

CATERING MENU

THE WILLCOX

HOTEL • RESTAURANT • SPA

BREAKFAST BUFFET

For groups of 20 or more

CORPORATE BREAKFAST \$10pp++

Fresh seasonal fruit
Muffins & Breakfast Breads
Regular and decaf coffee

CONTINENTAL BREAKFAST \$14pp++

Selection of assorted cereals
Fresh seasonal fruit
Freshly baked breads
Orange & apple juice
Regular and decaf coffee

BREAKFAST BUFFET \$24pp++

Selection of assorted cereals
Fresh seasonal fruit
Freshly baked breads
Scrambled eggs
Crispy bacon
Grits with white cheddar cheese
Pancakes with maple syrup
Orange & apple juice
Regular and decaf coffee

BREAKFAST STATIONS

Bagel Station \$14pp++

Assortment of bagels accompanied with thinly sliced onions, tomatoes, sliced smoked salmon, regular and dill cream cheese (\$8pp++ without smoked salmon)

Sweet Tooth Station \$10pp++

Banana bread, doughnuts, pain au chocolat, cinnamon buns, fresh baked muffins.

Chef Attended Omelet Station \$12pp++

Button mushrooms, scallion, white cheddar cheese, crispy bacon, fresh tomatoes, spinach, sausage and caramelized onions, toasted whole grain

Southern Biscuit Station \$12pp++

Warm fluffy biscuits accompanied with butters and preserves, fried chicken, and sausage gravy



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BRUNCH BUFFET

For groups of 20 or more

Choice of 2 entrées and 1 dessert \$24pp++

Choice of 3 entrées and 1 dessert \$28pp++

Pricing includes: Seasonal fresh fruit, scrambled eggs, crispy bacon, breakfast breads, rolls and butter, iced tea and coffee service

ENTREES

Chef inspired soup

Caesar salad with baby gem, crisp bacon, garlic crouton, Parmesan, Caesar dressing

Eggs benedict with country ham and hollandaise

Belgium waffle with blueberry compote

Shrimp and grits

Baked shells served with a garlic and herb tomato sauce

Marinated grilled chicken breast on roasted potatoes and caramelized onions (GF)

Pork loin on maple roasted sweet potato and caramelized apples (GF)

Salmon with seasonal vegetables, baby potatoes, and a dill and lemon butter sauce (GF)

DESSERT

Assorted cookies

Chocolate brownies

Assorted cupcakes

Carrot cake with candied walnuts

ADD A BREAKFAST STATION

Bagel Station: Assortment of bagels accompanied with thinly sliced onions, tomatoes, sliced smoked salmon, regular and dill cream cheese \$14pp++ (\$8pp++ without smoked salmon)

Sweet Tooth Station: Banana bread, doughnuts, pain au chocolat, cinnamon buns, fresh baked muffins \$10pp++

Chef Attended Omelet Station: Button mushrooms, scallion, white cheddar cheese, crispy bacon, fresh tomatoes, spinach, sausage and caramelized onions, toasted whole grain \$12pp++



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PLATED BRUNCH

For groups of 20 or more

Choice of two \$15pp++

Choice of three \$17pp++

Pricing includes: bread rolls and butter, iced tea and coffee service

Scrambled eggs on multi-grain toast with cheesy grits
Scrambled eggs on white country toast with crispy bacon
Cheesy grit bowl with sausage, mushrooms and spinach
Belgium waffle, fresh strawberries, maple syrup
French toast, blueberry compote, maple syrup

ADD SIDES

Fresh seasonal fruit cup \$4pp++

Crispy bacon \$5pp++

White cheddar cheese grits \$2pp++



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MORNING OR AFTERNOON BREAKS

For groups of 20 or more

SAVORY SENSORY

Cape Cod chips \$2pp++
Chocolate trail mix \$5pp++
Power trail mix \$5pp++

SWEET, SAVORY & SALTY

Selection of popcorn \$5.5pp++
Selection of pretzels \$6pp++
Freshly baked cookies \$4pp++
Candy & fudge \$5pp++

HEALTH KICK

Carrot, celery, PB, cream cheese \$3pp++
Sliced fruit, Greek yogurt, honey \$4pp++
Granola and protein bars \$5pp++
Veggie chips \$4pp++

FINGER SANDWICHES

Cucumber, egg salad or pimento cheese
\$2 per piece

Smoked salmon and herb cream,
Ham and dijon mustard or chicken salad
\$3 per piece

BEVERAGE STATION

Includes juices, sodas, tea, coffee
Other beverages available
Please inquire for selection and prices
2 - 4 hours: \$4 pp++
5 or more hours: \$8pp++

A LA CARTE

Coffee by the gallon \$25
Tea by the gallon \$20
Lemonade by the gallon \$22
Juice by the carafe \$14
Assorted soft drinks \$2.5
Still or sparkling water \$3



BOXED SANDWICHES & SALADS

*Sandwiches may be picked up or delivered
All sandwiches served with Cape Cod chips*

SANDWICHES

Chicken salad with lettuce on country white bread \$9pp++

Club sandwich with ham, turkey, bacon, lettuce tomato on country white \$10pp++

Roast beef on wheat with lettuce, tomato, red onion, whole grain mustard sauce \$12pp++

