



**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



inspired Stefen to share that kind of intimate experience with people through food. Having worked with chefs from all across Utah, Stefen 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.

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



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

Jazmin having accomplished many life goals, now working with her husband, Stefen, 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, Caesar 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:		Salads:		Desserts:	
Peach Glazed Pork Loin	\$24	Caesar Salad: Lettuce, Croutons, Shaved Parmesan, Caesar Dressing		Cheesecake	
Chicken Cacciatore	\$24	Garden Salad: Lettuce, Cucumbers, Feta, Tomato, Pickled Red Onion, House Dressing		Chocolate Mousse	
Chicken Cordon Bleu	\$24	Cranberry Kale Salad: Kale, Cranberries, Feta, Pepita Seeds, House Dressing		Chocolate Cake	
Mushroom Chicken	\$24			Crème Brûlée	
Beef Short Ribs	\$25			Lemon Cream Cake	
Chimichurri Flank Steak	\$25			Strawberry Cream Cake	
Center Cut Sirloin	\$26			Tiramisu	
Garlic Honey Salmon	\$28			Toasted Almond Cream Cake	
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					



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 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, 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.

