



## Catering Menu

## Hors D'oeuvres

Recommended 1-2 pieces per guest

### **Party Time**

Fried Mac and Cheese Bites \$1

Chicken Wings \$1.50

*Buffalo, BBQ, Sweet Chili, or Teriyaki*

Baked Meatballs \$1.50

*Pineapple BBQ, Honey Garlic, Swedish, or Marinara*

Chicken Bacon Ranch Pinwheels \$2

### **Pacific Rim**

Vegetarian Egg Rolls \$2

Chicken or Beef Teriyaki Skewers \$2.50

Golden Fried Coconut Shrimp \$3

Thai Chicken Salad Wonton Cups \$3

### **Afternoon Tea**

Bamboo Skewers \$1.50

*Caprese, Antipasto, or Fresh Fruit*

Gourmet Deviled Egg Assortment \$2

Rosemary Fig Goat Cheese Puffs \$2

Chicken Salad Crostini \$3

*Traditional, Cranberry Almond or Curry*

### **Tastes of the NW**

Stuffed Mushrooms \$2

*Pork Sausage, Seafood or 5 Cheese*

Mini Crab Cakes \$2.50

Bacon Wrapped Scallops \$3

Smoked Salmon Crostini \$4

## Portioned Appetizer Platters

Recommended ½ portion per guest for light appetizers or one portion for heavy appetizers

Fresh Vegetable Tray \$1.50

*Served with Ranch, Spinach Dip or Hummus*

Cheese Board with Crackers \$2

*Assorted Domestic and International Cheeses*

Brie En Croute \$3

*Puff pastry, Brie, Seasonal Filling*

Fresh Sliced Fruit Display \$2

Antipasto Tray \$3

*Cured Meat, Cheese, Olives, Artichoke Hearts*

Mezze Platter \$3

*Grilled and Fresh Vegetables, Hummus, Pita*

Charcuterie Platter \$4

*Deli and Cured Meat, Cheese, Dried Fruit and Nuts*

Smoked Salmon Board \$5

*Cucumber, Capers, Red Onions, Crostini*

## Snacks

(Price Per Guest)

Colwood Snack Mix \$1

Chips and Salsa \$1

Candied Mixed Nuts \$1.50

## Custom Buffet

Lunch or Dinner refers to portioning, rather than time of the day.  
Includes coffee and iced tea, rolls & butter and complimentary fabric napkins

Lunch (*select one salad, two sides & one entree*) .....\$18  
Dinner (*select one salad, three sides & two entrées*) .....\$28

### Additional Items

Extra Salad-\$2 per guest

Extra Side-\$3 per guest

Extra Entrée-\$7 per guest

### *Salads*

Garden Salad with Two Dressings

*Mixed Greens, Cucumbers, Tomatoes, Shredded Carrots*

Caesar Salad

*Romaine, Parmesan, House-made croutons, tossed in Caesar Dressings*

Greek Salad

*Romaine, Tomatoes, Kalamata Olives, Pepperoncini, Crumbled Feta, Italian Dressing on Side*

Cranberry Walnut Bleu Cheese Salad

*Romaine, Craisins, Candied Walnuts, Crumbled Blue Cheese, Raspberry Vinaigrette on Side*

Roasted Beet Salad

*Mixed Greens, Roasted Beets, Diced Pear, Candied Walnuts, Crumbled Goat Cheese, Balsamic on Side*

Strawberry Spinach Salad

*Spinach, Fresh Strawberries, Crumbled Goat Cheese, Sunflower Seeds, Balsamic Dressing on Side*

Hazelnut Citrus Salad

*Mixed Greens, Roasted Hazelnuts, Fresh Orange and Grapefruit, Tossed in a Fresh Citrus Vinaigrette*

Southwest Corn and Black Bean Salad

*Romaine Lettuce, Sweet Corn, Black Beans, Tomatoes, Red Onions, Chipotle Ranch on Side*

### **Additional Offerings**

Fresh Sliced Fruit Display

Garden Vegetable Tray with Ranch

Herb and Garlic Potato Salad

*Potatoes, Celery, and Roasted Garlic, tossed in a fresh herb vinaigrette*

Italian Pepperoni Pasta Salad

*Pepperoni, Artichoke Hearts, Olives, and Tomatoes, tossed in an Italian vinaigrette*

