

The Woodford Hall

CLASSIC WEDDING MENU

Cocktail Hour

\$20.00 PER PERSON INCLUDES CHOICE OF FIVE (5) PASSED HORS D'OEUVRES

Passed Hors D'oever Options

CAPRESE SKEWERS / CHICKEN OR BEEF SKEWERS / HERB & GARLIC STUFFED MUSHROOMS / ROASTED TOMATO & HERBED CHEESE TARTLETS / BRUSCHETTA / MANGO SHRIMP CEVICHE / SALMON TARTARE / CHEESE QUESADILLAS / POTATO PANCAKES / COCKTAIL FRANKS / MINI MEATBALLS WITH GRAVY / SHRIMP COCKTAIL / DEVILED EGGS / ARANCINI / FILET MIGNON ON GARLIC TOAST / COOL RANCH CHEDDAR BITES / CHILLED SOUP SHOTS / MINI CHICKEN & WAFFLES / FRIED FISH TACOS / POTSTICKERS / VEGETABLE EGGROLLS / BEEF EMPANADAS / RASPBERRY BRIE WONTONS / BABY LAMB CHOPS W/ MINT VINAIGRETTE (\$2.00 P/P) / ASIAN BBQ SPARE RIBS (\$2.00 P/P)

Buffet or Family Style Dinner Menu Options

\$54.99 per person for Buffet

\$59.99 per person for Family Style

Salad Course (Choose One)

Green: (MIXED GREENS, TOMATOES, CARROTS, CUCUMBERS, HOUSE VINAIGRETTE)

Classic Caesar: (ROMAINE HEARTS, PARMESAN SHAVINGS, CROUTONS, CAESAR DRESSING)

Wilted Spinach: (HARD BOILED EGG, RED ONION, HOT BACON VINAIGRETTE)

Beet: (ARUGULA, GORGONZOLA, ROASTED BEETS, CANDIED WALNUTS, SHERRY VINAIGRETTE)

Chopped Salad: (ROMAINE, ICEBERG, DICED TOMATO, CUCUMBER, CARROT, RED ONION, CROUTONS, WHITE DIJON BUTTERMILK DRESSING)

Greek: (CHERRY TOMATOES, CUCUMBERS, KALAMATA, FETA, RED ONION, LEMON)

VINAIGRETTE)

Olivye: (BOILED POTATOES, EGG, CARROT, PICKLES, PEAS AND HAM, CREAMY DRESSING)

ADD BACON TO ANY SALAD FOR \$1 P/P / ADD CHICKEN TO ANY SALAD FOR \$2 P/P

ADD SHRIMP TO ANY SALAD FOR \$3 P/P

Soup Course (Choose One) Hot Soups

CLASSIC TOMATO / ITALIAN WEDDING SOUP / CREAMY ROASTED PEPPER & TOMATO /
LENTIL & CHORIZO / BUTTERNUT SQUASH / POTATO LEEK / SPLIT PEA / SMOKED
TURKEY & CORN CHOWDER / VEGETABLE MINISTRONE / BEET BORSCHT / CREAM OF
MUSHROOM / SWEET CORN WITH FRIED LEEKS / CORN, POBLANO & POTATO CHOWDER

Chilled Soups

SPRING PEA / PEACH SOUP WITH CHEVRE / TOMATO SOUP WITH GOAT MILK / SMOKY
SALMOREJO / PERSIAN YOGURT SOUP / GAZPACHO / AVOCADO CUCUMBER

Pasta Course (Choose One)

PENNE A LA VODKA / PENNE MARINARA / PENNE BURRO E PARMIGIANO / PENNE
ARRABBIATA / CACIO E PEPE / FARFALLE IN PARMESAN CREAM WITH PEAS / SPAGHETTI
CON OLIO E AGLIO AL LIMONE / PASTA PRIMAVERA / SPAGHETTI CARBONARA /
HALUSHKI / NOODLES ROMANOFF / CREAMY MUSHROOM STROGANOFF / MAKARONI PO-
FLOTSKI (RUSSIAN MEAT SAUCE) (\$3 MORE P/P) / LINGUINE PUTANESCA (\$1 MORE P/P) /
RIGATONI BOLOGNESE (\$3 MORE P/P) / CHEESE TORTELLINI ALFREDO (\$2 MORE P/P) /
CHEESE TORTELLINI BOLOGNESE (\$4 MORE P/P) / PAPPARDELLE WITH SHORT RIB RAGU
(\$5 MORE P/P) / VEGETABLE LO-MEIN

