

The  
Restaurants  
at



6655 Quaker Street  
Arvada, CO 80007  
[www.westwoodsgolf.com](http://www.westwoodsgolf.com)

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# Wine List

## **Beringer Founders' Estate Chardonnay**

Intense flavors of apple, pear, and toasty oak with a soft finish

## **Beringer Founders' Estate Merlot**

Aroma of blackberry, plums, and spicy oak with a lasting finish

## **Beringer Founders' Estate Cabernet Sauvignon**

Well-balanced, rich cherry and berry character with a long, smooth finish

## **Woodbridge Chardonnay**

Intense flavors of apple and oak with a soft aftertaste

## **Woodbridge Merlot**

A soft medium-bodied wine with intense cherry fruit flavors

## **Woodbridge Cabernet Sauvignon**

Ripe blackberry and cherry flavor with a long, smooth finish

## **Woodbridge White Zinfandel**

Delicate and refreshing, light flavor with just a hint of sweetness



# Sparkling Wines

## **Korbel Brut**

Medium-dry with a light, crisp and perfectly balanced cuvee

## **Freixenet Cordon Negro Brut**

Delicate and dry, with plenty of fruit flavor

## **Cooks' Spumante**

A fruity effervescent sparkling wine with a crisp finish

# Bar Service

## Cocktails

House Brand Cocktails

Call Brand Cocktails

Premium Brand Cocktails

## Bottled Beer

Domestic Beers

Imported Beers

Micro Brews & Specialty Beers

## Wine

House Wine by the Glass

Bottles of domestic and imported wines may be  
selected from our wine list

## Cordials

Fruit Juices

Soft Drinks



## Punch Bowls

Punch is priced by the gallon with twenty servings to a gallon.

Please, a minimum order of three gallons.

### Mimosa

A classic mix of champagne and orange juice

### White Wine Spritzer Punch

A crisp blend of white wine, 7-Up, and lemon-flavored  
sparkling water

### Sparkling Fruit Punch

A refreshing non-alcoholic blend of juice and ginger ale  
with a fruit float

It is illegal to sell or serve alcoholic beverages to minors under twenty-one.

Please drink responsibly.

The West Woods Restaurant reserves the right to refuse service.

## Plated Breakfast

### Arvada Breakfast

Orange juice  
Denver omelettes  
Hash browned potatoes  
Crisp bacon  
Assorted sliced breakfast breads  
Coffee, decaffeinated coffee, selection of teas

### The Eye Opener

Orange juice  
Fluffy scrambled eggs  
Crisp bacon  
Potatoes O'Brien  
Assorted sliced breakfast breads  
Coffee, decaffeinated coffee, selection of teas



## West Woods Breakfast Buffets

Minimum 30 guests

### Paris Breakfast

Assorted chilled juices  
Sliced seasonal fresh fruit  
Poached eggs with spinach and cheese  
On an English muffin with Hollandaise sauce  
Neufchatel french toast  
Warm maple syrup  
Hash browned potatoes  
Assorted breakfast baked goods  
Coffee, decaffeinated coffee, selection of teas

### Eagle Breakfast

Assorted chilled juices  
Assorted breakfast baked goods  
Sliced seasonal fresh fruit  
Cheese blintz with fruit compote  
Quiche du Jour  
Potatoes O'Brien  
Coffee, decaffeinated coffee, selection of teas

### Country Breakfast

Assorted chilled juices  
Poached eggs and sausage on a  
Buttermilk biscuit with country gravy  
Southern fried breakfast potatoes  
Sliced seasonal fresh fruit  
Buttermilk pancakes and maple syrup  
Coffee, decaffeinated coffee, selection of teas

### Sunrise Breakfast

Assorted chilled juices  
Fluffy scrambled eggs  
Crisp bacon and sausage  
Potatoes O'Brien  
Sliced seasonal fresh fruit  
Assorted breakfast baked goods  
Coffee, decaffeinated coffee, selection of teas

# Morning Breaks and Refreshments

## The International Café

Chilled breakfast juices  
Breakfast breads, Danish and muffins  
Sweet butter and preserves  
Sliced fresh fruit and berries  
Coffee, decaffeinated coffee, selection of teas

