



21919 Center Ridge Road • Rocky River, Ohio 44116

Welcome to “Behind the Woods”

We are a reservations only facility designed for many of your private gatherings of up to 130 guests for a sit down meal, or a cocktail style gathering of approximately 200 guests.

Weddings
Rehearsal Dinners
Family Reunions
Surprise Birthday Parties
Graduation Parties
Anniversary Parties
High School Reunions
Baby/Wedding Showers
Piano Recitals/ Dinners
Engagement Dinners
Farewell Parties

Sports or Scholastic Banquets
Business Meetings
Sales Presentations
Award Ceremonies
Singles Gatherings
Cocktail Parties
Political Functions
Fund Raisers
Training Seminars
Art Show/Sales
Bachelor Parties (no nudity)

Behind the Woods” consists of 4 distinctive levels entailing: two wood burning fireplaces, 4 private restrooms, private bar, dance floor, whole house stereo sound system including DVD, CD, cassette, closed circuit TV/Monitoring system, VCR - record and play capabilities, baby grand piano, phone/intercom system, air purification system, conference seating and tables, business presentation board, and a unique food menu: formal, casual, or custom.

Please contact our Banquet Coordinator for viewing, availability, menu, and pricing information at
“The Woods” (440) 333-4522 or (440) 333-WOOD

Visit Us On The Web at www.thewoodsrestaurant.com
Email—woodsriver@gmail.com

Service Statement

“Behind the Woods” is dedicated to providing you with the finest gathering place, food, and service possible. If you have any special requests such as: entertainment, decorations, audiovisual needs, special menus, table settings, etc., please feel free to inquire.

House Policies

A deposit (\$300.00 for a.m. & weeknights, \$500.00 for Saturday p.m.) is required before any date can be considered reserved. Deposits are non refundable, but applied to your final bill. (A portion of the deposit will be refunded if cancelled and rebooked). A second deposit (entree price times the number of guests) is required at least 7 days in advance. A final bill will be presented and payment is expected upon completion of your gathering. Prices are subject to change until a deposit is received.

Saturday evenings are reserved for gatherings of 50 or more adult guests. See our all inclusive package price of \$50.00 per person or customize your own menu. The minimum required guest count is 40 adults Sunday through Friday. If your guest count is less than required you may take the additional dinners to go. (Holiday requirements may vary). A guaranteed guest count is due 7 days prior to your event. You will be billed for that number of guests or the actual number in attendance, whichever is greater.

“Behind the Woods” provides all food and beverages. (Wedding cakes are the exception). An 18% service charge will be added to all food and beverage charges. Sales tax applies as well. A service charge of \$1.00 per person will be added for dessert service, (plating, serving, wrapping). The children’s discount price of \$5.00 does not apply to Luncheon or Hors D’oeuvre selections. A child’s menu selection is available at \$11.00 per meal which includes pop (Ages 3-8).

A.M. Gatherings must depart by 4:30 p.m., and P.M. Gatherings may arrive no sooner than 6:00 p.m. A.M. parties may arrive an hour earlier, P.M. parties may stay an hour later for an additional facility fee of \$150.00. (The “price per person” bar service will be adjusted accordingly if applicable.) Wedding luncheons are an additional \$2.00 per person.

Management is not responsible for lost or stolen articles. We will charge for any damage to the facility including excessive cleaning, aside from normal wear and tear. Decorations are permitted with masking tape only. NO staples, tacks, or table confetti, etc.

Wedding ceremonies may be held “Behind the Woods” for a \$300.00 fee, an additional half hour is included.