Smoked ham and cheddar on wheat with lettuce, tomato, red onion, mustard and mayonnaise \$9pp++

SALADS

Caesar salad with baby gem, crisp bacon, garlic crouton and Parmesan, Caesar dressing \$11pp++

Mixed green salad with vegetables, ranch or balsamic vinaigrette dressing (GF) \$9pp++

Seasonal salads \$11pp++

Add a protein to your salad

Lox \$9

Grilled chicken breast \$6

Grilled salmon fillet \$11

Grilled shrimp \$10

ADD DESSERT

Cookie \$2pp++

Brownie \$2.5pp++

Whole apple, banana or orange \$2pp++

ADD DRINKS

Diet Coke, Coke, sprite \$2.5pp++

Sparkling water \$3pp++

Bottled water \$3pp++



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WORKING LUNCH BUFFET

For groups of 20 or more

Choice of soup and salad \$12pp++

Choice of soup or salad, and sandwich station \$14pp++

Choice of soup, salad, and sandwich station \$17pp++

Pricing includes: iced tea and coffee service

SOUPS

Soup of the day

Tomato and basil (GF)

Potato, bacon and cheddar (GF)

SALAD

Caesar salad with baby gem, crisp bacon, garlic crouton and Parmesan, Caesar dressing (GF)

Mixed green salad with vegetables, ranch or balsamic vinaigrette dressing (V) (GF)

Baby spinach salad with roasted carrots, shitake mushrooms, grilled red onions, sesame seed and miso-soy dressing (V)

Pasta salad with cherry tomatoes, corn, black beans, red onion, cilantro and Monterey Jack (V)

Southern potato salad (V) (GF)

Willcox cole slaw (V) (GF)

SANDWICH STATION

Selection of rolls and breads with ham, turkey, roast beef, Swiss, cheddar, tomato, red onion, lettuce, mustard and mayonnaise

DESSERTS (add on \$4pp++)

Sliced seasonal fruit

Assorted cookies

Chocolate brownies

Assorted cupcakes



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LUNCH BUFFET

For groups of 20 or more

Choice of one starter, one entrée and one dessert \$17pp++

Choice of one starter, two entrees' and one dessert \$21pp++

Pricing includes: bread rolls and butter, iced tea and coffee services

STARTERS

Soup of the day

Caesar salad with baby gem, crisp bacon, garlic crouton and Parmesan, Caesar dressing

Mixed green salad with vegetables, ranch or balsamic vinaigrette dressing (GF) (V)

Seasonal salads

ENTREES

Chicken pot pie with puffed pastry crust

Stuffed shells served with a with tomato and herb sauce

Beef & pork lasagna

Chef's selection of deep dish pizzas: four cheese, pepperoni, sausage, pepper & onion or chicken Parmesan

Grilled chicken with roasted sweet potatoes, maple rosemary jus (GF)

Seared salmon on fresh seasonal vegetables, baby potatoes with a dill and lemon butter sauce (GF)

DESSERTS (add on \$4pp++)

Sliced seasonal fruit

Assorted cookies

Chocolate brownies

Assorted cupcakes

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PLATED LUNCH

For groups of 20 or more

Choice of 2 courses for \$18pp++

Choice of 3 courses for \$23pp++

Pricing includes: bread rolls and butter, iced tea and coffee services

STARTERS

Soup of the day

Mixed green salad with vegetables, ranch or balsamic vinaigrette dressing (GF) (V)

ENTRÉE

Chicken Milanese, fresh mozzarella, tomato basil salsa cruda, arugula and pasta terrine

Roast salmon filet, chickpea tabbouleh, cucumber riata

Cacio e pepe risotto, roasted tomatoes, basil oil (GF) (V)

6 oz CAB NY strip steak, blue cheese compound butter, truffle fries (additional \$4pp++) (GF)

DESSERT

New York cheesecake, berry compote, vanilla whipped cream

Chocolate bundt cake, chocolate sauce, fresh raspberries, cream

Sticky pudding, roasted apples, caramel sauce

Chocolate Swiss chalet cake, strawberries

Carrot cake, candied walnuts



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TEA MENU

For groups of 20 or more

Choice of two \$13pp++
Choice of three \$16pp++

Choice of four \$18pp++

*Pricing includes: freshly brewed regular and decaffeinated coffee
and an assortment of hot teas*

Chocolate brownies

Pecan squares

Mini cupcakes

Chocolate & hazelnut tarts

Cranberry & orange shortbread

Mini savory quiche

Chocolate truffles

Assorted mini cheesecakes

Assorted cake pops

Scones with preserves & cream

Chocolate covered strawberries

Assorted donuts

FINGER SANDWICHES

Cucumber, Egg salad or Pimento cheese \$2pp

Smoked salmon and herb cream or

Ham and dijon mustard or chicken salad \$3pp

ADD FUN BEVERAGES

Hot Chocolate Bar \$6pp++

*Hot chocolate made with Belgium
Chocolate and local milk, whipped
Cream, marshmallows, chocolate
Shavings, chocolate drizzle,
Cinnamon and cocoa dust*

