



www.birchwoodsbanquet.com

1027 Racebrook Road • Woodbridge CT 06525

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www.birchwoodsbanquet.com

203-389-5555 • 203-314-7355 • contact@birchwoodsbanquet.com

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Welcome to Birchwoods!

From elaborate exclusive weddings to Intimate Gatherings, Birchwoods is the perfect venue to host your next celebration. Located on a beautiful golf course, spectacular views makes our venue the ideal location. Our recently renovated venue provides a variety of space designed for functionality and flexibility.

Birchwoods is family owned and offers a wide range of American to Italian Cuisine, with recipes that have been carried through generations. Our professional staff will work to ensure your event is tailored to meet your needs for a personalized, memorable occasion. Come as a guest, leave as a friend! Please use these menus as samples or we can prepare a customized menu to meet your specific needs.

Please contact us at 203-980-8112, 203-389-5555 or contact@birchwoodsbanquet.com with any questions and if you would like to view our beautiful garden and banquet facilities.

Wishing you the best,

Birchwoods Personnel



Birchwoods requires only a \$100-\$500 deposit (Based on package and/or guests count) for our Intimate Gatherings (Showers, Christenings, Communion, Business Meetings, Banquets and Rehearsals) and \$1000 for Weddings and Mitzvahs.

Birchwoods accepts cash, check and all major Credit Cards (except Amex)



Gift Certificates Available

Birchwoods at Oak Lane
Prices Effective January 1, 2018

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Intimate

Showers, Golf Outings, Birthday
(3 hours with a grace time for set)

Breakfast Buffet

Color Coordinated Linens

Buffet will consist of:

Fresh Fruit ~ Eggs

Choice of Sausage or Bacon

Choice of Pastries, Homemade Baked Breads or Bagels

Choice of Red Bliss Potato Wedges or Hash browns

Choice of Belgian Waffles, Pancakes, or French Toast

Fresh Juice ~ Coffee and Tea

\$20.95 per person

Add an Omelette Station Additional \$2.00 per person

Brunch Buffet

Color Coordinated Linens

Includes Breakfast Buffet plus

Tossed Garden Salad or Seasonal Veggies

Choice of One Classic Entree

Choice of Pasta ~ (See page 7)

Fresh Baked Rolls

Accompanied by American Coffee & Tea

\$28.95 per person

*All Prices are Subject to 6.55% State Tax and 19% Administrative Service charge.
Optional Gratuity not included*

Gatherings

Parties, Banquets, Business Meetings
up and break down, 100 people or less)

Sit Down

Color Coordinated Linens

**Choice of One Birchwood Harvest Option OR
5 Butler Style Hors d' Oeuvres**

Choice of Tossed Salad or Pasta Choice

Choice of Two Classic Entrees (See page 6)
Served with vegetable and potato

Fresh Baked Rolls

Cookie or Brownie Platter for each table

Accompanied by American Coffee & Tea

\$30.95 per person

Buffet Luncheon or Dinner

Color Coordinated Linens

Buffet will consist of:

Tossed Salad or Seasonal Veggie

Choice of Pasta or Potato Option (See page 7)

Choice of Two Classic Entrees (See page 6)

Fresh Baked Rolls

Accompanied by American Coffee & Tea

\$21.95 per person

Additions: Side \$2 per person, Entree \$5 per person

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Optional Gratuity not included*

Build Your Own Cocktail Party

Choice of Harvest Table, Stations, Birchwoods Signature
Hors d'Oeuvres or a combination from all three.
Minimum of \$18 per person

Harvest Table

Add to any package for \$8.00 per person (choice of 2),
additional choices \$5.50 per person

Veggie Platter • Gourmet Cheese Display • Fruit platter
Antipasto platter • Bruchetta Platter • Homemade Soup
Raw Bar (additional \$13.00 per person)

Stations

Stations are equivalent to appetizer portions

Choices: Mashed Potato Bar • Omelette Bar (with chef)
Taco Station • Pasta Station
Grilled Cheese Station with chef • Mini Sliders Station
Mac and Cheese Station • Soup Station
Assorted Pizzette • Varieties of Stuffed Breads
Carving Stations: Roast Beef, London Broil
Baked Ham, Roasted Turkey or Pork Loin
Dessert Station (Cannoli's, Cookies and Brownies)

\$6.00 each per person

Station with Chef will have a \$50.00 surcharge

*Notice: Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.

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Optional Gratuity not included*

Birchwoods Signature Hors d'Oeuvres

Plantain Chip with Tuna Tar Tar and Wasabi Cream
Plantain Chip With Banana, Mango Rainbow Pepper Relish
Crustini with Bruchetta and Parmesan Cheese
Sesame Seed Tuna with Mango Slaw and Wasabi Cream or Horseradish Cream
Shrimp Cocktail ~ Served with Lemon and Cocktail Sauce Add 50¢ per person
Bacon Wrapped Feta Stuffed Dates
Mini Beef Wellington with Bearnaise
Pulled Pork Slider on Mini Biscuit with Jalapeño Cilantro Slaw
Stuffed Mushrooms (Sausage or Vegetarian)
Risotto Balls with Red Pepper Dot
Potato Croquette with Cucumber Crème Fraîche
Vietnamese Meatballs with Sweet Chili Sauce
Mini Chicken Fingers (Sesame, coconut or plain with Mango, Teriyaki or BBQ)
Beef Skewers ~ Teriyaki Pineapple Cubes
Coconut Shrimp • Calamari • Mac and Cheese Balls
Buffalo Pot Stickers Gourmet Fried Mozzarella
Pigs in a Blanket • Spring Rolls

