Coconut Cake

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HEAVY HORS D'OEUVRES

HORS D'OEUVRE PACKAGES

(Replenished for a 2 1/2 hour time period. Beverage Station of Freshly Brewed Coffee and Tea is included with each package.)

Old House Package

Please choose two hot hors d'oeuvres and three cold hors d'oeuvres.

Carillon Package

You will receive a Carving Station of Top Round of Beef, with Horseradish Sauce, Tarragon Mayonnaise, Whole Grain Mustard, Petit Gherkins & Assorted Rolls. Please choose five hors d'oeuvres.

The James Package

You will receive a Carving Station of Top Round of Beef, with Horseradish Sauce, Tarragon Mayonnaise, Whole Grain Mustard, Petit Gherkins & Assorted Rolls. Please choose six hors d'oeuvres.

HOT HORS D'OEUVRES

- Virginia Ham Biscuits · Sweet & Sour or BBQ Meatballs*
- Greek Stuffed Mushrooms · Spanikopita · Mini Assorted Quiche*
- Fried Cheese Raviolis with Marinara Sauce*
- Mushrooms Stuffed with Italian Sausage*
- Chicken Quesadilla · Spinach Artichoke Dip*
- Fried Chicken Tenders with Dijon Honey Mustard*
- Cashew Chicken Springrolls*
- Almond Crusted Brie Bites with Raspberry Sauce (passed)*
- Grilled Vegetable Quesadillas · Crab Stuffed Mushrooms*
- Shrimp & Andouille Kabobs · Coconut Shrimp*
- Chicken Satay with Peanut Sauce · Gourmet Grilled Pita Pizzas*
- Wild Mushroom Strudel · Teriyaki Chicken and Pineapple Skewers*
- Turkey, Brie and Cranberry Biscuits · Pakoras*

COLD HORS D'OEUVRES

- Crudit  Display: Fresh Seasonal Vegetables served with Dip*
- Grilled Vegetable Display · Fruit & Cheese Display*
- Tenderloin Crostini*
- Roasted Red Pepper Hummus with Pita Chips*
- Mozzarella, Basil & Tomato Skewers*
- Mozzarella, Prosciutto, Sundried Tomato & Basil Roulades*
- Deviled Crab in Pastry Shells · Bruschetta Crostini*
- California Sushi Rolls · Finger Sandwiches*
- Chicken or Shrimp Salad in Pastry Shells*
- Grilled Asparagus and Fresh Mozzarella Salad*
- Tuscan Crostini Bar with White Bean Hummus, Pesto Cr me, and Olive Tapenade served with Flat Bread and Toasted Crostinis*

Add on items:

Crudit  Display

Fresh Vegetables & Dipping Sauces

Fruit & Cheese Display

Grilled Vegetable Display

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CHEF ATTENDED STATIONS

(Priced per person)

- Risotto Station**
 - Add Chicken
 - Add Shrimp
- NY Strip Philly Cheese Steak Station**
Shaved NY Strip, Caramelized Onions, Fresh Baked Buns and Cheese
- Barbecue Pork Slider Station**
In house Barbecued Pork Steamship, Assorted Barbecue Sauces, Fresh Potato Rolls
- Roasted Olive Oil and Herb Crusted Salmon with Tomato Cucumber Relish or Caribbean Jerked Mahi Mahi with Mango Salsa Station served with Flatbread Crackers**
- Grilled Pita Pizza Station**
Assorted Pizza grilled (weather permitting)
- Full Pasta Bar**
Two Pastas, Two Sauces, Grilled Vegetables, Chicken, Shrimp & Parmesan Cheese
- Shrimp & Grits Station**
Tasso Ham Gravy with Italian Sausage, Tomatoes, Mushrooms & Shrimp with Cheese Grits
- Crab Cake Station**
Saut ed bite sized Crab Cakes
- Lobster Mac 'n Cheese Station**
Wild Mushrooms & Saut ed Lobster Meat tossed with Penne Pasta & Asiago Cheese Sauce

DESSERT STATIONS

(Priced per person)

- Chocolate Fountain**
- Bananas Foster or Cherries Jubilee Station**
- Cr me Brulee Station with three flavors**