Create Your Own Bellini \$12pp++

*Ice cold champagne with fruit purees and fresh
fruit or allow us to make your fruit purees into
fruit ice cubes to drop into the bubbly goodness on
a hot day*

Around the World \$7pp++

*Let the flavors of Spain, England and India tanta-
lize you with Sangria, Pimm's No. 1 and
a Moscato punch*



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HORS D'OEUVRES

20 piece minimum, price is per piece

COLD

- Goat cheese, sundried tomato, basil, pine nut & bacon balls \$4.5pp++
- Mini bruschetta with roma tomatoes, red onion, basil and creamy ricotta cheese \$3pp++
- Rice paper spring roll with pulled duck, shredded vegetables, sweet chili sauce \$4pp++
- Deviled crab tartlet \$4.5pp++
- Asian chicken salad on cucumber round \$3pp++
- Chicken liver pate on crouton, port wine gelée \$2.5pp++
- Anti-pasto skewer \$2.5pp++
- Grilled chicken Caesar salad endive spear \$4pp++
- Fruit and goat cheese rice paper roll, peanut dipping sauce \$3pp++
- Pastrami smoked salmon on rye, whole grain mustard aioli, pickle confetti \$4pp++
- Brie, speck and fig jam crostini \$4pp++
- Guacamole tortilla cones \$3pp++
- Prosciutto, cantaloupe & fresh mozzarella skewer \$4pp++
- Roast beef, truffle aioli, pickled onion, Parmesan crisp \$4pp++

HOT

- Jalapeño potato poppers \$3pp++
- Spanakopita, spinach and cheese phyllo parcels \$4pp++
- Bacon wrapped Irish Banger \$4.5pp++
- Mini crab cake \$4pp++
- Lemon & herb marinated chicken skewer \$3pp++
- Cordon bleu balls \$2.5pp++
- Steak & cilantro empanada \$4pp++
- Cajun BBQ shrimp skewers \$3pp++
- Mini beef wellington \$5pp++
- Sausage stuffed mushroom \$4pp++
- Crispy Asian shrimp wraps \$3pp++
- General Tso broccolini \$2.5pp++
- Fried mac'n cheese lollipops \$3pp++
- Crispy mozzarella ravioli, marinara \$2.5 pp++



PLATTERS

*Based on 20 guests
Price is per platter*

COLD

- Chicken liver pate** with port wine gelée, melba toasts \$65
- Seasonal hummus** with grilled pita \$55
- Crudités selection**, hummus & ranch \$55
- Grilled asparagus** with sweet balsamic and EVOO \$65
- Roasted beef tenderloin**, baguette, mustards, horseradish crème \$250
- Poached salmon fillet**, lemon herb sauce, red onion, capers and melba toast \$150
- Cold smoked salmon**, pickled onion, everything bagel spread, bagel chips \$200
- Southern-bourbon barrel ham**, pimento cheese, bread and butter pickles, rolls \$150
- Grilled and roasted seasonal vegetables** \$120
- Cheese-** selection of European and domestic, accompanied with fresh and dried fruits, nuts, spreads and a selection of crackers and flatbreads \$150
- Charcuterie-** pate, prosciutto, and a selection of cured meats and salami, accompanied with mustards, pickles, chutney and a selection of crackers and flatbreads \$150
- Mixed cheese and charcuterie** \$150
- Shrimp** (5#), blackened or poached, cocktail and remoulade, lemon \$175
- Fruit-** selection of seasonal fruit and berries, yogurt honey sauce \$75
- Mixed cheese and fruit** \$150
- Chocolate-** chocolate truffles, chocolate brownies, chocolate and sea salt tarts, double chocolate cookies, strawberries \$90
- Cookies-** chef's whim of a selection of cookies (30 cookies, 10 of each) \$60
- Cupcakes-** freshly baked and frosted \$80



DINNER BUFFET

For groups of 20 or more

Choice of one salad, two entrées and one dessert \$32pp++

Choice of two salads, two entrées and two desserts \$42pp++

Choice of two salads, three entrées and two desserts \$52pp++

Pricing includes: bread rolls and butter, iced tea and coffee services

SALAD

Caesar salad with baby gem, crisp bacon, garlic crouton, Parmesan, Caesar dressing

Mixed green salad with vegetables, ranch or balsamic vinaigrette dressing (V) (GF)

Arugula, strawberries, toasted almonds, red onion, goat cheese dressing (V) (GF)

Baby spinach, roasted carrots, grilled red onions, shitake mushrooms, sesame seeds and miso-soy dressing (V)

Seasonal salads

ENTREE

Stuffed shells, tomato and herb sauce (V)