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Luncheon Suggestions

Choose 1 Luncheon Entree - \$ 16.50 Choose 2 Luncheon Entrees - \$ 18.50

Beef

Bacon Wrapped Peppered Sirloin, Roast Beef Burgundy, Beef Tenderloin Kabobs,
Charbroiled Sirloin with Demi-Glaze

Chicken

Chicken Florentine, Chicken Marsala, Chicken Tosca, Chicken Scallopini,
Chicken Salvatore, Raspberry Almond Chicken, Chicken Francaise

Seafood

Lemon Peppered Baby Cod, Orange Roughy with Crab Stuffing,
Mandarin Orange Roughy, Salmon Salvatore

Pork

Pork Tenderloin with Mozzarella cheese and Fresh Basil,
Apple - Plum Pork, Autumn Pork

Add a side of pasta for an additional \$1.50

For the luncheon selections -Choose 1 Potato and 1 Vegetable

Twice Baked Potato, Red Skin Potato with Parsley and butter, Garlic Mashed
Potatoes, Oven Roasted Idaho Wedges, Rice Pilaf, Scalloped Potatoes,
Pasta with Marinara, Alfredo, or Aglio-olio.

Vegetable Francais, Italian Green Beans, California Medley,
Harvest Blend, Midwestern Trio, or Maple Glazed Carrots.

The above Luncheon suggestions are served with House Salad,
Homemade Bread and Butter, Soft Drinks and Coffee.

Prices do not include tax or service charge.

Additional Luncheon Suggestions

Traditional Italian

Choose one of the following:

Meat Lasagna, Penne Alfredo,
Angel Hair Primavera, Manicotti - (Regular or Seafood)

(Served with vegetable, house salad, bread & butter, soft drinks and coffee.)

\$16.50

Cooler Fair

Choose one of the following:

Grilled Chicken Caesar Salad, Winter Salad,
Warm Spinach Salad, Cobb Salad, Greek Salad with Chicken, Buffalo Chicken Salad

(Served with fruit salad, homemade bread & butter, soft drinks and coffee.)

\$16.50

Buffet Style Deli

Roast Beef, Turkey, Ham, Salami, Assorted Sliced Cheeses, Potato Salad,
Garden Salad, Penne with Marinara, Relish and Condiment Tray,
& Assorted Breads.

\$16.50

Includes soft drinks and coffee service.
Prices do not include tax, or service charge.

***Luncheon Suggestions may be selected for an A.M. Wedding
for an additional two dollars per person; due to the type of gathering and the
expectations of the guests, a larger portion is served.***

SUNDAY A.M. PACKAGE

“Behind the Woods” has created an inclusive party package, ideal for baby and bridal showers, anniversaries, birthdays, or any occasion you may have to celebrate.

THE PACKAGE INCLUDES:

Unlimited Non-Alcoholic Punch
Petit Tea Sandwiches
Salad, Bread & Butter
Luncheon Entree with Potato & Vegetable
Assorted Mini Pastries
Or Dessert Service
Coffee or Hot Tea
Facility Fee, Sales Tax, & 18% Service Charge

\$23.50 PER PERSON

(add unlimited soft drinks: \$26.00 per person)

40 ADULT MINIMUM (FOUR HOUR EVENT)

BRUNCH SELECTIONS

BRUNCH 1

Fresh Fruit Tray, Assorted Muffins,
Bagels, & Pastries, Waffles with
Fruit Topping, Scrambled Eggs, Home Fries,
Bacon and Sausage,
Orange Juice, and Coffee.

\$16.00

BRUNCH 2

All of Brunch 1 plus Turkey with Stuffing, or
Roast Beef with Herbed Noodles, and
Choice of Vegetable,

\$19.00

BRUNCH 3

All of the Brunch 2 plus Eggs Benedict or Quiche, a Choice of Home fries or
Potatoes Au Gratin, Seafood Pasta, or Lasagna,

\$21.00

Selections may be custom designed to suit your taste.

Prices do not include service charge or sales tax.

Week Night Gathering Packages

(Sunday through Friday, 4-hour maximum)

*Great for gatherings of business associates,
family or friends!*

PACKAGE # 1

Appetizer Station # 1 (page 7)

Assorted Mini Desserts.

Full house selection open bar service.
Tax, service charge, and facility charge.

\$42.00 Per Person Inclusive

PACKAGE # 2

Assorted Cheese and Crackers, Vegetables and Dip

Choice of:

Portabello Sirloin, Chicken Cordon Bleu or
Grilled Salmon Dinner Entrees.

Potato, Vegetable, Salad, Homemade Bread
and Assorted Mini Desserts.

Full house selection open bar service.
Tax, service charge, and facility charge.