ADD CHICKEN TO ANY PASTA FOR \$2 MORE P/P / ADD SHRIMP TO ANY PASTA FOR \$3
MORE P/P / GF PASTA AVAILABLE

Entrees (Choose Three)

CLASSIC

BEEF

CHOICE OF: PEPPER STEAK / HUNGARIAN BEEF GOULASH OVER EGG NOODLES / PETITE
FILET OF BEEF IN GARLIC HERB BUTTER SAUCE / PETITE FILET OF BEEF WITH
TRADITIONAL ARGENTINIAN CHIMICHURRI (\$6 MORE P/P FOR FILET)

CHICKEN

CHOICE OF: FRANÇAISE / MARSALA | BALSAMIC / PARMIGIANA / SCAMPI / MURPHY /
PICCATA / PESTO / BRUSCHETTA / CACCIATORE / FRICASSEE / STROGANOFF / SWEET &
SOUR APRICOT / SESAME / GENERAL TSO / GINGER SESAME CHICKEN MEATBALLS

PORK LOIN

CHOICE OF: BBQ / MUSHROOM GRAVY / GARLIC ROSEMARY / BROWN SUGAR DIJON /
SWEET & HOT CHERRY PEPPERS WITH ONIONS / LATIN PERNIL / ITALIAN STYLE
MEATBALLS IN TOMATO BASIL

FISH

CHOICE OF: BAKED TILAPIA IN GARLIC LEMON / BAKED TILAPIA IN PUTTANESCA / COD
PROVENÇAL / WHITE MISO GLAZED COD / SALMON WITH LEMON BEURRE BLANC /
ORANGE GLAZED SALMON (\$2 MORE P/P FOR SALMON OR COD)

SHELLFISH

MUSSELS. CHOICE OF: PUTTANESCA / SPICY TOMATO / GARLIC, HERBS & WHITE WINE /
BEER STEAMED WITH KIELBASA / CHORIZO & TOMATOES

CLAMS. CHOICE OF: BAKED WITH BACON & GARLIC / OREGANATA / GARLIC BUTTER
STEAMED (\$2 MORE P/P)

SHRIMP. CHOICE OF: JUMBO SHRIMP SCAMPI / CREOLE JAMBALAYA WITH SHRIMP,
CHICKEN & ANDOUILLE (\$4 MORE P/P) / TUSCAN BUTTER / PARMESAN (\$3 MORE P/P)

LOBSTER. CHOICE OF: LOBSTER TAIL WITH LEMON BUTTER (\$15 MORE P/P) / LOBSTER
TAILS STEAMED IN BEER (\$15 MORE P/P) / LOBSTER TAIL THERMIDOR (\$20 MORE P/P)
CRAB STUFFED LOBSTER TAIL (\$20 MORE P/P)

SAUSAGE

CHOICE OF: SWEET, HOT OR MIXED ITALIAN SAUSAGE, PEPPERS & ONIONS / KIELBASA &
KRAUT WITH BROWN BREAD / SPANISH STYLE CHORIZO WITH POTATOES

EGGPLANT

CHOICE OF: ROLLATINI / PARMIGIANA / MILANESE WITH BALSAMIC REDUCTION (WITH OR
WITHOUT BUFFALO MOZZARELLA) / RATATOUILLE WITH GRILLED RUSTIC BREAD /
TRADITIONAL MOUSSAKA WITH LAMB (\$2 MORE P/P)

SHROOMS

CHOICE OF: PORTOBELLO WELLINGTONS / VEGAN MUSHROOM STROGANOFF, LONG GRAIN RICE | WILD MUSHROOM RISOTTO WITH PARMESAN & WHITE TRUFFLE

WOODFORD HALL CLASSICS

CHOICE OF: BEEF AND PORK STUFFED CABBAGE WITH TOMATO GRAVY / MAC & CHEESE
BEEF AND PORK STUFFED PEPPERS IN TOMATO GRAVY / CHEDDAR STUFFED KIELBASA
WITH RED CABBAGE KRAUT & MINI POTATO PANCAKES

