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**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.

# Themed Buffet Lunch

## Mexican Fiesta – \$25

Chicken Tinga Tacos (3 per person), Black Beans, Spanish Rice, Corn Salad, 3 toppings of your choice, and Flan

### Toppings:

Chopped Cilantro	Pineapple Pico
Guacamole	Queso Fresco
Habanero Fire Sauce	Salsa Roja
	Salsa Verde
Limes	Shredded Cabbage Slaw
Pickled Red Onion	
Pico de Gallo	Sour Cream

### Add-ons:

Cilantro Lime Rice	\$3
Pinto Beans	\$3
Al Pastor	\$4
Pork Carnitas	\$4
Pork Chile Verde	\$4
Carne Asada	\$5

## The Pit Boss – \$23

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

### Add-ons:

Roasted Yukon Potatoes	\$3
Pulled Pork	\$4
Shredded Chicken	\$4
Barbeque Brisket	\$5

## Taste of Italy – \$31

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

### Add-ons:

Herbed Rice	\$3
Sautéed Green Beans	\$3
Lasagna	\$5
Pastas	
Two Pasta, one sauce bar	\$8
Three Pasta, two sauce bar	\$10

### Sauces:

Alfredo  
Marinara  
Meat Bolognese  
Pesto



# Build Your Own Buffet Lunch

\$32—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  
Garlic Honey Salmon  
Peach Glazed Porkloin  
Pot Roast  
Shiitake 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

## **Desserts:**

Cheesecake  
Chocolate Mousse  
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*

## Proteins:

Peach Glazed Porkloin	\$30
Chicken Cacciatore	\$31
Chicken Cordon Bleu	\$31
Shiitake Mushroom Chicken	\$31
Beef Short Ribs	\$36
Chimichurri Flank Steak	\$36
Center Cut Sirloin	\$38
Garlic Honey Salmon	\$39
Stuffed Portobello Mushroom	\$29

## 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,  
Tomato, Pickled Red Onion, House  
Dressing

## Desserts:

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



# Themed Buffet Dinner

## Mexican Fiesta – \$31

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

### Toppings:

Chopped Cilantro	Queso Fresco
Guacamole	Salsa Roja
Habanero Fire Sauce	Salsa Verde
Limes	Shredded Cabbage
Pickled Red Onion	Slaw
Pico de Gallo	Sour Cream

### Add-ons:

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

## The Pit Boss – \$28

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

### Add-ons:

Roasted Yukon Potatoes	\$3
Shredded Chicken	\$4
Barbeque Brisket	\$5

## Taste of Italy – \$33

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

### Add-ons:

Herbed Rice	\$3
Sautéed Green Beans	\$3
Pastas	
Two Pasta, one sauce bar	\$8
Three Pasta, two sauce bar	\$10

### Sauces:

Alfredo
Marinara
Meat Bolognese
Pesto





# Build Your Own Buffet Dinner

\$38—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  
Garlic Honey Salmon  
Peach Glazed Porkloin  
Pot Roast  
Shiitake 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

## **Desserts:**

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



# Plated Dinner

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*

## **Proteins:**

Peach Glazed Porkloin	\$31
Garlic Honey Salmon	\$42
Shiitake Mushroom Chicken	\$33
Chicken Cordon Bleu	\$33
Chicken Cacciatore	\$31
Beef Short Ribs	\$40
Center Cut Sirloin	\$42
Chimichurri Flank Steak	\$40
Stuffed Portobello Mushroom	\$30

## **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, Tomato, Pickled Red Onion, House Dressing

## **Desserts:**

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



# Hors d'oeuvres

All Hors d'oeuvres are sold by the dozen.

## Cold

Antipasto Skewers	\$30
Crudite Platters	\$30
Turkey Pinwheels	\$30
Veggie Pinwheels	\$30
Shrimp Cocktail	\$36
Fruit Display	\$36
Fruit Kabobs	\$36
Charcuterie Display	\$90*

## Hot

BBQ Meatballs	\$30
Chicken Satay	\$42
Tandoori Chicken	\$42
Stuffed Potato Bites	\$42
Steak Satay	\$48

## Breaks and Snacks—Price Per Person

**\$12—Sweet and Salty:** Chips or Pretzels, Candy Bars, assorted Cookies, and Rice Krispy Treats

**\$12—Healthy Choice Break:** Whole Fruit, Granola Bites, Trail Mix, Yogurt Cups

**\$12—Candy Store:** an assortment of Hershey's, Butterfingers, Reeses, Snickers, M&M's, Skittles, Kit Kats, and Twix

\*Pricing depends on meat and cheese selections



# Desserts

All desserts are sold by the dozen.

Chocolate Chip Cookies	\$24
Double Chocolate Chip Cookies	\$24
Chocolate Mousse Cups	\$36
Granola Bites	\$36
Jumbo Chocolate Chip Cookies	\$42
Jumbo Double Chocolate Chip Cookies	\$42
Brownies	\$42
Lemon Bars	\$42
Rice Krispies	\$42
Cheesecake	\$48



# Drinks

## Agua Frescas

Frescas are sold a la carte.  
Starting at \$2.5 per person

Blueberry Sage

Honeydew Mint

Strawberry Lemonade

Watermelon Strawberry Limeade

Horchata

Fruit Punch

Hibiscus

**Sodas \$2**

**Bottled Water \$2**



# Cakes

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

**Fillings:** Berry Compote, Chocolate Mousse, Citrus Curd

## Cake Sizes and Pricing

All tiered cakes are made with three layers

6in.	Serves 12	\$75
8in.	Serves 18	\$90
10in.	Serves 24	\$115

**Sugar Flowers** – \$30–50 per flower with greenery & filler flowers

**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 be an additional fee.*





All Food and Beverage services are subject to a 21% Management Charge. The entirety of this Management 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, gratuities, and wages).

The Management 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 Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