***Bacon Wrapped Scallops brushed with Pesto (\$.50 per person)**

Choice of 3.....\$7.00 per person Choice of 6.....\$10.00 per person

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Optional Gratuity not included*

Classic Entrees

Below is just a small selection of our options offered

Chicken Marsala ~ Sauteed white breast served in a reduction of Marsala wine, butter and sliced mushrooms

Chicken Florentine ~ Boneless breast served with a bed of baby spinach and topped with a lemon butter sauce

Chicken Scallopini ~ boneless breast topped with mushroom, artichoke hearts, prosciutto, sun dried tomato and fresh basil in a light garlic wine sauce. Add \$1.00

Chicken Francaise ~ egg dipped breast of chicken in a light lemon wine sauce

Salmon Filet ~ oven roasted with a dill cream sauce or citrus glaze

Stuffed Filet of Sole ~ Sole fillets stuffed with seafood finished in a creamy Lobster sauce

Slow Roasted Prime Rib of Beef Au Jus ~ sliced seasoned and cooked perfectly to maximize its flavor and tenderness

Mushroom Wellington ~ veggie dish

Italian Meatballs ~ with marinara sauce

Eggplant Rollatini

Sausage and Peppers

Additional Entree \$5.00 per person

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Optional Gratuity not included*

Salad Options

***Included: Caesar or House Salad with choice of Homemade Dressing**

Birchwoods Signature Salad ~ served with sliced green apple, Gorgonzola, glazed walnuts with a homemade Balsamic Vinaigrette.....\$3.00 per person

Caprese Salad ~ Fresh Tomato Basil Mozzarella with Pesto.....\$4.00 per person

The Classic Wedge ~ Iceberg Lettuce with Crumbled blue cheese, fresh bacon, diced tomatoes, and blue cheese dressing.....\$4.00 per person

Antipasto ~ Salad Greens with prosciutto, genoa salami, capicola, olives, roasted peppers and pepperoncini.....\$4.00 per person

Upgrade to Salad Bar for \$1.50 per person for buffet

Potato Options

Included: Baked Potato • Roasted Red Wedge • Garlic Mashed • Rice Pilaf Sweet Potatoes (\$1.00 additional per person) with Brown Sugar and Butter Risotto (\$2.00 additional per person)

Pasta Options

Included: Penne a la Vodka • Garlic Oil • Marinara

Lasagna (plated only) ~ \$4.00 per person

Ravioli ~ \$3.00 per person

Tortellini Carbonara or Stuffed Manicotti ~ \$2.00 per person

Creamy Alfredo with Peas and Sundried Tomatoes ~ \$1.00 per person

Station with chef and choice of two options \$5.00 per person*

Plated Entree Upgrades

Lobster Tail (MP)

Lobster Tail with Filet Mignon (MP)

Jumbo Stuffed Shrimp (\$3.00 per person)

Filet Mignon with choice of special topping (\$8.00 per person)

9oz NY Strip grilled to perfection with choice of one of our homemade toppings (\$6.00 per person)

Lamb Chop served with a rosemary cranberry glaze (\$6.00 per person)

Surf and Turf with Shrimp (\$9.00 per person)

Short Ribs with Bone (\$4.00 per person)

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Optional Gratuity not included*

~ Desserts ~

Tiers of Heaven ~ \$6.00 per person
(Fruit, Cannoli's, Homemade Cookies and Chocolate Truffles)

Chocolate Fountain ~ \$5.00 per person
(Display of Strawberries, Pineapple, Marshmallow, Oreos, Pretzels and Rice Crispy Treats to be dipped by guests into fountain of Milk Chocolate)

Venetian Table ~ \$8.00 per person
(Specialty Homemade Cakes and Desserts, Assortment of Homemade Cookies, Cannolis, Cordial Station, Chocolate Fountain)

Cordial Station ~ \$3.00 per person

Extreme Sundae Bar ~ \$5.00 per person

Cupcake Tier (Station of Assorted Homemade Cup Cakes) ~ \$2.50 per person
with cake topper \$3.50 per person

Assorted Pies ~ \$5.00 per person

Assorted Cookie Station Served with Milk ~ \$3.00 per person

Hot Cider Donuts with Apple Cider Station ~ \$3.00 per person

Cookie or Brownie Platter ~ \$2.00 per person

Fruit platter for each table or display ~ \$4.00 per person

**Birchwood Signature Vanilla or Chocolate
Cake Slices Served with Ice Cream** ~ \$3.50 per person

Grab and go desserts allowed \$1.50 per person plate charge

Due to availability, prices are subject to change. All prices are subject to 6.35% state tax and 19% administrative service charge (service fee and rentals). Optional Gratuity not included.

~ Beverages ~

Soda Station ~ \$1.00 per person
Coke, Diet Coke, Sprite, Ginger Ale, Seltzer,
Iced Tea, Unsweetened Iced Tea or Lemonade

Punches

Mimosa, Champagne, Sangria or Rum Punch **\$65.00 per bowl**
Non-Alcoholic Punch **\$40.00 per bowl**
Refills are available upon request

Champagne Toast ~ \$3.00 per person

~ Open Bar ~

(3 hours)

Classic Open Bar ~ \$10.00 per person
Domestic Draft Beer, Wine and Soda
Bottled Beer Add \$2.00

Premium Open Bar ~ \$16.00 per person
Domestic Draft Beer, Wine, Well Cocktails (ask for list) and Soda
Bottled Beer Add \$2.00

Premium Plus Open Bar ~ \$21.00 per person
Domestic and Imported Draft and Bottled Beer, Wine,
Name Well Cocktails (ask for list) and Soda

Top Shelf Open Bar ~ \$30.00 per person (ask for list)
\$50.00 Bartender fee per bartender