CASUAL

BURGERS

CHOICE OF: HAMBURGER / CHEESEBURGER / BLT BURGER / FRENCH ONION BURGER /
VEGGIEBURGER (WITH OR WITHOUT CHEESE)
(ALL WOODFORD HALL STEAK BURGERS ARE A PROPRIETARY BLEND OF CHUCK, BRISKET
AND SHORT RIB. ALWAYS SERVED MEDIUM)

CHICKEN

CHOICE OF: HONEY FRIED CHICKEN / WINGS (CHOOSE BUFFALO, BBQ, DRY RUB, GARLIC
PARMESAN) / TEMPURA BATTERED THIGHS WITH CHIPOTLE AIOLI

PORK

CHOICE OF: PULLED PORK SLIDERS / PORK BELLY BITES / CHEDDAR SHORT RIB
GRILLED CHEESE

WOODFORD HALLS CASUAL

CHOICE OF: MEATBALL PARMIGIANA SLIDERS / POTATO CHEESE PIEROGIES WITH
CARMELIZED ONIONS, HERB SOUR CREAM / SLOVAC HAM CROQUETTES

(ADDITIONAL ENTREES AVAILABLE FOR \$3 MORE P/P)

Family Style variations 1) EACH GUEST MAY CHOOSE ONE OF THE THREE (3) ENTRÉE CHOICES. ENTRÉE COUNTS TO BE PROVIDED TO WOODFORD HALL TWO (2) WEEKS IN ADVANCE OF THE EVENT AND ENTREES WILL BE PLATED AND SERVED TO EACH GUEST PERSONALLY (NO ADDITIONAL COST). ALL OTHER MENU CHOICES WILL BE SERVED FAMILY STYLE. OR; 2) A MENU CHOICES INCLUDING EACH OF THE THREE (3) ENTRÉE CHOICES WILL BE SERVED FAMILY STYLE TO EACH TABLE (\$5 MORE P/P)

Accompaniments (Choose Two)

WHITE BASMATI IN HERB BUTTER SAUCE / HERB ROASTED POTATOES / SEASONAL MIXED VEGETABLES LIGHTLY SAUCED / HONEY ROASTED CARROTS & PEARL ONIONS / STIR FRY ASIAN VEGETABLES / RICE WITH PEAS AND HAM / MASHED POTATOES / GREEN BEANS WITH SHALLOTS & (OPTIONAL) BACON / GRILLED ZUCCHINI SALAD WITH BALSAMIC VINAIGRETTE / SUGAR SNAP PEAS & ASPARAGUS SAUTÉ / ROASTED BRUSSELS WITH PANCETTA / STIR FRIED BROCCOLI WITH GARLIC / TRUFFLE PARMESAN POMME FRITES / CUBAN BLACK BEANS & RICE / VEGETABLE FRIED RICE

Dessert & Fresh Brewed Coffee & Tea (Choose One)

ICE CREAM BAR / FRESH BAKED COOKIES & SEASONAL FRESH FRUIT PLATTER / FRESH BAKED BROWNIES & SEASONAL FRESH FRUIT PLATTER / FRESH ZEPPOLES WITH CARAMEL, STRAWBERRY AND CHOCOLATE SAUCES / RICOTTA CHEESECAKE PARFAITS (\$1 MORE P/P) / CHOCOLATE, VANILLA OR MANGO CRÈME BRULEE (\$1 MORE P/P) / GLUTEN FREE MOLTEN LAVA CAKES (\$1 MORE P/P) / VEGAN CHOCOLATE MOUSSE (\$1 MORE P/P) / ASSORTED ITALIAN PASTRIES FROM PALAZZONE 1960 (\$3 MORE P/P) / SPECIALTY BRIDAL CAKES FROM PALAZZONE 1960 (MP) (BROCHURES AVAILABLE)

Carving Station Options

PINEAPPLE & CLOVES GLAZED HAM / HERB ROASTED PORK LOIN / ROASTED TURKEY BREAST

\$28.00 PER PERSON INCLUDES CHOICE OF SIX (6) PASSED HORS D'OEUVRES PLUS TWO (2) CARVING STATIONS

MARINATED LONDON BROIL / MARINATED FLANK STEAK / PINEAPPLE & CLOVES GLAZED HAM | HERB ROASTED PORK LOIN / ROASTED TURKEY BREAST OR HERB CRUSTED RIB EYE (\$2 MORE P/P)

