

APPETIZERS

ALL MENUS ARE CUSTOMIZABLE TO MEET VARIOUS DIETARY NEEDS AND BUDGETS.

COLD

PRICED PER TRAY
SERVES 20-25 GUESTS

CHEESE 145
domestic & imported

CHARCUTERIE 165
pickled vegetables - olives

CHEESE & CHARCUTERIE 180
cured meats - cheese -
pickled vegetables - olives

VEGETABLE CRUDITE 80
fresh vegetable crudité - chef's
choice hummus - house made ranch

HUMMUS & NAAN 30
chef's choice hummus

FRESH FRUIT 80
chef's choice selection

TOMATO BASIL BRUSCHETTA 50

MUSHROOM BRIE BRUSCHETTA 60

COLD

PRICED PER DOZEN

BEEF TARTARE 36
truffle - caper - shallot - crostini

TUNA TARTARE 40
sesame - soy - jalapeño - crostini

SHRIMP COCKTAIL 40
old bay - lemon - cocktail sauce

SHRIMP COCKTAIL 50
bloody mary shooter

HOT

PRICED PER DOZEN

MINI JUMBO LUMP CRAB CAKES 90
creole remoulade

WILLOW SLIDERS 40
bacon whiskey jam - sharp cheddar

SHORT RIB SLIDERS 50
braised short ribs - crispy fried onion

LAMB SLIDERS 60
ground lamb - arugula - garlic aioli - feta

TRIO OF SLIDERS 140
dozen Willow sliders - dozen short rib sliders -
dozen lamb sliders

MINI GOAT CHEESE ARANCINI 30
spicy red sauce

BRUSSELS SPROUTS 15
parmesan - white truffle & scallion aioli

MINI GRILLED CHEESE 24
bacon - cheddar - tomato OR
roasted red pepper - goat cheese

CRISPY FRIED OLIVES 40
marinara - garlic aioli

CRISPY FINGERLINGS 40
fingerling potatoes - house seasoning

MINI SPANIKOPITA 25
tzatziki sauce

GENERAL TSO'S SHRIMP 45

SATAY

PRICED PER DOZEN

beef with bordelaise 30
chicken with thai peanut 20
Korean bbq pork 25

FLATBREADS

SERVES 20-25 GUESTS

ITALIAN 50
cured meats - roasted garlic - parmesan

MARGARITA 45
fresh mozzarella - roasted tomatoes - basil

WILD MUSHROOM 55
Wild mushrooms - thyme - parmesan

DESSERT

PRICED PER TRAY
SERVES 20-25 GUESTS

COOKIES & BROWNIES 30
chef's choice selection

FOR A COCKTAIL STYLE PARTY
we recommend a total of
8- 10 pieces per person

FOR APPETIZERS WITH A FULL MEAL
we recommend a total of
3-4 pieces per person

BRUNCH & LUNCH BUFFETS

ALL MENUS ARE CUSTOMIZABLE TO MEET VARIOUS DIETARY NEEDS AND BUDGETS.

BRUNCH BUFFET 25/PERSON

carved ham
scrambled eggs
applewood smoked bacon *or*
breakfast sausage
home fries
fresh fruit
assorted breakfast pastries

BRUNCH BUFFET ADD-ONS

SMOKED SALMON PLATTER 200

SERVES 30 GUESTS

capers - red onion - chopped egg - crostini

HOUSEMADE WAFFLES, FRENCH TOAST OR PANCAKES 7/PERSON

fruit - chocolate chips - whipped cream - syrup

OMELET STATION 8-10/PERSON + 75 chef fee

YOGURT 3/PERSON

nuts - granola - honey - fruit

TIER ONE LUNCH BUFFET 22/PERSON

willow greens salad
herbed grilled chicken with jus
choice of: broccoli, cauliflower or green beans
choice of: mashed or roasted potatoes *or*
penne pasta with choice of sauce

TIER TWO LUNCH BUFFET 28/PERSON

willow greens salad
chicken romano
atlantic salmon with orange beurre blanc
choice of: broccoli, cauliflower or green beans
choice of: mashed or roasted potatoes *or*
penne pasta with choice of sauce

UPGRADES

PRICED PER SIDE PER PERSON

CHOPPED SALAD +3
romaine - blue cheese - almond - bacon -
cranberry - apple - honey thyme vinaigrette

VEGETABLES

honey glazed carrots +1
roasted root vegetables +1
brussels with bacon & shallot +2

STARCHES

au gratin potatoes +1
thyme and garlic fingerling potatoes +1
mushroom risotto +2
quinoa with roasted squash & chevre +2

ADD A SIDE

+2 TO PRICE OF UPGRADED SIDE

ADD A PROTEIN

ASK US FOR CURRENT PRICING

- * ALL BUFFETS INCLUDE NON-ALCOHOLIC BEVERAGES (COFFEE, HOT TEA, ICED TEA AND WATER)
- * LUNCH BUFFETS INCLUDE BREAD SERVICE
- * PASTA OPTIONS INCLUDE CHOICE OF PESTO, MARINARA OR VODKA SAUCE
- * ANY OF THE SELECTIONS CAN BE SERVED "FAMILY STYLE" UPON REQUEST

PLATED LUNCH

ALL MENUS ARE CUSTOMIZABLE TO MEET VARIOUS DIETARY NEEDS AND BUDGETS.