SPECIALTIES

- Shrimp Cocktail (per pound)**
Seasoned Shrimp with House Made Cocktail Sauce
- Baked Brie (serves up to 40 people)**
Brie Cheese topped with Sugared Almonds wrapped in Filo Dough, served with Ginger Snaps
- Sesame Seaweed Ahi Tuna Carpaccio**
with a Sesame Salad & Cucumber Wasabi Sauce
- Smoked Salmon Display (30 people minimum)**
with traditional accoutrements
- Hot Lump Crab Dip (serves 75 people)**

CHEF ATTENDED CARVING BOARDS

(Priced per person)

- Virginia Country or Honey Glazed Ham**
with Mustards & Biscuits
- Slow Roasted Pork Steamship**
served with a BBQ Trilogy
- Breast of Turkey**
Slow Roasted with Mustards & Cranberry Sauce
- Peppered Pork Tenderloin**
with Mustards & Assorted Rolls
- Cajun Pork Tenderloin**
with Chutneys & Assorted Rolls
- Carved Rack of Lamb**
with Balsamic Glaze & Mint Jelly
- Marinated Beef Tenderloin**
with Assorted Condiments & Rolls

BEVERAGES, WINE & SPIRITS

BY THE BEVERAGE

Your guests will receive the cocktail of their choice and the host will be charged per drink.

Sodas & Juices

Soft Drinks & Fruit Juices

Domestic Beer

Budweiser · Bud Lite · Miller Lite · Coors Lite · O'Doul's

Specialty Beer

Corona · Amstel Lite · Heineken · Sam Adams

House Wine

Chardonnay · Pinot Grigio · Cabernet Sauvignon · Merlot

House Brands

*Smirnoff Vodka · Seagram's Gin · Grants · Jim Beam
Seagram's 7 · Bacardi Rum*

Premium Brands

*Absolut Vodka · Beefeater Gin · Mt. Gay Rum
Jack Daniel's · Canadian Club · Dewar's White Label*

Super Premium Brands

*Johnnie Walker Red · Crown Royal · Ketel One Vodka
Bombay Sapphire Gin · Mt. Gay Rum · Maker's Mark*

House Champagne

Sparkling Cider

CASH BAR

A fee per bartender will be added.

Sodas, Juices

Domestic Beer

Specialty Beer

House Wine

House Brands

Premium Brands

Cash Bar prices include the 11% sales tax.

BAR PACKAGE

Your guests will receive cocktails for four hours and the host will be charged per person. Additional charges will apply for service over four hours.

Four Hour Soda & Juice Bar

Soft Drinks & Fruit Juices

Four Hour Soft Bar

House Wines, Domestic Beer, Sodas & Juices

Four Hour House Bar

House Cocktails, House Wines, Domestic Beer, Sodas & Juices

Four Hour Premium Bar

Premium Cocktails, House Wines, Domestic & Specialty Beers, Sodas & Juices

Four Hour Super Premium Bar

Super Premium Cocktails, House Wines, Domestic & Specialty Beers, Sodas & Juices

WINE SERVICE WITH DINNER

Your guests will be offered a choice of our house selections.

House Wine

Chardonnay · Pinot Grigio · Cabernet Sauvignon · Merlot

Premium Wine

House Champagne

Sparkling Cider

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ROOM CHARGES & POLICIES

The following room charges apply to all functions when the member or sponsor is reimbursed by others. When the member function is personal, and the member is not reimbursed, then there are no room charges. The Banquet Event Order Sheet must be signed for every function held on Club Property. The deposit for the room rental is required at the time of signing the Banquet Event Order. Willow Oaks Country Club has a 90 day cancellation policy with a non-refundable deposit. Guaranteed guest counts are required 48 hours in advance.

ROOM SET-UP FEE

| ROOM NAME | CHARGES | CAPACITIES | | | |
|--------------------------|---------|------------|---------|--------|-----------|
| | | CLASSROOM | U-SHAPE | DINNER | RECEPTION |
| Holly | \$100 | N/A | N/A | 8 | 15 |
| Chestnut | \$100 | 12 | N/A | 15 | N/A |
| Maple & Pine | \$150 | 20 | 22 | 22 | 35 |
| Commonwealth (Day) | \$175 | 60 | 45 | 88 | 150 |
| Commonwealth (Eve) | \$300 | 60 | 45 | 88 | 150 |
| Formal Dining Room (Day) | \$300 | 120 | 65 | 120 | 250 |
| Formal Dining Room (Eve) | \$500 | 120 | 65 | 120 | 250 |



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