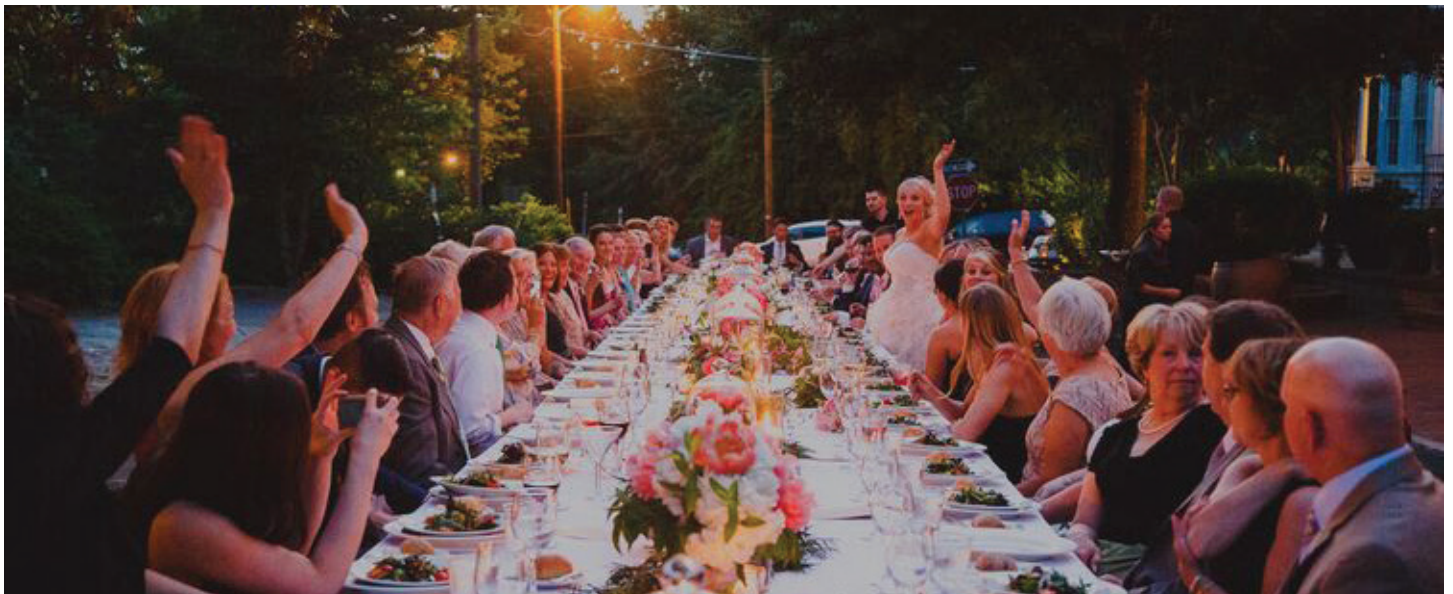
Three cheese ravioli, caramelized onions, blue cheese crumbles and garlic cream sauce (V)

Grilled chicken, green beans, roasted fingerling potatoes, brandy-mushroom cream sauce (GF)

Roasted salmon, fried rice, sugar snaps, edamame, shitake mushrooms, egg, black bean sauce

Braised beef short rib, aligot potatoes, jus (GF)

Pork loin, maple-rosemary sweet potatoes, spinach, natural jus (GF)



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BRIDAL SUITE MENU

MINIMUM 8 GUEST \$12PP++

Seasonal fruit platter
Chef's selection of European and Domestic cheeses
Regular and decaf coffee
Breakfast juices

MINIMUM 8PPL \$17PP++

Seasonal fruit platter
Chef's selection of European and domestic cheese
Crudités served with hummus and ranch
Tea sandwiches (choose 2)
Regular and decaf coffee
Breakfast juices

MINIMUM 8PPL \$20PP++

Seasonal fruit platter
Chefs selection of European and domestic cheeses
Crudités served with hummus and ranch
Pastry chef's selection of petite desserts
Tea sandwiches
Regular and decaf coffee
Breakfast juices

SWEET TREATS

Chef's assortment of sweet treats

Assorted cupcakes, tartlets, bars, cookies \$8pp++

Pastry Chef's selection of assorted pastries

Banana bread, doughnuts, pain au chocolat, cinnamon buns, fresh baked muffins \$8pp++

FINGER SANDWICHES

Cucumber, Smoked salmon and herb cream, Pimento cheese, Chicken salad, or Ham and dijon mustard

ADD ON BEVERAGES:

Iced tea- by the gallon

Champagne or Prosecco bar- pricing based on available selection, inquire for options

Fresh squeezed orange juice- by the carafe

Saratoga Sparkling or Still Water

Individual bottled juices, smoothies, or other drinks

Assorted hot tea

The Willcox's Special Blend of Regular and Decaf Coffee



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THEMED DINNER BUFFETS

For groups of 20 or more

A TASTE OF ITALY \$55pp++

Garlic knots
Minestrone soup
Caprese salad
Caesar salad
Penne alla vodka or Cheese tortellini
in tomato-basil cream sauce
Chicken parmesan or Chicken francese
or Chicken marsala
Sausage, peppers and onion in marinara sauce
Tiramisu and cannoli

A TRIP TO CHINATOWN \$45pp++

Wonton soup: dumpling, roast pork,
bok choy, and scallion
or Velvet chicken soup: corn, water
chestnuts, sweet peas and scallion
Egg rolls and Spring rolls
Thai peanut salad with snow peas
Kung Pao chicken or General Tso chicken
or Chicken with broccoli
Crispy orange beef or Mongolian beef
or Cantonese shrimp
Fried rice and Steamed white rice
Stir fry vegetables
Fortune cookies and Fruit salad
with shredded coconut