## Healthy Start

Chilled breakfast juices  
Fresh fruit display  
Assorted chilled yogurts  
Granola and cold cereals, 2% milk  
Hot oatmeal with brown sugar  
Assorted breakfast baked goods  
Sweet butter and preserves  
Coffee, decaffeinated coffee, selection of teas

## Continental Breakfast

Chilled breakfast juices  
Assorted muffins, breakfast breads, bagels, and Danish  
Flavored cream cheese, butter and preserves  
Sliced seasonal fresh fruit  
Coffee, decaffeinated coffee, selection of teas



## A la Carte

Coffee, Selection of Teas, Decaffeinated Coffee

Assorted Breakfast Goods  
Muffins, Danish, bagels with  
Flavored cream cheese

Breakfast breads and preserves

Sliced Fresh Fruit

Whole Fruit

Assorted Chilled Yogurts

Assorted Chilled Juices  
Orange, cranberry, grapefruit,  
tomato, and pineapple

# West Woods Brunch

Minimum 100 guests



Champagne and Mimosas

Sliced Seasonal Fresh Fruit Display

Assorted Breakfast Baked Goods

Denver Omelettes

Crisp Bacon

French Market Crudités and Relish Display

Romaine Salad with choice of Dressing

Chicken Dijon

Beef Stroganoff over Egg Noodles

Vegetarian Lasagna

Chef's Fresh Seasonal Vegetables

Rice Pilaf

Oven Roasted New Potatoes

Coffee, Decaffeinated Coffee, Selection of Teas



## Luncheon Selections

All entrees are accompanied by a garden green salad with choice of two dressings, Chef's selection of fresh seasonal vegetables, a variety of fresh rolls and butter, and chef's selection of dessert.

Beverages offered include coffee, decaffeinated coffee, hot tea, and iced tea.

### Chicken Wellington

Tender chicken breast wrapped in puffed pastry, served with herb roasted potatoes

### London Broil

Topped with a Sherry and mushroom sauce, served with oven roasted red potatoes

### Herb Crusted Pork Loin

Tender pork loin with a Portabella mushroom sauce, served with roasted new potatoes

### Thai Chile Beef

Tender marinated beef stir-fried with fresh vegetables, served with rice

### Asiago Chicken & Pasta

Penne pasta with grilled chicken breast, mushrooms, and an Asiago cheese-tomato cream sauce

### Sliced Roasted Turkey Breast

Roasted turkey with sage stuffing, creamed whipped potatoes, and pan gravy, served with cranberry sauce

### Cognac Beef Tips

Flavorful choice beef tips in a rich Cognac demi-glace, served over penne pasta

### Chicken Dijon

Boneless breast of chicken with a Dijon mustard cream sauce, served with wild rice

### Pollo al Carbon

Grilled marinated chicken breast with tomatillo sauce and Monterey Jack cheese, served with lime cilantro rice

### Teriyaki Chicken

Marinated and grilled chicken breast with a sweet teriyaki glaze, served with rice

# Luncheon Selections

## Vegetarian Entrees

All entrees are accompanied by a garden green salad with choice of two dressings, Chef's selection of fresh seasonal vegetables, toasted garlic bread, and chef's selection of dessert.  
Beverages offered include coffee, decaffeinated coffee, hot tea, and iced tea.

### Vegetarian Lasagna

Layers of fresh vegetables baked with ricotta, mozzarella, and Parmesan cheese

### Shells Florentine

Jumbo shells with fresh Ricotta cheese and spinach over roasted garlic cream sauce, topped with marinara sauce

### Tri-color Tortellini

Colorful pasta filled with ricotta cheese and topped with fresh marinara sauce



## Salads

All salads are served with a variety of fresh rolls and butter and chef's selection of dessert.  
Beverages offered include coffee, decaffeinated coffee, hot tea, and iced tea.  
Add a cup of our Chef's homemade soup for 2.00 per guest.