\$46.00 Per Person Inclusive

PACKAGE # 3

Assorted Cheeses and Crackers, Vegetables and dip

Choice of:

“The Traditional” Multiple Selection Entree
(see page: 11)

Assorted Mini Desserts.

Full house selection open bar service.
Tax, service charge, and facility charge.

\$48.00 Per Person Inclusive

All Package Prices include Tax, Service Charge,, and Facility Fee.

Appetizer Stations

Priced per Person

1. Chicken Wings, (Hot or Barbecue), Assorted Pizzas, Swedish Meatballs, Potato Skins, Vegetables with Dip, Assorted Cheese and Crackers.

\$20.00

2. Baked Crab Stuffed Mushrooms, Assorted Gourmet Specialty Pizzas, Swedish Meatballs, Bacon Wrapped Water Chestnuts, Vegetables With Dip, Assorted Cheese and Crackers, Fresh Seasonal Fruit Display.

\$23.00

3. Stuffed Artichokes, Calamari, Choice of two Pastas, Assorted Traditional Pizzas Anti Pasta Tray, Tossed Italian Green Salad, Bruschetta Breads, Mozzarella Sticks.

\$24.00

4. Petite Filet Mignon on Soft Kaiser Roll, Iced Shrimp (2 per person), Beef and Chicken Roulades, Baked Crab Stuffed Mushrooms, Assorted Gourmet Pizzas, Swedish Meatballs, Vegetables With Dip, Assorted Cheese and Fruit Display.

\$26.00

Premium Package

Cold Appetizer Station

Assorted Cheeses and Fruit Display

Vegetables With Dip

Artichoke Dip

Iced Shrimp (3 per person)

Carving Station

Petite Filet Mignon

Smoked Turkey Breast

Soft Kaiser Rolls

Mustard & Horseradish Sauces

Hot Appetizer Station

Baked Crab Stuffed Mushrooms

Stuffed Artichokes

Beef and Chicken Roulades

Bacon Wrapped Water Chestnuts

Pasta Station

Penne Alfredo

Garden Vegetable Cavatelli

\$34.00

(Prices do not include tax or service charge)

Appetizers

(Priced to Accompany an Entree)

Priced Per Person

Fresh Seasonal Fruit	\$3.25
Vegetables with Dip	\$3.25
Assorted Cheese and Crackers	\$3.25
Baked Brie with French Bread and Fruit	\$3.25
Smoked Salmon with Cream Cheese	\$4.75
Spinach Dip with Pumpernickel Bread	\$2.75
Antipasta Tray (Assorted meats, cheeses and Vegetables)	\$3.50
Mexican Layer Dip with Nachos Chips	\$3.25
Assorted Finger Sandwiches	\$2.75
Artichoke Dip with Nacho Chips	\$3.25
Italian Sausage, Green Peppers, and Onion Mix	\$3.25
Assorted Traditional Pizzas (2 slices)	\$3.25
Assorted Gourmet Pizzas (2 slices)	\$3.50
Petite Filet Mignon on a Soft Homemade Roll	\$4.25
Smoked Turkey Breast on a Soft Homemade Roll	\$3.25
Bruschetta Breads	\$2.75
Calamari in our Diablo Sauce	\$3.50
Beef or Chicken Kabobs	\$3.50
Portabello Mushroom Florentine	\$3.25

Priced Per 50 Pieces

Stuffed Artichokes - with Cream Cheese and Italian Sausage	\$60.00
Baked Crab or Sausage Stuffed Mushrooms	\$60.00
Swedish Meatballs	\$40.00
Bacon Wrapped Water Chestnuts	\$50.00
Mini Quiche	\$55.00
Parmesan Chicken Strips	\$55.00
Buffalo Chicken Wings	\$40.00
Iced Shrimp	\$80.00
Scallops Florentine	\$80.00
Shrimp Salvatore	\$90.00
Louisiana Style Mini Crab Cakes or Salmon Cakes	\$75.00

Price does not include Service Charge or Sales Tax.