VISIONS OF PROVENANCE \$55pp++

Warm baquette and baked brie
French onion soup
Niçoise salad
Coq au Vin & Burgundian style short rib
Caramelized onion aligot or Potato gratin
Ratatouille
Selection of profiteroles, eclairs and macaroons

A TRIP DOWN SOUTH \$45pp++

Biscuits
Boiled peanuts
Southern potato salad or Cole slaw
Baked beans or Green bean casserole
Applewood bacon creamed corn
or Pimento mac and cheese
Fried chicken or BBQ roasted chicken
Smoked brisket or BBQ spareribs
Banana pudding and Mini key lime pies



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COOK OUT MENU

For groups of 20 or more

Choice of two salads, two meats, one side dish and one dessert \$33pp++

Choice of two salads, two meats, one side dish and two desserts \$43pp++

Choice of two salads, three meats, once side dish and two desserts \$53pp++

Pricing includes: iced tea and coffee services

BREAD

Cheddar and green onion corn bread

SALADS

Southern style potato salad (GF) (V)

Mixed green salad with vegetables, ranch or balsamic vinaigrette dressing (GF) (V)

Pasta salad with cherry tomatoes, corn, black beans, red onion, cilantro and Monterey Jack (V)

Willcox slaw (GF) (V)

Seasonal salad

MEATS

Smoked brisket

Bratwurst sausages or Italian sausages or Jalapeño-cheddar sausages

Certified Angus NY steak (GF)

(additional \$4pp++)

Marinated chicken: white and dark meat, marinated in either garlic, lemon and herbs or BBQ sauce (GF)

Pulled pork with Willcox BBQ sauce (GF)

SIDES

Corn on the cob with chili lime butter (GF) (V)

Baked beans (GF)

Baked potato with sour cream and scallion (GF) (V)

DESSERTS

Caramel apple or pecan pie with vanilla scented cream

Fresh seasonal fruit salad (GF)

Assorted cookies

Assorted cupcakes



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PLATED DINNER

For groups of 20 or more

Choice of one soup or salad, two entrées and one dessert \$34pp++

Choice of one soup, one salad, two entrees' and two desserts \$44pp++

Choice of one soup, two salads, three entrees and two desserts \$54pp++

Pricing includes: bread rolls and butter, iced tea and coffee services

SOUP

Tomato Parmesan, basil pesto (GF)

She crab, chives

Miso clam chowder, chili oil, scallion

Beef, onion and thyme, cheesy crouton

Chilled gazpacho, avocado salsa

ENTREES

Salmon filet, cauliflower steak, roasted tomatoes, capers, pine nuts and lemon beurre blanc (GF)

Market fish, braised white beans, sweet peas, salsa verde, arugula

Chicken breast, corn and chorizo arancini, spinach, natural jus (GF)

Pork loin, mushroom ravioli, grilled asparagus, rosemary jus (GF)

CAB beef tenderloin, potato Parmesan croquette, baby spinach, mushroom, caramelized onion and brandy sauce
(Additional \$4pp++)

SALAD

Caesar salad with baby gem, crisp bacon, garlic crouton, Parmesan, Caesar dressing

Mixed green salad with vegetables, ranch or balsamic vinaigrette dressing (GF) (V)

Baby spinach, roasted carrots, grilled red onions, shitake mushrooms, sesame seeds and mios-soy dressing (V)

Arugula, strawberries, toasted almonds, red onion, goat cheese dressing (GF) (V)

BLT chopped salad, blue cheese, onion straws and ranch dressing

DESSERTS

Chocolate peanut butter cheesecake, Belgium chocolate sauce, peanut brittle

Chocolate torte, roasted hazelnuts, salted caramel sauce (GF)

Chocolate Swiss chalet cake, strawberries

Crème brûlée cheesecake, macerated strawberries

Carrot cake, candied walnuts

Caramel apple pie, whipped cream and candied pecans

Kentucky bourbon pecan pie, whipped cream



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SPECIALTY STATIONS

For groups of 50 or more

Stations are created to offer a variety of unique options for your guests.

A station on its own is not intended to replace a dinner entrée

CRUIDITY STATION

A selection of fresh vegetables served in individual cups with ranch dressing or variety of dipping sauces \$5pp++

CHIPS & DIPS STATION

Sweet potato and potato chips, roasted corn and bacon, guacamole, French onion dip \$5pp++

CHEESE & ANTIPASTO STATION

A variety of domestic and international cheeses, selection of nuts, fresh and dried fruits, chutneys and/or jams, sliced meats, marinated, roasted, grilled and pickled vegetables, spreads, olives, crackers and crisp breads \$15pp++

SALAD STATION WITH PROTEINS

Spring salad with baby spinach served with farm fresh vegetables, crunchy bits and a selection of dressings \$6pp++

Add your protein:

Lox \$6pp++ Chicken \$3pp++ Shrimp \$6pp++ Grilled salmon \$6pp++

SEAFOOD STATION

Poached shrimp, salmon lox and mussels steamed in white wine, garlic, lemon and butter.