### Santa Fe Salad

Marinated and grilled flank steak with black bean relish served over tossed greens and choice of dressings

### Grilled Chicken Salad Mandarin

Sliced teriyaki chicken with Mandarin oranges on a bed of Romaine lettuce with a toasted sesame seed dressing and rice noodles

### Grilled Chicken Caesar Salad

Sliced grilled chicken on Romaine lettuce, served with a creamy Caesar dressing, Parmesan cheese and garlic croutons

# Luncheon Selections

## Sandwiches

All sandwiches served with chef's selection of dessert.  
Beverages offered include coffee, decaffeinated coffee, iced tea, and hot tea.  
Add a cup of our Chef's homemade soup for 2.00 per guest.

### Wrap Sandwich

Choose turkey and bacon or Portabella mushroom and vegetable served on a garlic herb tortilla served with pasta salad, coleslaw, and fruit garnish

### Deli Plate

Sliced roast beef, turkey, and ham, Provolone and cheddar cheeses, assorted breads and rolls, potato salad and coleslaw, Kosher pickle, black olives, lettuce, and tomato

### Club Sandwich

Sliced turkey, honey-baked ham, and crisp bacon strips on a Kaiser roll, pasta salad, coleslaw, and fruit garnish

### Almond Chicken Salad Croissant

Tender seasoned chicken salad served with pasta salad, coleslaw, and fruit garnish



## Boxed Lunches

### Deli Sandwich

Choose roast beef with cheddar cheese, turkey with Provolone, ham with Swiss cheese, or a vegetarian sandwich with cheddar cheese, served on a Kaiser roll with lettuce, tomato, and pickle, condiments, whole fruit, potato chips, chilled soft drink, and a cookie

### Croissant Sandwich

Almond chicken salad sandwich with lettuce, tomato, and pickle, pasta salad, whole fruit, chilled soft drink, and a cookie

## Luncheon Buffets

Minimum of 30 guests

### The Eagle Classic

Mixed garden green salad  
Assorted dressings  
Pasta salad, fresh fruit display  
Marinated vegetable salad  
Select two of the following entrees:  
Napa Valley chicken, char-broiled chicken with a  
rosemary white wine demi-glace sauce, Burgundy beef,  
London Broil, Lemon-pepper chicken,  
or roasted pork loin with Portabella sauce  
Rice pilaf or potato du jour  
Fresh seasonal vegetable  
Rolls and butter  
Chef's assorted dessert display  
Coffee, tea, decaffeinated coffee

### Arvada Deli Buffet

Sliced smoked turkey, ham, roast beef,  
and Italian meats  
Sliced Swiss and cheddar cheese  
Fresh tomato, lettuce, and pickles  
Assorted breads, deli rolls, and foccacia  
Country potato salad, coleslaw, pasta salad  
Condiments  
Cookies and brownies  
Coffee, tea, decaffeinated coffee

### Mexican Salad Bar

Create a spicy taco salad with mixed greens  
Seasoned ground beef and chicken  
Tri-colored tortilla chips  
Refried beans  
Tomatoes, diced green onions  
Sliced jalapeños  
Grated cheddar cheese, black olives  
Salsa and sour cream  
Warm tortillas  
Fresh baked cookies  
Coffee, tea, decaffeinated coffee

### The Roma Buffet

Mixed garden green salad  
Parmesan and vinaigrette dressings  
Marinated mushroom salad, antipasto salad  
Fettuccini Alfredo, chicken Piccatta  
Baked meat and cheese lasagna  
Seasoned Italian vegetables  
Toasted garlic bread  
Fresh Parmesan cheese  
Chef's assorted dessert display  
Coffee, tea, decaffeinated coffee

### South of the Border

Mixed garden green salad  
Creamy cracked-peppercorn  
and cumin vinaigrette dressings  
Fiesta corn salad  
Seven-layer dip platter and tortilla chips  
Chicken and beef fajitas, warm tortillas,  
Cheese enchiladas  
Refried beans and Spanish rice  
Traditional accompaniments and toppings  
Pecan pie and flan  
Coffee, tea, decaffeinated coffee

