



# HOLIDAY MENUS

FOR GROUPS OF 10 OR MORE

This holiday season, let the Woodall handle the deliciousness for your large group gatherings! Our holiday menus offer a mouthwatering selection of seasonal dishes, perfect for office parties, family reunions, or festive celebrations with friends.

From savory mains to delightful sides and desserts, we have everything you need to create a memorable feast without the stress. Impress your guests with high-quality, locally sourced ingredients and impeccable service.

Book your holiday luncheon today and make your celebrations truly special!

For Reservations:  
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404-343-4424

Reservations featuring the Holiday Menus are available starting November 18th for parties of 10 or more.

Monday - Friday Lunch	11:30-3:00
Monday - Friday Dinner	after 4:00
Saturday - Sunday	10:30- 2:30



# Comfort & Joy

\$27 PP

## START

*Chef's Choice of Appetizers for the Table*

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## MAIN

*Grown Up Grilled Cheese & Tomato Bisque*

Fontina, Emmental, Parmesan Cheeses, Buttered Brioche,  
Tomato Basil Bisque

OR

*Godfather Sandwich*

Soppresata, Prosciutto, Arugula, Grilled Sourdough, Truffle Mayo,  
Choice of House-made Potato Chips or Beef-Tallow Fries

OR

*The Woodall Burger*

Wagyu Beef Seared Perfectly & Stacked, American Cheese, Dill Pickle, Buttered Brioche,  
Choice of House-Made Potato Chips or Beef-Tallow Fries

OR

*Durham's Fried Chicken Sandwich*

Crispy Chicken, Pickles, Butter Lettuce, Special Sauce, Buttered Brioche,  
Choice of House-made Potato Chips or Beef-Tallow Fries

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## DESSERT

*Chef's Choice of Warm Cookies for the Table*

\* tax & gratuity not included



# Cheerful Tidings

\$35 PP

## START

### *Far East "Caesar"*

Hearts of Butter Lettuce, Romaine, Baby Kale, Egg, Sesame  
"Caesar-Style" Dressing, Wonton

OR

### *Winter Greens*

Field Greens, Dried Cranberries, Goat Cheese, Pecan Cranberry Vinaigrette, Candied Pecans

## MAIN

### *The Woodall Burger*

Wagyu Beef Seared Perfectly & Stacked, American Cheese, Dill Pickle, Buttered Brioche,  
Choice of House-Made Potato Chips or Beef-Tallow Fries

OR

### *Durham's Fried Chicken Sandwich*

Crispy Chicken, Pickles, Butter Lettuce, Special Sauce, Buttered Brioche,  
Choice of House-made Potato Chips or Beef-Tallow Fries

OR

### *Rigatoni Agro Dolce*

Pistachio & Arugula Pesto, Point Reyes Agro Dolce, Toasted Pistachio

OR

### *Pan Seared Georgia Trout*

Basmati Fried Rice, Spinach, Lemongrass, Sauce Hong Kong

## DESSERT

### *Classic Crème Brulee*

House-Made with Madagascar Vanilla Bean, Crispy Sweet Crust

OR

### *Chocolate Tart*

Coconut Crème,  
Dark Chocolate Ganache

\* tax & gratuity not included



# Jolly Little Feast

\$55 PP

## START

### *Far East "Caesar"*

Hearts of Butter Lettuce, Romaine, Baby Kale, Egg, Sesame "Caesar-Style" Dressing, Wonton

OR

### *Lobster Bisque*

Classic Lobster Bisque finished with Sherry

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## MAIN

### *Grilled Salmon*

Roast Broccoli, Jumbo Asparagus, Parmesan, Green Goddess

OR

### *Roast Half Chicken*

Braised Summer Greens, Beurre Fondue, Roasted Garlic, Celery & Cauliflower Puree

OR

### *Pappardelle Lamb Sugo*

braised lamb, tomato, garlic, pecorino romano

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## DESSERT

### *Classic Crème Brulee*

House-Made with Madagascar Vanilla Bean, Crispy Sweet Crust

OR

### *Chocolate Tart*

Coconut Crème, Dark Chocolate Ganache

\* tax & gratuity not included



# A Very Merry Evening

\$75 PP

## *Chef's Choice Amuse Buche*

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### START

choice of

#### *Heirloom Beets*

Candy Stripe, Yellow & Red Beets, Pickled Watermelon, Pumpernickel Salmon Rilette

