



WILLOW CREEK FALLS
Vineyard

Appetizers

Tier 1 Options: (Choose 3 appetizers for \$5.00/person, or 4 appetizers for \$7.00/person)

Spinach & Feta Pinwheels, drizzled with a balsamic reduction and extra virgin olive oil.

Hummus, served with pita chips

Spinach & Artichoke Dip, served warm with French bread

Pimento Cheese, served with naan bread and crackers

Fresh Seasonal Fruit presentation

Stuffed Mushrooms

Vegetable Presentation with choice of dips, creamy ranch or creamy spinach

Bruschetta served with French Bread Crostini

Flat Bread Pizza

Caprese Skewers, includes fresh mozzarella, grape tomatoes, and basil that's drizzled with a balsamic reduction and extra virgin olive oil.

Meatballs: Choices are: BBQ, Sweet and Sour, or Marinara

Spring Rolls or Egg Rolls

Cheese Board Presentation: Assortment of soft and hard cheeses, with sausages, pickles, and olives. Cold Dips available are: Spinach Dip, Black Bean Dip, Layered Nacho Dip, Guacamole, and Hummus.

Tier 2 Options: (Choose 3 appetizers for \$9.00/person)

Buffalo Chicken Dip

Bacon Wrapped Shrimp

Goat Cheese & Vegetable Tarts with zucchini, tomatoes, parmesan, and pesto

Jumbo Shrimp Shooters

Pulled Pork BBQ Sliders served on Hawaiian sweet bread with crispy onion straws

Southern Fried Chicken Tenders with choice of sauces

Buffalo Chicken Wings with bleu cheese & celery

Tomato basil soup with grilled cheese wedge shooters

****Tier 1 and Tier 2 option may be added or substituted. Customized pricing available upon request.****



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Salads

Strawberry Salad

Prepared with mixed greens, strawberries, grapes, mandarin oranges, red onions, and feta cheese served with poppy seed and raspberry vinaigrette.

Apple & Kale Salad

Spring mix and spinach, grilled apples, candied walnuts, dried cranberries, and feta cheese served with apple cider vinaigrette.

House Garden Salad

Mixed greens, cucumbers, bell peppers, red onions, and cheddar cheese served with ranch dressing and balsamic vinaigrette.

Caesar Salad

Romaine lettuce, aged parmesan, and croutons tossed in Caesar dressing and topped with grape tomatoes.

Spinach Salad

Spinach leaves, bacon, egg, red onions, mushrooms, and croutons served with warm bacon vinaigrette and ranch.

Italian Chopped Salad

Mixed greens, red onions, pepperoncini, brandy wine mushrooms, shredded mozzarella, Kalamata olives, roma tomatoes, served with lemon garlic vinaigrette.

** Your choice of dressing are available with any salad listed above**



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Southern Style BBQ Buffet

(\$19.50 per person)

Pulled Pork and Smoked Chicken
(with sauces)

House Salad

Assorted Pickles and Rolls

Your choice of 3 of the following sides:

Coleslaw

Baked Beans

Mac & Cheese

Potato Salad

Southern Buffet

(\$21.00 per person)

Carved Ham

Fried Chicken

House Salad

Green Beans

Mashed Potatoes

Squash Casserole

You can substitute 3 different sides from our sides list that follows this page



WILLOW CREEK FALLS

& Vineyard

TEX-MEX Buffet

(\$18.00 per person)

Create your own fajita or taco

Sliced and Seasoned Beef

Chicken

Spanish Rice

Grilled Onions and Peppers

Refried Beans

Fresh Pico de Gallo

Chips and Salsa

Queso Dip

Hard and soft taco shells

Warm Flour Tortillas

Guacamole

Sour Cream

Lettuce

Tomato



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Italian Buffet

(\$19.00 per person)

Baked Ziti: Made with Italian sausage, ground beef, ricotta, mozzarella, and parmesan cheese, fresh basil and marinara sauce.

Chicken Alfredo: Prepared with bowtie pasta, grilled chicken, alfredo sauce, and parsley.

Roasted Vegetables: Zucchini, squash, eggplant, mushrooms, and onions tossed lightly in olive oil and pesto sauce.

Mediterranean Salad: Includes mixed greens, tomatoes, red onions, cucumbers, olives, and feta cheese, with a Tuscan Vinaigrette dressing.

Caesar Salad: Made with romaine lettuce, croutons, and parmesan cheese.

The following items can be substituted for an additional charge:

Traditional Meat Lasagna

Eggplant Parmesan

Fettuccini Alfredo

Grilled Chicken Bow Tie Pasta

Fettuccini Pesto with grilled vegetables

Spinach Fettuccini, tossed in basil pesto, with roasted zucchini, eggplant, mushrooms, and tulip tomatoes.



