



Wooden  
Horse  
Catering



# Meet The Chef

## Stefen Huskinson

Stefen has a love for food that's generations old. His great-grandfather was an Executive Chef and owned his own restaurant. His grandmother, having years in hospitality, treated guests as family and took care of them in the most loving and caring way.

This love for food and hospitality



# Meet The Baker

## Jazmin Huskinson

When Jazmin was a toddler, at the tender age of three, her mother had her helping and baking in the kitchen. As a young adult, Jazmin decided baking was her dream and never looked back.

Working in the industry, Jazmin has learned recipes and the art of baking. She studied at Auguste



inspired Stefén to share that kind of intimate experience with people through food. Having worked with chefs from all across Utah, Stefén soon developed his own food philosophies. The first philosophy is in using fresh ingredients, which are alive with flavor and two, don't plan an event, be the event.

Escoffier School Of Culinary Arts and graduated top of her class.

Jazmin having accomplished many life goals, now working with her husband, Stefén, bringing Wooden Horse Catering to life, has fulfilled her biggest professional goal and dream, to be a baker of cakes and pastries.

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# Box Lunch



## **Roasted Turkey Sandwich - \$16**

Turkey, Provolone, Lettuce, Tomato, on a Ciabatta bun served with Mayo, Mustard, Chips, Cookie, and Whole Fruit.

## **Ham Sandwich - \$16**

Ham, Swiss, Lettuce, Tomato, on a Ciabatta bun served with Mayo, Mustard, Chips, Cookie, and Whole Fruit.

## **Roast Beef Sandwich - \$16**

Roast beef, Cheddar, Lettuce, Tomato, on a Ciabatta bun served with Mayo, Mustard, Chips, Cookie, and Whole Fruit.

## **Club Sandwich - \$16**

Turkey, Ham, Provolone, Lettuce, Tomato, on a Ciabatta bun served with Mayo, Mustard, Chips, Cookie, and Whole Fruit.

## **Chicken Caesar Salad - \$16**

Grilled Chicken, Shaved Parmesan, Croutons, Ceasar Dressing, Chips, Cookie, and Whole Fruit.

## **Composed Salad Add Ons-\$2**

Italian Macaroni Salad  
Potato Salad

# Themed Buffet Lunch

## Mexican Fiesta – \$19

Chicken Tinga Tacos (3 per person), Black Beans, Spanish Rice, Corn Salad, Tres Leches cake and 6 toppings of your choice:

### Toppings:

Chopped Cilantro	Pico de Gallo
Guacamole \$1.50	Pineapple Pico
Limes	Queso Fresco
Mexican Cilantro Crema	Salsa Roja
Pickled Radish	Salsa Verde
Pickled Red Onion	Shredded Cabbage Slaw

### Add-ons:

Cilantro Lime Rice	\$2
Pinto Beans	\$2
Al Pastor	\$3
Pork Carnitas	\$3
Pork Chile Verde	\$3
Beef Barbacoa	\$4
Carne Asada	\$4



## The Pit Boss – \$19

Barbeque Chicken, Succotash, Baked Beans, Cornbread, and Apple Crisp with Whipped Cream

### Add-ons:

Roasted Yukon Potatoes	\$2
Salad	\$2
Mac & Cheese	\$3
Pulled Pork	\$3
Barbeque Brisket	\$4
Pork Ribs	\$4



## Taste of Italy – \$19

Chicken Cacciatore, Glazed Carrots, Focaccia Bread, Caesar Salad, Cheesecake

### Add-ons:

Herbed Rice	\$2
Sautéed Green Beans	\$2
Italian Sausage Baked Ziti	\$4
Lasagna	\$4
Pasta Bar—One sauce	\$7
Each additional sauce	\$3

### Sauces:

Alfredo
Marinara
Meat Bolognese
Pesto



# Build Your Own Buffet Lunch

\$26—Build Your Own Buffet Lunch includes a roll with butter, and comes with your choice of one from each of the following categories: Proteins, Starches, Vegetables, Salads and Desserts

## **Proteins:**

- Chicken Cordon Bleu
- French Onion Pork Loin
- Garlic Honey Salmon
- Peach Glazed Pork Loin
- Philly Cheese Steak Tri-Tip
- Pot Roast
- Mushroom Chicken
- Statler Chicken

## **Starches:**

- Herbed Rice
- Mashed Potatoes
- Roasted Yukon Potatoes
- Roasted Sweet Potatoes