#### *French Onion Soup*

with Black Truffle

#### *Butter Wedge*

caramelized pears, candied pecans, bacon, creamy gorgonzola

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### MAIN

choice of

#### *Cacio e Pepe*

Gnocchi, Lump Crab, Parmigiana Reggiano, Melted Leeks, Black Pepper, Leek Ash

#### *Roast Chicken*

Braised Summer Greens, Beurre Fondue, Roasted Garlic, Celery & Cauliflower Puree

#### *Petite Center Cut Filet*

Pommes Puree, Garlic Green Beans, Black Garlic Demi

#### *Salmon*

Roast Broccoli, Jumbo Asparagus, Parmesan, Green Goddess

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### DESSERT

choice of

#### *Classic Crème Brulee*

House-Made with  
Madagascar Vanilla Bean,  
Crispy Sweet Crust

#### *Chocolate Tart*

Coconut Crème,  
Dark Chocolate Ganache

#### *Baileys Butter Cake*

Baileys Soaked  
Sponge, Apricot,  
Extra Baileys Creme

\* tax & gratuity not included



# Gather Round: Family Style

**\$50 PP**

minimum of 10 people - 48 hour notice

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## START

### *Smoked Salmon Dip*

House Smoked Salmon, Crispy Capers, Caraway Lavash, EVOO

### *Tataki NY Strip Carpaccio*

Togarashi Seared, Dijonnaise, Pickled Mushroom, Crispy Capers, Egg, Chive, Baguette

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## SALAD

### *Winter Greens*

Field Greens, Dried Cranberries, Goat Cheese,  
Pecan Cranberry Vinaigrette, Candied Pecans

### *Charred Okra*

Whipped Feta, Green Harissa, Tahini, Puffed Sorghum, Laffa

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## MAIN

### *Grilled Salmon with Caper Beurre Blanc*

### *Grilled Beef Tenderloin with Horseradish Crème and Black Garlic Demi*

### *Roasted Chicken*

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### *Sides to Share*

Sumac Carrots – Strained Yogurt  
Cauliflower & Potato Puree  
Beef Tallow Fries  
Veggie of the Moment

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## DESSERT

### *Tiramisu for the Table*

\* tax & gratuity not included



# Bountiful Brunch

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**\$25 PP**

*One Mimosa per Person*  
*Basket of Pastries for the Table*

CHOICE OF:

*Avocado Toast*

Avocado, Jumbo Lump Crab, Fried Egg, Lemon, Grilled Sourdough

*Curry Chicken Salad*

Roast Pulled Chicken, Toasted Curry, Dried Cherries, Pistachio, Grilled Sourdough

*Egg Benedict*

Soppressata, Stewed Tomatoes, Spinach, Poached Egg, Hollandaise, Toasted English Muffin

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**\$35 PP**

*One Mimosa per Person*  
*Basket of Pastries for the Table*  
*Smoked Salmon Dip for the Table*

CHOICE OF:

*Gouda Polenta*

Wild Mushrooms, Maple Soy Reduction, Manchego, Poached Egg

*Woodall Pancakes*

Buttermilk Pancakes, Matcha Whipped Butter, House-Made Strawberry Jam, Maple Syrup

*Georgia Shrimp Omelet*

Swiss, Provolone, Fine Herbs, Pecorino, Tomato & Tarragon Butter

*Loaded Durham Chicken Biscuit*

House Marinated Chicken, Ham Gravy, Cheese, Chive

\* tax & gratuity not included



# Brunch For The Bunch

\$50 PP

*All for the Table to Share*

Deviled Eggs

House-Made Garden Pickles

Biscuits & Gravy

Brown Sugar Glazed Ham

Stone Ground Gouda Polenta

Garlic Green Beans

Braised Winter Greens

House- Made Garden Pickles

Fried Bone-In Chicken

Choice of Chef's Warm Cookies for the Table

\* tax & gratuity not included