## *Sides*

### **Potatoes**

Mashed Potatoes with Gravy  
Roasted Garlic Mashed Potatoes  
Scalloped Potatoes  
Twice Baked Potatoes  
Herb Roasted Red Potatoes  
Smashed New Potatoes

### **Pasta**

Baked Macaroni and Cheese  
Basil Pesto Pasta  
Penne with Red Pepper Cream  
Pasta Primavera

### **Rice**

Almond Rice Pilaf  
Cilantro Lime Rice  
Spanish Rice with Roasted Red Peppers  
Pineapple Fried Rice

### **Vegetables**

Sautéed Seasonal Vegetable Medley  
Grilled Zucchini and Yellow Squash  
*with Caramelized Onions*  
Parmesan Roasted Broccoli and Cauliflower  
Kale Gratin  
*Cream, Parmesan, Bacon, Breadcrumbs*  
Orange Ginger Roasted Carrots  
Allspice Roasted Root Vegetables  
*Sweet Potatoes, Carrots, Butternut Squash*  
Green Beans with Tomato Almond Pesto  
Elote Creamed Corn  
*Queso Fresco, Cream, Cilantro, Green Onions*  
Collard Greens  
*Smoked Turkey or Bacon*  
Roasted Brussels Sprouts  
*Bacon, Parmesan*

## *Entrees*

### **Chicken and Turkey**

Garlic Grilled Chicken Breast

*Red Pepper Cream Sauce*

*Dijon Cream Sauce*

*White Wine Lemon Sauce*

### **Mediterranean Chicken**

*Artichokes, Kalamatas and Sundried Tomatoes*

### **Chicken Marsala**

*Marsala Wine, Mushrooms, Shallots*

### **Buttermilk Fried Chicken**

### **Carved Roasted Turkey**

*Cornbread Dressing and Cranberry Sauce*

### **Seafood**

#### **Pesto Baked Cod**

#### **Baked Snapper Vera Cruz**

*Tomatoes, Olives, Capers and Fresh Lime*

#### **Baked Salmon (add \$3 per guest)**

*Lemon Dijon*

*Cajun Brown Sugar*

*Teriyaki Glazed*

### **Pasta**

#### **Creamy Cajun Pasta with Shrimp**

*Peppers, Onions and Mushrooms*

#### **Basil Pesto Pasta with Chicken**

#### **Lasagna Bolognese**

### **Beef**

#### **Smoked Beef Brisket**

#### **French Onion Braised Beef Tips**

#### **Roast Sirloin Carved to Order**

*(add \$1 per guest)*

#### **Roasted Prime Rib Carved to Order**

*(add \$5 per guest)*

### **Pork**

#### **Roasted Stuffed Pork Loin**

*Pesto, Sundried Tomatoes and Feta*

*Spinach, Cranberries, and Blue Cheese*

*Apple, Sage and Bacon*

#### **Parmesan Crusted Pork Chops**

#### **Brown Sugar Honey Glazed Ham**

#### **Smoked Pulled Pork**

### **Vegetarian**

#### **Grilled Vegetable Lasagna**

*Mushrooms, Zucchini, Bell Peppers*

#### **Spanish Rice and Black Bean Stuffed Peppers**

#### **Roasted Vegetable Polenta**

#### **Eggplant Parmesan**

*Additional Offerings Available on Request*

## Finger Dessert Display

*Priced Per Piece  
12 pc. Minimum*

### Gluten Free Mini Cheesecakes \$2.50

Banana Toffee Chip  
Classic New York  
Key Lime  
Maple Caramel  
Red Velvet  
Triple Chocolate  
Strawberry

### Puff Pastry Tarts \$2

Lemon Curd and Raspberry  
Blueberry Cheesecake  
Cannoli Cream  
Strawberry Cream  
Chocolate Mousse  
Apple Pie  
Tiramisu

### Cookies and Bars \$1

Chocolate Chip Cookies  
Sugar Cookies  
Double Chocolate Chip Cookies  
Peanut Butter Cookies  
Lemon Bars  
Pecan Pie Bars

### Brownie Bites \$2

Chocolate Chip Brownie  
Raspberry Cheesecake Brownie  
Peppermint Brownies  
Peanut Butter Frosted Brownies  
Irish Cream Brownies  
Salted Caramel Brownies