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Entrees

(\$22.00/person) Includes One Chicken Entrée, One Pork Entrée, 3 Side Options, a Fresh Garden Salad with two dressings, and an assortment of Fresh Baked Bread or Dinner Rolls.

Pork:

Smoked Pulled Pork served with sauces

Herb Crusted Pork Tenderloin, served with a Dijon marsala sauce

Honey Glazed Ham

Chicken:

Chicken Marsala, Served with a marsala wine sauce and mushrooms.

Parmesan Crusted Chicken: panko & herb coated chicken served with a roasted garlic & parmesan cream sauce.

Chicken Piccata: Lightly breaded chicken with capers, baby portabella mushrooms, and shallots; served with a lemon butter sauce.

Bruschetta Chicken: Oven roasted chicken breast served with tomatoes, red onions, garlic and basil and is topped with parmesan cheese, a light drizzle of balsamic glaze, and parsley.

Beef:

(\$28.00/person) Includes Beef Brisket, One Chicken or Pork Entrée, 3 Side Options, a Fresh Garden Salad with two dressings, and an assortment of Fresh Baked Bread or Dinner Rolls.

Beef Tenderloin, Pan roasted with a gorgonzola cream sauce or a chimichurri sauce. (Additional \$5.00/person)

Prime Rib, Hand seasoned, slow-cooked and served with Au Jus & Horseradish cream sauce. (Additional \$7.00/person)

Fish: (Pricing bases on season/availability)

Blackened Tilapia, served with an Asiago cream sauce, topped with fresh parsley and lemon.

Panko & Herb Crusted Tilapia, served with a citrus, basil butter.

Baked Salmon, served with lemon dill, cream sauce

Sweet Tea, Unsweet Tea, Water, and Lemonade drink station included with all packages. Full service buffet includes set up, breakdown, and clean up of buffet, serving utensils, servers for buffet and to clear dishes from guest tables.



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Side Items

Broccoli tossed in sea salt, fresh cracked pepper, and butter

Glazed Carrots

Green Beans with candied bacon and caramelized onions

Lobster Mac and Cheese (Add \$1.75 per person)

Mac and Cheese

Mashed potatoes with fresh ground rosemary, cheddar cheese, and roasted garlic

Mashed Sweet Potatoes

Prosciutto Wrapped Asparagus (Add \$1.00 per person)

Rice Pilaf

Roasted Brussel Sprouts

Roasted Red Potatoes

Roasted Vegetables

Shrimp and Grits (Add \$ 2.50 per person)

Squash Casserole

Sweet Potato Soufflé

Vegetable Medley

(Includes: broccoli, zucchini, yellow squash, red onions, and bell peppers)



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Desserts

(Pricing available upon request)

Cheesecake

Strawberry Shortcake

Key Lime Pie

Coconut Cream Pie

Assorted Cookies

Peanut Butter Banana Cream Pie

Flourless Chocolate Cake

Cannolis

Chocolate Covered Strawberries

Chocolate Mousse

Bananas Foster

Peaches N' Cream Cobbler

Lemon Bars

Brownies

Blondies

Cupcakes

Mini Parfaits

Carrot Cake

BREAKFAST/BRUNCH MENUS

(Pricing Based on 25 or more guests)

Hearty Breakfast: \$16.50/person

Eggs: (Select 1): Scrambled Eggs, Egg & Cheese Souffle, Breakfast Casserole, and Egg & Cheese Frittatas

Meats: (Select 2): Applewood Bacon, Country Sausage, Ham & Cheddar Frittatas, Shrimp & Tomato Frittatas, Ham N Cheddar Quiche, and Blackened Chicken & Bell Pepper Quiche

Sides: (Select 2): Cheesy Grits, Hash Browns, Country Fried Potatoes, Biscuits & Gravy, Roasted Veggie Frittatas, Spinach & Swiss Cheese Quiche, Deviled eggs w/pancetta, and Oatmeal served w/maple syrup, almond slivers, raisins, brown sugar, butter and cinnamon

Fruits (Select 1) Fresh Seasonal Fruit, Yogurt & Granola, Bagels w/Cream Cheese

Brunch A: \$18.50/person

Hearty Breakfast.....Plus One of the following:

Mini Chicken N' Waffles served w/Cinnamon, Honey Butter & Syrup or French Toast Casserole

Beverages Include: Coffee, Tea, and Orange Juice

Optional: Mimosas, Bellinis, and Bloody Marys (additional charge)