## **Vegetables:**

- Carrot and Parsnips
- Sautéed Green Beans
- Seasonal Squash
- Spaghetti Squash

## **Salads:**

- Caesar Salad:** Lettuce, Croutons, Shaved Parmesan, Caesar Dressing
- Garden Salad:** Lettuce, Cucumbers, Feta, Tomato, Pickled Red Onion, House Dressing
- Cranberry Kale Salad:** Kale, Cranberries, Feta, Pepita Seeds, House Dressing

## **Desserts:**

- Cheesecake
- Chocolate Mousse
- Chocolate Cake
- Crème Brûlée
- Lemon Cream Cake
- Strawberry Cream Cake
- Tiramisu
- Toasted Almond Cream Cake



# Plated Lunch

Plated Lunch includes a roll with butter, and comes with your choice of one from each of the following categories:

*Proteins, Starches, Vegetables, Salads and Desserts*

*\* Prices listed do not include the required china rental provided by Wooden Horse Catering.\**

**Proteins:**

Peach Glazed Pork Loin	\$24
Chicken Cacciatore	\$24
Chicken Cordon Bleu	\$24
Mushroom Chicken	\$24
Beef Short Ribs	\$25
Chimichurri Flank Steak	\$25
Center Cut Sirloin	\$26
Garlic Honey Salmon	\$28
Stuffed Portobello Mushroom	\$24

**Vegetables:**

Carrot and Parsnips
Sautéed Green Beans
Seasonal Squash
Spaghetti Squash

**Starches:**

Mashed Potatoes
Herbed Rice
Roasted Sweet Potatoes
Roasted Yukon Potatoes

**Salads:**

Caesar Salad: Lettuce, Croutons, Shaved Parmesan, Caesar Dressing
Garden Salad: Lettuce, Cucumbers, Feta, Tomato, Pickled Red Onion, House Dressing
Cranberry Kale Salad: Kale, Cranberries, Feta, Pepita Seeds, House Dressing

**Desserts:**

Cheesecake
Chocolate Mousse
Chocolate Cake
Crème Brûlée
Lemon Cream Cake
Strawberry Cream Cake
Tiramisu
Toasted Almond Cream Cake



# Themed Buffet Dinner

## Mexican Fiesta – \$21

Chicken Tinga Tacos (3 per person), Beef Barbacoa, Black Beans, Spanish Rice, Corn Salad, 6 toppings of your choice, and Mango Cheesecake

### Toppings:

Chopped Cilantro	Pico de Gallo
Guacamole \$1.50	Pineapple Pico
Limes	Queso Fresco
Mexican Cilantro Crema	Salsa Roja
Pickled Radish	Salsa Verde
Pickled Red Onion	Shredded Cabbage Slaw

### Add-ons:

Cilantro Lime Rice	\$2
Pinto Beans	\$2
Al Pastor	\$3
Pork Carnitas	\$3
Pork Chile Verde	\$3
Carne Asada	\$4

## The Pit Boss – \$21

Barbeque Chicken, Pulled Pork, Succotash, Baked Beans, Cornbread, and Peach Cobbler with Whipped Cream

### Add-ons:

Roasted Yukon Potatoes	\$2
Salad	\$2
Mac & Cheese	\$3
Barbeque Brisket	\$4
Pork Ribs	\$4

## Taste of Italy – \$21

Chicken Cacciatore, Lasagna, Glazed Carrots, Focaccia Bread, Caesar Salad, Tiramisu

### Add-ons:

Herbed Rice	\$2
Sautéed Green Beans	\$2
Italian Sausage Baked Ziti	\$4
Pasta Bar—One sauce	\$7
Each additional sauce	\$3

### Sauces:

Alfredo
Marinara
Meat Bolognese
Pesto



# Build Your Own Buffet Dinner

\$28—Build Your Own Buffet Dinner includes a roll with butter, and comes with your choice of two proteins and one from each of the following categories: *Starches, Vegetables, Salads and Desserts*

## Proteins:

- Chicken Cordon Bleu
- French Onion Pork Loin
- Lemon Saffron Salmon
- Peach Glazed Pork Loin
- Philly Cheese Steal Tri-Tip
- Pot Roast
- Mushroom Chicken
- Statler Chicken

## Starches:

- Herbed Rice
- Mashed Potatoes
- Roasted Yukon Potatoes
- Roasted Sweet Potatoes

## Vegetables:

- Carrot and Parsnips
- Sautéed Green Beans
- Seasonal Squash
- Spaghetti Squash

## Salads:

- Caesar Salad: Lettuce, Croutons, Shaved Parmesan, Caesar Dressing
- Garden Salad: Lettuce, Cucumbers, Tomato, Pickled Red Onion, House Dressing
- Cranberry Kale Salad: Kale, Cranberries, Feta, Pepita Seeds, House Dressing