Served with accompanying sauces and condiments \$20pp++

Add ons: Blue point oysters \$3pc, mini crab cakes \$4pp++, rare peppercorn crusted tuna \$11pp+



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PASTA STATION

Cheese filled shells with a tomato basil sauce, Parmesan cheese and pine nuts and Penne pasta in a rose vodka sauce with chicken, prosciutto and spinach \$11pp++

MASHED POTATO STATION

Creamy mashed potatoes served with accompaniments including sour cream, scallions, white cheddar cheese, blue cheese, chives, crispy bacon \$9pp++

SLIDER STATION

Choose 3 of the following, Minimum of 20 of each slider

American slider: beef burger with smoked cheddar and pickles

Meatball or Chicken Parmesan: beef and pork mini meatball or fried chicken tender with fresh mozzarella and marinara sauce on a garlic toast bun

Black bean falafel slider: Monterey Jack cheese, guacamole

Pulled pork: with cole slaw

Buffalo chicken slider: fried chicken tender tossed in buffalo sauce, blue cheese slaw

Reuben slider: corned beef, Swiss cheese, sauerkraut and Russian dressing

Chicken cordon bleu slider: fried chicken tender, bourbon barrel ham, Swiss cheese and Dijon mustard

Turkey bacon gouda slider: smoked turkey breast, smoked gouda and bacon jam

\$4 per slider



MEXICAN STATION

Warm flour tortillas, hard taco shells, lime and cilantro marinated chicken, pork carnitas, seasoned ground beef, pickled jalapeños, Monterey jack, lettuce pico de gallo, sour cream, guacamole, tomatillo salsa verde, salsa roja, and corn chips \$13pp++

ASIAN STATION

Bamboo steamers set over woks, filled with pot stickers and assorted traditional dipping sauces. Also spicy bang-bang shrimp, edamame pods with sea salt and a selection of egg and spring rolls \$12pp++

NEOPOLITAN STATION with OLIVE OIL BAR

Fresh mozzarella stuffed meatballs braised in tomato and basil sauce, garlic and Parmesan pizza bread with sundried tomato pesto and olive oils from around the world served with flavored vinegars, fresh crusty sourdough baguette for dipping, selection of olives and Parmesan cheese \$15pp++

SOUTHERN COMFORT STATION

Traditional shrimp and grits \$12pp++

Fried green tomatoes and okra with cajun ranch \$6pp++

Chicken & Waffles skewers \$6pp++

Pimento Mac & Cheese \$7pp++

SUSHI STATION

A selection of sushi rolls and nigari style sushi; including tuna roll, salmon roll, shrimp tempura roll and California roll \$18pp++



CHEF ATTENDED STATIONS

CARVERY STATION

Chef carved prime rib served medium with horseradish-rosemary cream and potato au gratin \$19pp++

Chef carved honey glazed ham served with honey mustard, fresh biscuits and pimento mac and cheese \$12pp++

Chef carved roast pork loin served with cornbread dressing and mustard \$11pp++

Chef carved porchetta (pork belly and pork loin rolled together with garlic and herbs) served with salsa verde \$14 pp++

PASTA STATION

Guests enjoy the excitement of our Chef preparing a combination of your favorite pasta dishes right before your eyes. Three cheese ravioli and penne pasta served with tomato basil and alfredo sauces with guests personal choice of accompaniments: red bell pepper, red onion, sundried tomato, mushroom, grated Parmesan, blue cheese crumbles, shrimp, grilled chicken \$12pp++



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DESSERT SPECIALTY STATIONS

For groups of 50 or more

DONUT STATION

A selection of donuts

Served with milk \$6pp++

S'MORES STATION

Graham crackers, chocolate bars, jumbo marshmallows, roasting sticks

Served with milk \$8pp++

CHEFS SELECTION OF DESSERTS

Macaroons, key lime pie, chocolate eclairs, cannoli, miniature assorted cheesecakes, chocolate torte and profiteroles \$10pp++

CHOCOLATE FONDUE STATION

Watch in amazement as warm chocolate cascades down our three-tier chocolate fountain. Served with a selection of fresh and dried fruits and berries, pretzels donut holes, marshmallows, churros, Rice Krispy treats and a selection of cookies \$10pp++ (Does not include rental of fountain)

CHEF ATTENDED DESSERT STATIONS

GELATO OR ICE CREAM SUNDAE STATION

Served with cones and cups, maraschino cherries, rainbow and chocolate sprinkles, whipped cream, espresso syrup, peanut brittle, mini marshmallows, chocolate chips and caramel sauce

Choose three flavors from the following gelatos: caramel, chocolate, coconut, cookies and cream, mint chocolate chip, tiramisu or vanilla \$12pp++

OR

Choose three flavors from the following ice creams: vanilla, chocolate, strawberry cookie dough, cookies and cream, French vanilla, mint chocolate chip, butter pecan, salted caramel, coffee or cinnamon brown sugar \$10pp++

BANANAS FOSTER

Observe firsthand as one of our chefs make an individual portion of bananas foster using banana liquor, brown sugar, dark rum, butter and a touch of cinnamon.