## Self-Serve Desserts

Fruit Cobbler with Fresh Whipped Cream \$2  
Bread Pudding with Fresh Bourbon Whipped Cream \$2  
Banana Pudding \$3

## Plated Desserts

Cake \$2.50  
*German Chocolate, Carrot Cake, Pineapple Upside Down, Red Velvet*  
Pie \$3  
*Apple, Pecan, Pumpkin, Coconut Cream, Chocolate Cream*

**Ask about tiered and sheet cakes from our local community partner bakery!**

## Breakfast

Includes coffee, decaf coffee, tea, and orange juice

**Sunrise English Muffin Sandwich or Breakfast Burrito** \$7

Scrambled egg, cheddar cheese, bacon and sausage

**Continental Breakfast Buffet** \$8

Assorted breakfast breads, muffins, bagels with cream cheese and sliced fresh fruit

**French Toast Breakfast Buffet** \$10

French Toast with butter and syrup, sliced fresh fruit, and bacon, sausage and ham

**Southern Hospitality Breakfast Buffet** \$16

Biscuits and sausage gravy, cheesy scrambled eggs, shrimp and grits, bacon, sausage, and ham

**Premium Breakfast Buffet** \$17

Breakfast breads and muffins, seasonal fresh fruit platter, cheesy scrambled eggs, O'Brien Potatoes, and bacon, sausage and ham

## Themed Lunch Buffet

Includes iced tea, or lemonade

**Deli Sandwich** \$10

Freshly prepared ham or turkey sandwich served with a bag of chips and a cookie

**Homestyle Pasta** \$14

Spaghetti Bolognese, baked ziti, fettucine alfredo, or creamy Cajun pasta. With chicken, beef, or shrimp. Served with rolls and garden or Caesar salad.

**Island Breeze** \$15

Teriyaki chicken, pineapple fried rice, macaroni salad and fresh sliced fruit display

**Backyard Barbeque** \$15

Choose your protein: cheeseburgers and hotdogs, BBQ pulled pork, or BBQ chicken. Served with house salad, chips and one additional side: potato salad, pasta salad, baked beans, or fresh fruit

**Chicken Taco Bar** \$16

Seasoned shredded chicken, black beans or homemade refried beans, cilantro lime rice, flour or corn tortillas (GF). Served with tortilla chips, Pico de Gallo, sour cream, lettuce, tomatoes, shredded cheese, cilantro and limes

## A La Carte Beverages

### Coffee Service \$12

Air pot of regular or decaf  
Serves approx. 6-8 guests

### Unsweetened Iced Tea or Lemonade \$20

Fresh brewed iced tea served with lemon  
Serves approx. 20 guests

### Soda \$24

24 count 8.5 Oz Aluminum Bottles  
Coke, Diet Coke or Sprite

### Colwood Punch or Strawberry Lemonade \$30

Blend of fruit juices and sparkling water  
Serves approx. 20 guests

## Bar

Event guests have access to our main bar throughout the event, for cocktails, draught or canned beer, and wine by the glass or bottle. One bartender is included with your room rental. Additional bartender \$100 fee per event. Private event bar is available at a fee of \$150, which can serve wine, canned beer, or well liquor with basic mixes.

Bar service options include a cash bar, drink tickets, or hosted bar tab.  
Special and large batch cocktail pricing available upon request

## Beer

*Large selection of domestic and micro brews available*

½ Barrel Keg (Approximately 120 pints)

Domestic \$250

Micro and Cider \$350

Pony Keg (Approximately 60 pints)

Domestic \$175

Micro and Cider \$250

(Kegs are not available to-go. At the end of the event, any unconsumed keg becomes the property of Colwood)

## Celebration Toast

*Price includes tray service to guests*

Non-Alcoholic Apple Cider \$6 per bottle \$72 per case

Sparkling Wine \$20 per bottle \$230 per case

Wine by the case pricing available upon request

## Corkage

Colwood allows beer and wine to be brought in by client with corkage fee applied. All alcohol must be served from behind the bar by Colwood staff. At the end of the event, any unopened wine or beer must be removed by client. Hard liquor must be provided by Colwood and is not applicable for a corkage fee.

Sparkling Cider (Non-Alcoholic) \$5 per bottle      Beer and Cider (canned) \$25 per case

Wine \$15 per Bottle

Beer and Cider (Keg) \$100