Entree Selections

Beef

Prime Rib	\$26.00
New York Strip Steak	\$25.00
Filet Mignon Oscar	\$27.00
Beef Tenderloin Kabobs	\$22.00
Roast Beef Burgundy	\$21.00
Portabello Sirloin	\$22.00
Steak Avalon	\$23.00
(Sirloin sauteed w/portabello mushrooms & sundried tomatoes with gorgonzola cream sauce)	
Bacon Wrapped Peppered Sirloin	\$23.00
(Sirloin steak wrapped in thick cut bacon, lightly seasoned with peppercorns and topped with a Dijon whiskey cream sauce.)	

Seafood

Seared Tuna Oscar	\$24.00
(Grilled Fresh Tuna topped with asparagus and a creamy bernaise sauce)	
Crab Stuffed Orange Roughy	\$22.00
Crab Stuffed Jumbo Shrimp	\$22.00
(Six large shrimp bursting with crab stuffing)	
Scallops Florentine	\$22.00
(Sautéed with garlic, olive oil, roma tomatoes, and served on a bed of spinach, sprinkled with toasted sesame seeds)	
Grilled Salmon Fraiche	\$23.00
(Grilled Norwegian King Salmon topped with a cool cucumber sour cream sauce)	
Broiled Lobster Tail with Drawn Butter	Market Price

Placecards indicating meal choice are required for gatherings offering more than 1 entree.
Special children's Meals available for ages 3-8 years old.

Prices do not include service charge or sales tax.

Entree Selections (continued)

Chicken

Chicken Kiev (Breaded, Boneless Chicken Breast Stuffed with Herb Butter topped with Boursin Sauce.)	\$22.00
Grand Marnier Chicken (Crushed Pecan Breading, Grand Marnier Sauce)	\$22.00
Chicken Salvatore (Boneless Chicken Breast Stuffed with Crab wrapped in Bacon and topped with Alfredo sauce, diced tomato, broccoli, and garlic.)	\$22.00
Chicken Cordon Bleu (Breaded, Boneless Chicken Breast Stuffed with Swiss Cheese and Capicola Ham)	\$22.00
Chicken Madeira (Floured chicken breast w/carmelized onions & mushrooms, topped w/swiss cheese in a sweet Madeira wine glaze)	\$20.00
Chicken Francaise (Flour Dusted and Sautéed, Topped w/ Lemon Hollandaise Sauce)	\$20.00
Chicken Marsala (Marsala Wine and Mushroom Sauce)	\$20.00
Chicken Scallopini (Sautéed with Garlic, Olive Oil and Mushrooms)	\$20.00
Almond Raspberry Chicken (Boneless Chicken Breast breaded with Toasted Almonds and topped with a Champagne Raspberry sauce)	\$20.00
Chicken Tosca (Egg dipped with Romano Cheese & finished with a Sherry, Garlic Butter Sauce)	\$20.00
Chicken Florentine (Egg dipped & Sautéed Golden Brown, topped with Spinach, Bacon, Onion, Parmesan & Provolone cheeses)	\$20.00

Veal

Veal Lexia (Tenderloin Medallions Sautéed with Apples & Onions in a Port Wine & Toasted Walnut Sauce)	\$23.00
Veal Delmar (Tenderloin Medallions Sautéed w/ Baby Shrimp, Mushrooms & Finished in a Brandy Cognac Glaze)	\$23.00
Veal Scallopini (Sautéed with Mushrooms in Garlic, Olive Oil, & White Wine)	\$23.00
Veal Oscar (Tenderloin Medallions Sautéed & Topped with Crabmeat, Asparagus, and Hollandaise Sauce.)	\$24.00

Pork

Autumn Pork (Tenderloin Medallions Sautéed with Granny Smith Apples & Mushrooms, Topped with a Lightly Spiced Pumpkin Cream Sauce)	\$22.00
Apple Plum Pork (Tenderloin Medallions Lightly Dusted in Flour, Sautéed, & Served with a Warm Apple Plum Sauce)	\$22.00
Rolled Pork Tenderloin (Stuffed with Fresh Parmesan , Basil & Pine Nuts)	\$24.00

All Dinners Include: Salad, Vegetable, Potato, Homemade Bread, and Coffee.
Prices do not include Service charge or Sales Tax.