### Soup and Salad Bar

Soup du jour, tossed garden greens  
Cauliflower, broccoli, carrot, and fresh sprouts  
Olives, bacon bits, sunflower seeds, and croutons  
Grated domestic cheeses, fruit display  
Pasta salad, potato salad, rolls and butter  
Assorted cookies and brownies  
Coffee, tea, decaffeinated coffee

### Baked Potato and Salad Bar

Baked potato, Texas chili, sour cream, rolls and butter  
Grated cheese, diced onions, bacon bits  
Mixed garden salad, assorted dressings  
Fresh sliced fruit display, assorted cookies  
Coffee, tea, decaffeinated coffee

## Afternoon Breaks and Refreshments

### Olé Break

Seven-layer bean dip platter  
Chile con queso  
Tri-colored tortilla chips and salsa  
Choice of beverage:  
Coffee, decaffeinated coffee, or soda

### Afternoon Delight

Assorted bakery fresh cookies  
Assorted dessert bars  
Choice of beverage:  
Coffee, decaffeinated coffee or soda



## A la Carte

Coffee, decaffeinated coffee, tea  
Hot tea and iced tea  
Fruit punch  
Lemonade  
Gatorade  
Arizona Tea  
Bottled water  
Assorted soft drinks  
Fresh dips with chips  
Pretzels  
Sliced fresh fruit  
Assorted dessert bars  
Chocolate brownies  
Whole fruit  
Cookies

# Dinner Buffets

Minimum of 40 guests

## Jazz Buffet

Tossed garden green salad with choice of dressings  
Seafood pasta salad, marinated mushrooms  
Sliced fresh fruit display  
Gourmet cheese display with assorted crackers  
Carved roast beef with au jus and horseradish,  
Roast pork loin with sundried tomato demi,  
Chicken Rosemary  
Wild rice blend, herb-roasted potatoes  
Vegetable medley  
Assorted dinner rolls, sweet creamy butter  
Chef's assorted dessert display  
Coffee, tea, decaffeinated coffee

## Western Ranch House Buffet

Tossed garden green salad with choice of dressings  
Coleslaw, Potato salad, Cilantro herbed tomatoes  
Barbecued baby back pork ribs, fried chicken  
Corn on the cob, Western baked beans  
Home-fried potatoes  
Corn bread, buttermilk biscuits,  
Sweet creamy butter  
Seasonal fresh fruit display  
Deep-dish apple pie, peach cobbler  
Coffee, tea, decaffeinated coffee

## Classical Buffet

Tossed garden green salad with choice of dressings  
Pasta salad, marinated vegetable salad  
Waldorf salad  
Entrée selections:  
Herbed baked chicken, beef Bourguignon,  
Chicken Chaussar, Sole Florentine,  
Roast top sirloin of beef with a mushroom demi,  
Roast pork loin with sundried tomato demi,  
Gourmet pasta primavera  
Rice pilaf and steamed red potatoes  
Chef's choice of vegetable  
Assorted dinner rolls, sweet creamy butter  
Chef's assorted dessert display  
Coffee, tea, decaffeinated coffee

## Italian Buffet

Caesar salad  
Mozzarella and Roma tomato platter  
Sliced fresh fruit display  
Pasta salad primavera  
Chicken Piccata, Fettuccini Alfredo  
Tri-colored tortellini with marinara  
Spinach and cheese stuffed shells al Forno  
Italian vegetable medley  
Assorted dinner rolls, sweet creamy butter  
Chef's assorted dessert display  
Coffee, tea, decaffeinated coffee

## Southwestern Buffet

Tossed garden green salad  
Ranch and cumin vinaigrette dressings  
Fiesta salad of corn, tomato, and peppers  
Seven-layer bean dip platter  
Tri-colored tortilla chips  
Sliced sirloin steak Santa Fe, Pollo al Carbon  
Spanish rice, squash medley  
Corn muffins, sweet creamy butter  
Dessert display of assorted pies  
Coffee, tea, decaffeinated coffee

## Dinner Selections

All dinners are accompanied by a tossed garden green salad with choice of two dressings, fresh seasonable vegetables, potato or rice, assorted rolls and butter, and a selection from our dessert list.

Beverages offered include coffee, decaffeinated coffee, hot tea, and iced tea.