\$20.00 PER PERSON INCLUDES ONE-HOUR SELF-SERVE BUFFET

CHOICE OF ONE (1) PASTA STATION: TORTELLINI ALFREDO / TORTELLINI MARINARA / PENNE A LA VODKA / PENNE MARINARA / SPAGHETTI CARBONARA

CHOICE OF THREE (3) HOT OR COLD STATIONS (MUST BE A COMBINATION OF BOTH HOT AND COLD):

HOT STATIONS: CALAMARI / EGGPLANT ROLLATINI / EGGPLANT MILANESE / MEATBALLS (SWEDISH OR ITALIAN) / POTATO CHEESE PIEROGIES WITH CARAMELIZED ONION AND HERB SOUR CREAM / KIELBASA & KRAUT / SAUSAGE, PEPPERS & ONIONS / PULLED

PORK SLIDERS / MINI MEATBALLS WITH GRAVY AND POTATO MASH FROSTING / BAKED MACARONI & CHEESE / PEPPERS, ONIONS & POTATOES

COLD STATIONS: SEASONAL FRESH VEGETABLE CRUDITÉ & DIPS / BOCCONCINI SALAD / ITALIAN GREEN BEAN, POTATO, RED ONION SALAD / ANTIPASTI SALAD / WATERMELON, FETA & MINT / CHEF'S CHARCUTERIE BOARD / CHEF'S CHEESE BOARD / CAPRESE SKEWERS / CALIFORNIA ROLLS / HUMMUS AND LABNEH WITH PITA / SHRIMP CEVICHE, SHRIMP COCKTAIL OR COCONUT SHRIMP (\$2 MORE P/P)

RAW BAR AVAILABLE FOR AN ADDITIONAL FEE TO BE DETERMINED BASED ON THE SEAFOOD CHOSEN AND THE MARKET PRICE AT THE TIME OF CONTRACT EXECUTION. OUR WOODFORD HALL RAW BAR CAN BE AS ELABORATE AS YOU WANT IT TO BE BASED ON YOUR FAVORITE SHELLFISH AND YOUR BUDGET. ANY COMBINATION OF CHILLED LOBSTER, CRAB LEGS, SHRIMP, CLAMS AND OYSTERS ARE AVAILABLE FOR YOUR RAW BAR PLUS LEMON, COCKTAIL SAUCES AND MIGNONETTE.

Optional Encores (Choose One @ \$10 more p/p)

White Glove Service Gourmet Martini Glass Macaroni & Cheese Bar

Topping Options (Choose 5): BACON / SHRIMP / EXTRA CHEDDAR / BROCCOLI / ROASTED PEPPERS / BBQ CHICKEN / FRIED CHICKEN / DICED HAM / CORN / CRUSHED CHEETOS / PULLED PORK / BUTTER CRACKER CRUMBS / PEPPERONI / CRISP PANCETTA / JALAPENOS / CHERRY PEPPERS / GROUND BEEF / SPICY QUESO / FRIZZLED ONIONS / BLACK OLIVES / GREEN OLIVES / KALAMATA OLIVES / PESTO / SALSA

Gourmet Grilled Cheese Bar plus Tomato Soup Shots (Choose 3)

The Woodford: RYE BREAD, GRILLED KIELBASA, SAUERKRAUT, AGED AMERICAN CHEESE, RUSSIAN DRESSING / **The Classic:** WHITE BREAD, AMERICAN CHEESE (WITH OR WITHOUT TOMATO) / **The Chef:** CIABATTA, CHEDDAR, SMOKED SHORT RIB / **The Ultimate:** TEXAS TOAST, GOUDA, HAVARTI & CHEDDAR / **The Sweet Pig:** SLICED BAGUETTE, BRIE, BLACKBERRY JAM, SMOKED BACON / **The Picante:** SOURDOUGH, QUESADILLA CHEESE, SLICED JALAPENO AND SALSA / **The Goumba:** CIABATTA, FRIED EGGPLANT, PROVOLONE (WITH OR WITHOUT HOT CHERRY PEPPERS) / **The Jersey:** CRUSTY ITALIAN BREAD, PESTO GENOVESE, FRESH BUFFALO MOZZARELLA, PROSCIUTTO | **The Cubano:** DILL PICKLES, HONEY HAM, SWISS CHEESE / **The Shroom:** RUSTIC PANELLA, SAUTEED CRIMINI, CARAMELIZED ONIONS, CHIVES AND FONTINA / **South of the Border:** WHITE BREAD, AVOCADO, SPINACH, GREEN ONION, HATCH CHILE, MONTEREY JACK / **The Veggie:** ITALIAN BREAD, SAUTEED PEPPERS, MUSHROOMS, ONIONS, TOMATO JAM, CREAMY BURRATA / **The Green Earth:** WHOLE WHEAT, SAUTEED SPINACH, GARLIC, PEPPER FLAKE, VEGAN FETA