Multiple Entree Selections

The following may be served Buffet or Full Service.

Choose one selection from each category

The Traditional

\$25.50

- Category #1 Steak Avalon, Sirloin Portabello, Bacon Wrapped Pepered Steak,
Roast Beef Burgundy, Beef Tenderloin Kabob, Apple-Plum Pork
- Category #2 Chicken Florentine, Raspberry Almond Chicken, Chicken Tosca,
Chicken Francaise, Chicken Marsala, Chicken Madeira,
Chicken Scallopini, Chicken Parmigiana
- Category #3 Lasagna, Garlic Mushroom Rigatoni, Tri Colored Tortellini,
Penne Alfredo, Garden Vegetable Cavatelli, Manicotti
- Category #4 Red Skin Potatoes with Parsley, Twice Baked Potato, Garlic Mashed
Potatoes, Oven Roasted Red Skins or Idaho Wedges, Rice Pilaf
- Category #5 Harvest Blend, Italian Green Beans, California Medley,
Maple Glazed Carrots, Midwestern Trio, Vegetable Francais
(See pg. 13 for descriptions)

The Italian

\$23.50

Choose 1 of the following

Chicken Tosca, Chicken Parmigiana, Chicken Marsala, Chicken Scallopini, Chicken Italiano,
Chicken Florentine, Veal Parmigiana, Veal Marsala, Veal Scallopini,
Pork w/Mozzarella & Basil

Choose 2 of the following

Meat Lasagna, Tri Color Tortellini, Penne Alfredo or Primavera, Angel Hair Aglio-Olio,
Eggplant Siciliano, Baked Penne Pasta.

Choice of Vegetable

All Multiple Entrees include Salad, Bread & Butter, & Coffee.
Prices do not include Service Charge or Sales Tax

Multiple Entree Selections (continued)

The Premium

\$31.00

Choose 1 selection from each category

- | | |
|-------------|---|
| Category #1 | Bacon wrapped Filet, Steak Diane, Steak Au Poivre, Tenderloin Medallions w/ a Portabello Demi Glaze, Veal Lexia, Veal Delmar, Veal Oscar, Veal Scallopini, Veal Marsala, Stuffed Center Cut Pork Chop, Rolled Stuffed Pork Tenderloin |
| Category #2 | Chicken Kiev, Chicken Grande Marnier, Chicken Salvatore, Chicken Cordon Bleu, Raspberry Almond Chicken |
| Category #3 | Crab Stuffed Orange Roughy, Seared Tuna Oscar, Grilled Salmon Fraiche, Scallops Florentine, Swordfish Bernaise |
| Category #4 | Red Skin Potatoes with Parsley, Twice Baked Potato, Garlic Mashed Potatoes, Rice Pilaf |
| Category #5 | Harvest Blend, Italian Green Beans, California Medley, Maple Glazed Carrots, Vegetable Francais, Midwestern Trio
(see pg. 13 for descriptions) |

**All Multiple Entree selections are served with Salad,
Homemade Bread and Butter, and Coffee.**

Prices do not include Service Charge or Sales Tax.

Potato Selections

Baked Potato	Oven Roasted Red Skins
Red Skin Potatoes with Parsley and Butter	Rice Pilaf
Twice Baked Potato	Pasta Selection
Garlic Mashed Potatoes	

Vegetable Selections

Harvest Blend: (Broccoli, Baby Carrots, Cauliflower, Yellow & Green beans)	California Medley: (Carrots, Broccoli, Cauliflower)
Vegetable Francais: (Green Beans, Carrot Tips and Almonds)	Midwestern Trio: (Corn, Green Beans, Carrots)
Italian Green Beans	Maple Glazed Carrots

Dessert Selections

Assorted Mini Pastries	\$75.00 per 50	Chocolate Mousse	\$4.00
Kentucky Pie	\$4.50	Sorbet	\$3.50
with ice cream	\$5.25	Ice Cream	\$3.50
NY Cheesecake w/Topping	\$4.75	Sherbet	\$3.25

A Dessert/Plate charge of 1.00 per person for homemade pastries brought into the facility, or cutting, plating, and serving of your cake.