## Desserts:

- Cheesecake
- Chocolate Mousse
- Chocolate Cake
- Crème Brûlée
- Lemon Cream Cake
- Strawberry Cream Cake
- Tiramisu
- Toasted Almond Cream Cake



# Plated Dinner

Plated Dinner includes a roll with butter, and comes with your choice of one from each of the following categories:

**Proteins, Starches, Vegetables, Salads and Desserts**

*\* Prices listed do not include the required china rental provided by Wooden Horse Catering.\**

**Proteins:**

Peach Glazed Pork Loin	\$25
Lemon Saffron Salmon	\$32
Mushroom Chicken	\$27
Chicken Cordon Bleu	\$27
Chicken Cacciatore	\$27
Beef Short Ribs	\$28
Chimichurri Flank Steak	\$28
Center Cut Sirloin	\$29
Stuffed Portobello Mushroom	\$24

**Vegetables:**

Carrot and Parsnips  
Sautéed Green Beans  
Seasonal Squash  
Spaghetti Squash

**Starches:**

Roasted Yukon Potatoes  
Mashed Potatoes  
Herbed Rice  
Roasted Sweet Potatoes

**Salads:**

Caesar Salad: Lettuce, Croutons, Shaved Parmesan, Caesar Dressing  
Garden Salad: Lettuce, Cucumbers, Feta, Tomato, Pickled Red Onion, House Dressing  
Cranberry Kale Salad: Kale, Cranberries, Feta, Pepita Seeds, House Dressing

**Desserts:**

Cheesecake  
Chocolate Mousse  
Chocolate Cake  
Crème Brûlée  
Lemon Cream Cake  
Strawberry Cream Cake  
Tiramisu  
Toasted Almond Cream Cake



# Hors d'oeuvres

Pricing is per piece.

## Cold

Antipasto Skewers	\$3
Buffalo Chicken Pinwheels	\$3
Ceviche	\$3
Crudite	\$3
Fig Jam and Bacon Crostini	\$3
Fruit Sliced Display	\$3
Fruit Kabobs	\$3
Turkey Pinwheels	\$3
Veggie Pinwheels	\$3
Shrimp Cocktail	\$3
Smoked Salmon Crostini	\$3
Charcuterie	\$5

Pricing depends on meat and cheese selections

## Hot

BBQ Meatballs	\$3
Bacon Wrapped Pineapple	\$3.5
Chicken Satay	\$3.5
Garlic Parmesan Chicken Skewers	\$3.5
Mini Chicken Wellington	\$3.5
Tandoori Chicken	\$3.5
Stuffed Potato Bites	\$3.5
Steak Satay	\$4



# Desserts

Pricing is \$3 per piece.

Chocolate Mousse Shots

Jumbo Chocolate Chip Cookies

Jumbo Double Chocolate Chip Cookies

Fudge Brownies

Lemon Bars

Cheesecake Bites

Macarons

Coconut Pineapple

Cotton Candy

Espresso Chocolate

Lemon Lavender

Vanilla Raspberry

Mini Crème Brûlée

S'more Pie Bites

Truffles



# Drinks

## Agua Frescas \$2 per person

Frescas are sold by the flavor for entire party.

Blueberry Sage

Strawberry Lemonade

Hibiscus

Honeydew Mint

Watermelon Strawberry Limeade

Pineapple Mint

## Sodas \$1

## Bottled Water \$1

**Soda Bar**— Assorted soda with flavorings \$7.5



# Cakes

**Cake Flavors:** Yellow, Strawberry, and Chocolate

**Fillings:** Berry Compote, Chocolate Ganache, Lemon Curd

## Cake Sizes and Pricing

All tiered cakes are made with three layers each tier

6in.    Serves 12    \$75

8in.    Serves 18    \$90

10in.    Serves 24    \$115

**Fresh Floral** – The flowers, provided by either the client or a florist, will be added to the cake upon arrival at the venue.

Any other wedding pastries are available by custom appointment.

*Prices do NOT include tax, management fee or florals (if applicable). Some design choices may also incur an additional fee.*

*Price of cake is dependent on design.*





All Food and Beverage services are subject to a 22% Catering Service Charge. The entirety of this Catering Service Charge is the sole property of Wooden Horse Catering and is used to cover that party's costs and expenses in connection with the administration of the event (excluding employee tips and gratuities).

The Catering Service Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Catering Service Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