Mashed Potato Warm Indulgence Bar (5 Toppings) (\$5 more p/p)

BUTTERY MASHED WHITE POTATOES AND MASHED SWEET POTATOES
TOPPINGS/MIX-INS: CARAMELIZED ONIONS | BACON | SOUR CREAM | CHIVES | BROCCOLI
| CHEDDAR CHEESE | QUESO | SAUTEED SPINACH | SAUTEED MUSHROOMS | SAUTEED
KALE | BROWN SUGAR | MINI MARSHMALLOWS | MAPLE SYRUP | CHOPPED PECANS

Brunch Bar (Choose 4)

JERSEY EGGS BENEDICT: ENGLISH MUFFIN, TAYLOR HAM, POACHED EGGS, HOLLANDAISE /
NUTELLA FRENCH TOAST: STRAWBERRY, BANANA, TOASTED COCONUT, WHIPPED CREAM /
AVOCADO TOAST: TOASTED BAGUETTE, RADISH, KALE CHIPS POACHED EGG / STREET
CORN TOTS: CHIPOTLE MAYO, GRILLED CORN, COTIJA, CILANTRO LIME / HUEVOS
RANCHEROS: FRIED EGGS, BLACK BEANS, CRISPY TORTILLA, CREMA / BREAKFAST
EGGROLLS: BACON, EGGS & CHEESE / MINI CHICKEN AND WAFFLES: TEMPURA FRIED
CHICKEN, CORNBREAD WAFFLES, SPICED MAPLE SYRUP, B&B PICKLES / PIG CANDY:
DOUBLE SMOKED & CANDIED BACON / FRENCH ONION STRATA): CARAMELIZED ONION,
BREAD CUBES, GRUYERE CHEESE, EGG CUSTARD / SAVORY VEGAN CREPES: OAT FLOUR
CREPE, SAUTEED MUSHROOMS, SAUTEED SPINACH / PARFAITS: GRANOLA, FRESH BERRIES
AND GREEK YOGURT (SOY OR COCONUT MILK YOGURT SUBSTITUTIONS AVAILABLE)

Food Package Includes Water & Soda

All Prices Are Plus 6.625% Tax and Gratuity, Unless Tax Exempt.

Bar Options (4 hours)

ALL PACKAGES INCLUDE WATER & SODA

\$225.00 bar setup fee includes two (2) bartenders

CASH BAR: (GUESTS PAY)

TAB BAR: CLIENT PAYS AT END OF EVENT @ COST

*DOMESTIC DRAFT BEER @ \$16.00 PER PERSON

MIMOSA BAR @ \$12.00 PER PERSON

Make your own Mimosa Bar with various selections of Fruit Purees

BEER, WINE & SANGRIA @ \$20.00 PER PERSON

Wines: TRINITY OAKS CALIFORNIA CHARDONNAY, PINOT GRIGIO, CABERNET SAUVIGNON AND MERLOT, PLUS MOLETTA WHITE PROSECCO

***Draft:** COORS, COORS LITE, YUENGLING LAGER

Bottles: BUD, BUD LITE, MICHELOB ULTRA, MILLER LITE

BEER, WINE, SANGRIA, HARD CIDER & HARD SELTZER @ \$24.00 PER PERSON

Wines: TRINITY OAKS CALIFORNIA CHARDONNAY, PINOT GRIGIO, CABERNET SAUVIGNON AND MERLOT, MOLETTA WHITE PROSECCO.