Served with a scoop of vanilla ice cream \$12pp++

WARM BROWNIE & ICE CREAM

Our double chocolate fudge brownie served with a scoop of vanilla ice cream. Also available to add: chocolate sauce, whipped cream, maraschino cherries, caramel sauce, chopped walnuts and peanut brittle \$10pp++

Ⓞ indicates gluten free (for people with low tolerance to gluten, not intended for celiacs) Ⓟ Vegetarian

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LATE NIGHT

Minimum of 50 people

Passed menu options for
after party celebrations

- Monterey jack grilled cheese \$4pp++
- Choice of sliders from sliders menu \$4pp++
- Donut bites & Irish coffee shots \$8pp++
- Cookies & milk \$4pp++
- Fried mac & cheese lollipops \$3pp++
- Mini Bavarian pretzels, mustards
and cheese sauce \$6pp++
- Regular French fries \$4
- Parmesan truffle fries \$4.5
- Mini vanilla or chocolate milkshakes
\$3.5pp++ (ask to spike milkshakes)



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FUN BEVERAGES

HOT CHOCOLATE BAR

10 or more guests

Hot chocolate made with Belgium chocolate and local milk, whipped cream, marshmallows, chocolate shavings, chocolate drizzle, cinnamon and cocoa dust \$6pp++

CREATE YOUR OWN BELLINI

20 or more guests

Ice cold champagne with a variety of fruit puree and fresh fruit or allow us to make your fruit purees into fruit ice cubes to drop into your bubbly on a hot day \$12pp++

AROUND THE WORLD

20 or more guests

Let the flavors of Spain, England and India tantalize you with Sangria, Pimm's No. 1 and a Moscato punch \$11pp++

MICRO BREWS

20 or more guests

Take a journey across the USA to taste some known and obscure ales, pilsners and lagers. Pricing based on selections

COFFEE BAR

10 or more guests

Enjoy freshly brewed coffee with an array of delightful warmers such as baileys, whiskey, amaretto, Frangelico, Kahlua, whipped cream, caramel and vanilla syrups \$3pp++ without alcohol (\$10pp++ with alcohol)

WINE PAIRING

2 to 150 guests

The relationship between food and wine is a sensory journey of tastes, flavors, attitudes, feelings and chemistry. Let us pair wine that complements your menu. Pricing based on wine selections

COCKTAILING IT!

2 to 50 people

We love to do cocktail classes – let the experts show you how to mix and then enjoy the result or jump right into a hands-on class and shake your own. Pricing based on cocktail selection

BOURBON & CIGAR

50 or more guests

Let us delight you with a variety of beautiful handcrafted bourbons and cigars starting at \$750++



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GROUP BAR PACKAGES

For parties of 20 or more guests

CALL BAR

42 Below Vodka, Bombay Gin, Bacardi Select Rum, Cuervo Tequila, Dewar's & Jim Beam. House red and white wine, domestic bottle beer only

FULL BAR

2 hours \$15pp++
3 hours \$22pp++
4 hours \$28pp++

BEER & WINE ONLY

2 hours \$12pp++
3 hours \$17pp++
4 hours \$22pp++

PREMIUM BAR

Kettle One Vodka or Titos Vodka, Bombay Sapphire Gin, Bacardi Reserve Rum, Cuervo 1800, Anejo Tequila, Johnnie Walker Red, Makers Mark Bourbon. Sommelier's choice of red and white wine and a selection of domestic and imported beers

FULL BAR

2 hours \$18pp++
3 hours \$27pp++
4 hours \$35pp++

BEER & WINE ONLY

2 hours \$15pp++
3 hours \$22pp++
4 hours \$26pp++

TOP SHELF BAR

Grey Goose or Belvedere Vodka, Plymouth Gin, Patron Silver, Appleton Rum, Johnny Walker Black, Bulleit Bourbon. Sommelier's choice of red and white wine and a selection of craft beers