### Fresh Vegetable Selections

Bouquetierré of Broccoli, Carrot, and Cauliflower

Fresh Green Beans and Yellow Squash Rings

Asparagus and Baby Carrots

Cornucopia of Grilled Marinated Vegetables

Carrots Vichy

Green Beans Amandine

Italian Vegetable Medley

### Potato or Rice Selections

Baked Potato with Sour Cream and Butter

Wild Rice Blend

Twice Baked Potatoes

Rice Pilaf

Herb Roasted New Potatoes

Whipped Red Potatoes with Caramelized Onions and Horseradish

### Dessert Selections

Carrot Cake

Caramel Apple Pie with Cinnamon Sauce

White Chocolate Raspberry Swirl Cheesecake

Triple Chocolate Torte

Cheesecake with Fruit Sauce



## Beef



### Tournedos Rochelle

Twin medallions of tenderloin accompanied by Béarnaise and Bordelaise sauces on a garlic crouton

### Roast Prime Rib of Beef

Aged to perfection, served with au jus and horseradish

### Herb Crusted Sliced Tenderloin

Served with Gorgonzola demi-glaze and French onion confetti

### New York Steak

A delicious charbroiled New York-cut steak with roasted garlic and bourbon demi-glaze

### Roast Strip Loin

Slow-roasted sliced loin of beef with traditional Bordelaise sauce

## Dinner Selections

All dinners are accompanied by a tossed garden green salad with choice of two dressings, fresh seasonal vegetables, potato or rice, assorted rolls and butter, and a selection from our dessert list.

Beverages offered include coffee, decaffeinated coffee, hot tea, and iced tea.

### Poultry

#### Chicken Wellington

Tender chicken breast wrapped in puffed pastry

#### Chicken Chardonnay

Fresh boneless breast of chicken stuffed with shrimp and scallions,  
baked with a Chardonnay wine glaze

#### Chicken Cordon Bleu

Lightly breaded breast of chicken with Canadian bacon and Monterey Jack  
cheese, topped with a Bordelaise sauce

#### Princess Chicken

A lightly breaded chicken breast with a stuffing of asparagus, topped  
with a white wine Bechamel sauce

#### Florentine Chicken

A lightly breaded chicken breast filled with fresh mozzarella cheese and spinach,  
served over a basil cream sauce

#### Pollo al Carbon

Marinated and grilled chicken breast with tomatillo sauce topped with  
Monterey Jack cheese, served with lime cilantro rice

#### Chicken Chasseur

Fresh boneless breast of chicken served with a mushroom and tomato demi-glaze sauce

#### Napa Valley Chicken

Fresh boneless breast of chicken, marinated in white wine and fresh herbs,  
deliciously char-broiled with a rosemary white wine demi-glaze sauce

### Vegetarian

#### Vegetable Wellington

Chef's selection of fresh vegetables and Swiss cheese, baked in puffed pastry,  
and served over marinara sauce

#### Shells Florentine

Delicious ricotta cheese and spinach in jumbo pasta shells, served with  
a light garlic cream sauce and topped with a ribbon of marinara

#### Vegetarian Lasagna

Layers of fresh vegetables baked with ricotta, mozzarella, and Parmesan cheese

## Dinner Selections

All dinners are accompanied by a tossed garden green salad with choice of two dressings, fresh seasonable vegetables, potato or rice, assorted rolls and butter, and a selection from our dessert list.

Beverages offered include coffee, decaffeinated coffee, hot tea and iced tea.



### Specialty Meats

#### Rack of Lamb

Marinated with Dijon mustard and herbs

#### Buffalo Ribeye

An 8-ounce steak served with Burgundy-sautéed mushrooms

#### Herb Crusted Roast Pork Loin

Slow-roasted pork loin with a Portabella demi-glace



### Seafood

#### Sole Florentine

Spinach stuffed sole with lemon dill cream sauce

#### Atlantic Salmon Fillet

Grilled salmon served with a mustard dill cream sauce



### Mixed Grill

#### Shrimp Scampi and Beef Tenderloin

Succulent shrimp scampi accompanied by a tenderloin medallion of beef with a Bordelaise sauce