***Draft:** IRONBOUND CIDER, COORS, COORS LITE, YUENGLING LAGER, SAM ADAMS (SEASONAL)

Bottles: BUD, BUD LITE, MICHELOB ULTRA, MILLER LITE, CORONA, CORONA LIGHT, WHITE CLAW (VARIETY)

HOUSE OPEN BAR @ \$35 PER PERSON

Wines: TRINITY OAKS CALIFORNIA CHARDONNAY, PINOT GRIGIO, CABERNET SAUVIGNON AND MERLOT, MOLETTA WHITE PROSECCO

***Draft:** IRONBOUND CIDER, COORS LITE, YUENGLING LAGER, SAM ADAMS

Bottles: BUDWEISER, BUD LITE, MICHELOB ULTRA, MILLER LITE, CORONA, CORONA LIGHT, WHITE CLAW (VARIETY) LIQUORS/COCKTAILS: VODKA, RUM, GIN, DEWERS, TEQUILA, BOURBON, SEAGRAM'S 7

Cordials can be added to this package for an additional \$200.

SELECT OPEN BAR @ \$40 PER PERSON

Wines: TRINITY OAKS CHARDONNAY, PINOT GRIGIO, CABERNET SAUVIGNON, MERLOT, MOLETTA WHITE PROSECCO

Liquors/Cocktails: KETEL ONE, GREY GOOSE, RUM, HENDRICKS GIN, BOMBAY SAPPHIRE, PATRON, CAFÉ PATRON, DON JULIO, DON JULIO ANEJO, GLENLIVET, MACALLAN, BUSHMILLS, BULLEIT BOURBON, BULLEIT RYE, MAKER'S MARK, KNOB CREEK, ANGEL'S

ENVY, HENNESSY

Beers and Other: DOMESTIC AND IMPORTED *DRAFT AND BOTTLED BEERS INCLUDING IRONBOUND CIDER, DOC'S PEAR CIDER, STELLA ARTOIS, HEINEKEN, HEINEKEN LIGHT, AMSTEL LIGHT, SAM ADAMS SUMMER ALE, LEINENKUGEL'S, CORONA, CORONA LIGHT, COORS LITE, YUENGLING LAGER, BUDWEISER, BUD LITE, MICHELOB ULTRA, MILLER LITE, CRAFT DRAUGHT BEERS AND ASSORTED WHITE CLAW HARD SELTZERS

Cordials can be added to this package for an additional \$200.

PREMIUM TOP SHELF OPEN BAR @ \$50 PER PERSON

Wines: TRINITY OAKS CHARDONNAY, PINOT GRIGIO, CABERNET SAUVIGNON, MERLOT, AND MOLETTA WHITE PROSECCO PLUS SELECT HIGHER END WHITES AND REDS.

Liquors/Cocktails: KETEL ONE, GREY GOOSE, RUM, HENDRICKS GIN, BOMBAY SAPPHIRE, PATRON, CAFÉ PATRON, DON JULIO, DON JULIO ANEJO, GLENLIVET, MACALLAN, BUSHMILLS, BULLEIT BOURBON, BULLEIT RYE, MAKER'S MARK, KNOB CREEK, ANGEL'S ENVY, AND HENNESSY, PLUS CORDIALS AND AFTER-DINNER SPECIALTY COFFEE DRINKS.

Beers and Other: DOMESTIC, IMPORTED AND LOCAL MICRO BREWS IN *DRAFT AND BOTTLES INCLUDING SELECTIONS FROM GHOST HAWK, HACKENSACK BREWERY, BRIX CITY, BOLERO SNORT, IRONBOUND CIDER, DOC'S PEAR CIDER, STELLA ARTOIS, HEINEKEN, HEINEKEN LIGHT, AMSTEL LIGHT, SAM ADAMS SUMMER ALE, LEINENKUGEL'S, CORONA, CORONA LIGHT, COORS LITE, YUENGLING LAGER, BUDWEISER, BUD LITE, MICHELOB ULTRA, MILLER LITE, CRAFT DRAUGHT BEERS AND ASSORTED WHITE CLAW HARD SELTZERS.

NOTE: None of our Woodford Hall bar packages include shots.

***Draft beers are subject to change**

OTHER LIQUOR PACKAGES AVAILABLE UPON REQUEST

ALL PRICES ARE PLUS 6.625% TAX AND GRATUITY, UNLESS TAX EXEMPT.

THANK YOU!

WE THANK YOU FOR JOINING US AT THE WOODFORD HALL. OUR PROFESSIONAL STAFF WILL ENSURE THAT YOUR DAY IS PERFECT IN EVERY WAY.