FULL BAR

2 hours \$24pp++
3 hours \$34pp++
4 hours \$40pp++

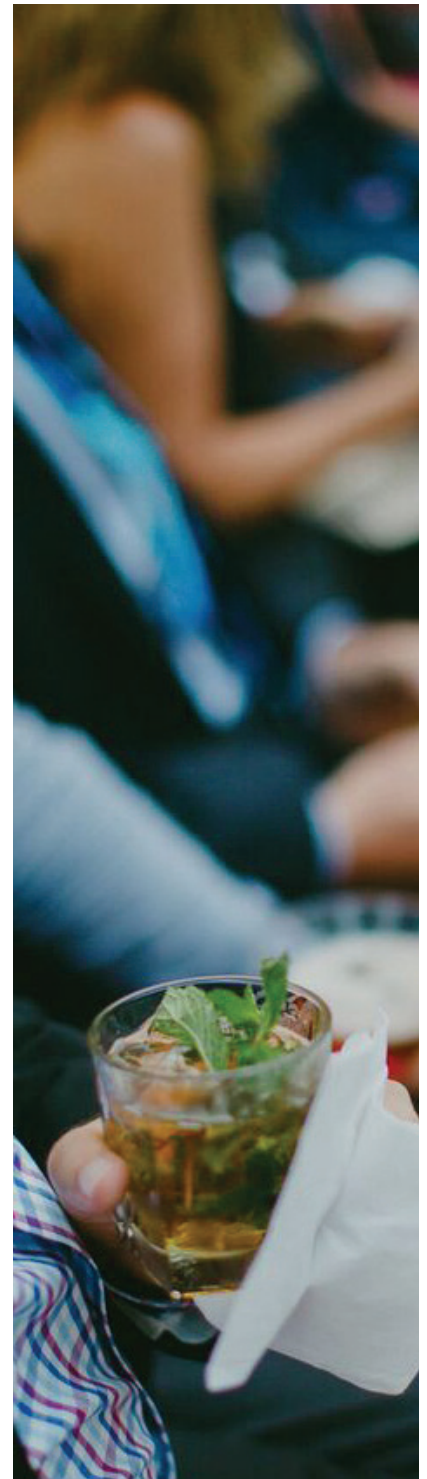
WINE & CRAFT BEER

2 hours \$21pp++
3 hours \$28pp++
4 hours \$33pp++

BLOODY MARY & BUBBLES BAR

42 Below Vodka and House Champagne or Prosecco. Other selections available upon request

2 hours \$14pp++
3 hours \$20pp++
4 hours \$24pp++



CHAMPAGNE TOAST

House champagne \$4pp++

SIGNATURE COCKTAILS

Pricing based on selection and priced per person, per hour

NON-ALCOHOLIC DRINK PACKAGE

Includes juices, sodas, tea, coffee. Additional beverages can be added and priced upon request

2 to 4 hours \$4pp++

5 or more hours \$8pp++

BAR SET UP

Less than 20 guests

\$100 set up fee for on-site events

\$150 set up fee for off-site events

Alcohol pricing based on consumption or paid as cash bar

BAR SET UP

Additional bar required per 100 guests

\$100 set up fee for on-site events

\$150 set up fee for off-site events





FOOD AND BEVERAGE

The Willcox Restaurant is the exclusive caterer for all private events at our event venues. The only exclusion to this would be specialty cakes. Due to health code policies and limited space, perishable items left at our facility, will be removed from the property, if other arrangements aren't made.

EVENT ROOMS

Our event rooms can be booked through our catering department based on availability. Our event rooms do not have room rental fees but do have food and beverage minimums. Please contact our catering team to inquire about the different event room minimums.

MENUS

Our catering menus are designed by our executive chef with the highest food quality and food trends in mind. Because we know our guest have unique taste, we also offer the service of creating completely customized menus upon request.

GUARANTEES

Two weeks prior to your event date you will receive a banquet event order from our catering department. One week prior we request to be given the final guaranteed number of guest that will be attending the event. If a final guarantee is not provided, the estimated guarantee on the banquet event order will serve as a final guarantee. The final charge will be the guaranteed amount of guests, or the actual attendance, whichever is greater.

SERVICE CHARGE & SALES TAX

All private events will incur a 9% sales tax, 14% state liquor tax, and a 20% service charge. We also ask that all private event bills be paid for on one check. If your group is tax-exempt please provide appropriate paperwork at the time of booking.

LIABILITY

The Willcox is not responsible for damage or loss of any merchandise or valuables belonging to guest prior, during, or after a private event. Guest will be responsible for any damage done to the facilities during the event.



KATHERINE GRANTHAM, CATERING SALES MANAGER
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EST
1898



AIKEN
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THE WILLCOX
HOTEL • RESTAURANT • SPA

BRIDAL SUITE MENU

BRIDAL SUITE MENU

MINIMUM 8 GUEST \$12PP++

Seasonal fruit platter
Chef's selection of European and Domestic cheeses
Regular and decaf coffee
Breakfast juices

MINIMUM 8PPL \$17PP++

Seasonal fruit platter
Chef's selection of European and domestic cheese
Crudité's served with hummus and ranch
Tea sandwiches (choose 2)
Regular and decaf coffee
Breakfast juices

MINIMUM 8PPL \$20PP++

Seasonal fruit platter
Chefs selection of European and domestic cheeses
Crudité's served with hummus and ranch
Pastry chef's selection of petite desserts
Tea sandwiches
Regular and decaf coffee
Breakfast juices

SWEET TREATS

Chef's assortment of sweet treats

Assorted cupcakes, tartlets, bars, cookies \$8pp++

Pastry Chef's selection of assorted pastries

Banana bread, doughnuts, pain au chocolat, cinnamon buns, fresh baked muffins \$8pp++

FINGER SANDWICHES

Cucumber, Smoked salmon and herb cream, Pimento cheese, Chicken salad, or Ham and dijon mustard

ADD ON BEVERAGES:

Iced tea- by the gallon

Champagne or Prosecco bar- pricing based on available selection, inquire for options

Fresh squeezed orange juice- by the carafe

Saratoga Sparkling or Still Water

Individual bottled juices, smoothies, or other drinks

Assorted hot tea

The Willcox's Special Blend of Regular and Decaf Coffee



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