#### Salmon Fillet and Beef Tenderloin

A tenderloin medallion of beef with a Chanterelle mushroom sauce accompanied by an Atlantic salmon fillet with mustard dill cream sauce

#### Chicken Marsala and Beef Tenderloin

Sautéed chicken breast with a Marsala wine sauce accompanied by a tenderloin medallion of beef with a roasted garlic demi-glacé

## Specialty Stations

**Steamship Round of Beef** with petite rolls and condiments

Serves approximately 220

**Whole Poached Decorated Salmon** with traditional accompaniments

Serves approximately 75

**Honey Baked Ham** with petite rolls and honey mustard

Serves approximately 50

**Roast Turkey Breast** with petite rolls and Dijonnaise sauce

Serves approximately 35

**Herb Crusted Tenderloin of Beef** with petite rolls and traditional accompaniments

Serves approximately 20

**Roasted Leg of Lamb** served with petite rolls and mint jelly

Serves approximately 25

**Potlatch Salmon** with Béarnaise sauce, lemon, capers, Bermuda onions and crackers

Serves approximately 20



## Party Planners

Accent your buffet with an elegant display

**Fresh Spinach and Artichoke Dip in Shepherder-Bread Bowl**

With garlic bread baguettes

**Fresh Dip with Chips**

French onion or sour cream and chive dip with potato chips

**Delicatessen Tray**

Deli meats and domestic cheeses with petite rolls and condiments

**Gourmet Cheese, Fruit, and Cracker Platter**

Brie, Gouda, Havarti, and aged Port wine cheese, sliced fresh fruit, and assorted Carr's crackers

**Cheese Platter**

Domestic cheeses and assorted crackers

**Marinated and Grilled Vegetables with Hoisin Vinaigrette**

Assorted marinated and grilled vegetables, olives, and peppers

**French Market Crudités and Relish Display**

Assorted fresh and marinated vegetables, olives, and peppers with Ranch dip

## Hot Hors d'oeuvres

Cajun Shrimp & Andouille Sausage  
Mini Beef Wellingtons  
Thai Shrimp & Rice Noodle Spring Rolls  
Roasted Duck & Apricot Wontons with Plum Sauce  
Mushroom Caps stuffed with Crab Meat  
Jerked Duck and Mango Spring Rolls  
Mini Teriyaki Beef & Vegetable Brochettes  
Sweet & Sour Pineapple Chicken Brochettes  
Twice Baked Baby Red Potatoes  
Brie Cheese in Petite Puff Pastry Pocket  
Artichoke and Sun Dried Tomato Wontons  
Artichoke Hearts wrapped in Bacon  
Spinach and Phyllo Spanikopita  
Barbecued Smokie Sausages  
Vegetarian Spring Rolls with Sweet & Sour Sauce  
Egg Rolls with Chinese Hot Mustard & Plum Sauce  
Chicken Quesadillas with Salsa  
Mushroom Caps stuffed with Herbed Cream Cheese  
Cheddar and Bacon Potato Skins with Sour Cream  
Fried, Cheese-filled Jalapeno Peppers with Salsa  
Petite Quiche  
Swedish Meatballs  
Chicken Drumettes  
Buffalo Chicken Wings  
Pot Stickers (Vegetable or Pork)  
Black Bean & Cheese Quesadilla

## Cold Hors d'oeuvres

Fresh Jumbo Shrimp with Lemon & Tangy Cocktail Sauce  
Fresh Crab Claws with Lemon & Tangy Cocktail Sauce  
Balsamic Grilled Beef with Tomato Basil Relish on Toast Point  
Cocktail Puff Pastry with Salmon Mousse  
Crab-stuffed Artichoke Hearts  
Sweet Cherry Peppers filled with Italian Meats & Cheeses  
Finger Sandwiches  
Salami Cornucopias with Herbed Cream Cheese  
Prosciutto and Melon  
Deluxe Cream Cheese Canapés  
Salami and Assorted Cheese Skewers  
Cream Cheese and Red Pepper Tortilla Pinwheels with Salsa  
Deviled Eggs