FIRST COURSE SELECTION

CHOOSE ONE

willow greens salad -OR- Caesar salad -OR- soup du jour

ENTRÉE SELECTION

CHOOSE THREE - GUESTS CHOOSE ONE

PITTSBURGH GREEN SALAD 25

mixed greens - carrots - cucumbers - tomatoes - cheese - fries - choice of chicken or steak - choice of dressing

CHICKEN CAESAR SALAD 23

romaine - parmesan - croutons - Caesar dressing

WILLOW BURGER 25

american cheese - lettuce - tomato - onion - brioche - garlic fries

STACKED CHICKEN 24

portobello - spinach - feta - sherry cream

ATLANTIC SALMON 25

orange beurre blanc

STEAK & FRITES 32

hanger steak - chimichurri - garlic fries

TWO PETITE CRAB CAKES 35

creole remoulade

ROASTED VEG STACKER 20

with or without cheese

DESSERT SELECTION

CHOOSE ONE

chocolate layer cake

lemon poppy cake

crème brûlée

- * ALL ENTREES SERVED WITH SEASONAL VEGETABLES AND MASHED OR ROASTED POTATOES (EXCLUDING ENTRÉE SALADS AND THE WILLOW BURGER)
- * ALL MEAL SELECTIONS MUST BE MADE IN ADVANCE
- * MENU PRICING INCLUDES NON-ALCOHOLIC BEVERAGES (COFFEE, TEA AND WATER) & BREAD SERVICE
- * ANY OF THE SELECTIONS CAN BE SERVED "FAMILY STYLE" UPON REQUEST

DINNER BUFFETS

ALL MENUS ARE CUSTOMIZABLE TO MEET VARIOUS DIETARY NEEDS AND BUDGETS.

TIER ONE BUFFET 45/PERSON

SALAD - CHOOSE ONE

willow greens
caesar

ENTRÉE—CHOOSE ONE:

chicken romano
stacked chicken
atlantic salmon with orange beurre blanc
pork loin with pearl onion jam

SIDES:

seasonal vegetables
mashed or roasted potatoes or penne pasta
with choice of sauce

TIER TWO BUFFET 55/PERSON

SALAD - CHOOSE ONE

willow greens
caesar

ENTRÉE—CHOOSE TWO:

chicken romano
stacked chicken
atlantic salmon with orange beurre blanc
pork loin with pearl onion jam
herbed roasted NY Strip

SIDES:

seasonal vegetables
mashed or roasted potatoes
risotto or penne pasta with choice of sauce

TIER THREE BUFFET 65/PERSON

SALAD - CHOOSE ONE

willow greens
caesar

ENTRÉE—CHOOSE THREE:

chicken romano
stacked chicken
atlantic salmon with orange beurre blanc
pork loin with pearl onion jam
herbed roasted NY Strip
jumbo lump crab cakes

SIDES:

seasonal vegetables
mashed or roasted potatoes or penne pasta
roasted mushrooms
risotto or penne pasta with choice of sauce

- * ALL BUFFETS INCLUDE NON-ALCOHOLIC BEVERAGES (COFFEE, HOT TEA, ICED TEA AND WATER)
- * DINNER BUFFETS INCLUDE BREAD SERVICE
- * PASTA OPTIONS INCLUDE CHOICE OF PESTO, MARINARA OR VODKA SAUCE
- * ANY OF THE SELECTIONS CAN BE SERVED "FAMILY STYLE" UPON REQUEST
- * ALL MENUS ARE CUSTOMIZABLE TO MEET VARIOUS DIETARY NEEDS AND BUDGETS

CARVING STATIONS

PRICED PER STATION

CHEF ATTENDANT FEE 75

roast turkey breast (serves 40) 200
top round (serves 40) 275
Salmon (serves 20) 125

PLATED DINNER

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FIRST COURSE SELECTION

willow greens salad -OR- caesar salad -OR- soup du jour

ENTRÉE SELECTION

CHOOSE THREE - GUESTS CHOOSE ONE

ROASTED CHICKEN 45
sautéed mushrooms - sherry cream

ATLANTIC SALMON 48
orange beurre blanc

GRILLED PORK LOIN 46
pearl onion jam

6oz CENTER CUT FILET 62
hollandaise

JUMBO LUMP CRAB CAKES 70
creole remoulade

BRAISED SHORT RIBS 50

ROASTED VEG STACKER 35
with or without cheese

DESSERT SELECTION

chocolate layer cake
lemon poppy cake
crème brûlée

- * ALL ENTREES SERVED WITH SEASONAL VEGETABLES AND MASHED OR ROASTED POTATOES
- * PARTIES OF 20 OR MORE MUST PROVIDE GUESTS' MEAL SELECTIONS IN ADVANCE
- * MENU PRICING INCLUDES NON-ALCOHOLIC BEVERAGES (COFFEE, TEA AND WATER) & BREAD SERVICE
- * ANY OF THE SELECTIONS CAN BE SERVED "FAMILY STYLE" UPON REQUEST