LIQUOR SERVICE

(Guests 21 years old and over)

Host Bar Drinks are purchased individually, tallied on a register and a bill presented at the end of your gathering. Liquor: \$4.50-\$6.50 Draft Beers: Domestic \$2.75- Import \$3.25 Bottled Beer: Domestic \$3.50- Import \$4.00
House Wine: \$4.95/glass \$17.00/carafe Wines: (See our separate Wine List)
Champagne: \$17.00 per bottle
Add 18% Service Charge and Sales Tax.

Cash Bar Your guests choose from a wide array of Beer, Wine, and Liquor priced from \$3.25 to \$7.75 per drink. (See Host Bar) Guests pay as they are served. A full menu bar. Service Charge and tax included.

Ticket Bar Tickets are issued and you decide how many and of what.
Add 18% Service Charge and Sales Tax.

OPEN BAR SERVICE

\$15.50 per person 2 Draft Beers and 4 House Wines - All House Liquor and Soft Drinks.

\$17.50 per person 2 Draft Beers and 4 House Wines - All House and Call Brand Liquors, and Soft Drinks.

\$20.00 per person In addition to the above, this selection includes all **Premium Liquor**.

(Shots, Frozen Drinks, and Multiple Liquor Drinks, Bottled Beer and Bottled Wine are not included with price per person service.) Price will vary with this option.

OPEN BAR BEER & WINE ONLY

\$ 14.00 per person 2 Draft Beer and 4 House Wine Selections and Soft Drinks
Mimosa \$42.00/gallon - Non-Alcoholic \$30.00/gallon- Spirited Vodka
or Rum Punch \$44.00/gallon

Drink Prices Exclude Tax and Service Charge - Soft Drinks and Coffee Service are included.

Last call is given 30 minutes prior to scheduled departure time.

We reserve the right, and will enforce our legal responsibility to discontinue liquor service to anyone management deems intoxicated, rude or unruly.

“Behind The Woods” reserves the right to require a security officer for gatherings where we deem one to be in everyone’s best interest.

SOFT DRINKS ONLY: Pop \$3.00 per person

“SATURDAY EVENING PACKAGE”

(50 Adult Guest Minimum)

- Appetizer Station: Assorted Cheeses, Crackers, Vegetables & Dip
- “The Traditional” our Multiple-Entree Meal Selection
- Full House Selection Bar Service
- Champagne Toast
- Dessert Service **or** Assorted Mini Pastries
- Soft Drinks and Coffee Service
- Facility Charge, Service Charge, and Tax

\$50.00 per person - ALL INCLUSIVE

THE PREMIUM

- Appetizer Station *plus* One Hot Circulating Appetizer.
- “The Premium” our Finest Multiple-Entree Meal Selection
- Full House & Call Brand Selection Bar Service
- Champagne Toast
- Dessert Service **or** Assorted Mini Pastries
- Soft Drinks and Coffee Service
- Facility Charge, Service Charge, and Tax

\$60.00 per person- ALL INCLUSIVE



- 21919 Center Ridge Road - Rocky River, OH 44116 - Phone: 333-WOOD -

OFF PREMISE CATERING

We also offer Full Service Off Premise Catering for groups of 30 or more people. Complete services for the home, office, or off premise events. Beverage and meal planning.

Rentals: Tents, tables, chairs, china, etc., Party themes, decorations, and entertainment are just some of the services we provide.

“The Woods Restaurant” and “Behind the Woods” take pride in presenting the highest quality Chef prepared food, and owner overseen service, our area has to offer.

Please call Chad at 440 333-4522

to arrange the finest gathering possible - “Guaranteed.”

THE WOODS RESTAURANT

Founded in 1965 as “Dominic’s Pizza” by Dominic and Vuila Chillemi and children;

James, Janet, Chad, and Chris.

The tradition of quality food, friendly service, and moderate prices continues, carried forward by

Chad and Trish Chillemi with the exceptional skills, attitudes and services provided by their dedicated staff.

We take great pride in being a long standing part of our community.

Thank you for your patronage,