

The Wooden Shoe

Catering and Party Service Menu Samples

Appetizers and Hors d'Oeuvres

- Steak tartare on croutons
- Stuffed cherry tomatoes
- Duck rillettes on toast
- Country pâtés
- Marinated salmon (grav lax) with vodka
- Grilled spicy marinated shrimp
- Endive leaf with marinated beets
- Marinated Thai beef on skewers
- Goat cheese cream in puff pastry
- Roquefort puffs
- Seafood sausage with fresh dill sauce
- Baked zucchini + prosciutto + Parmesan cheese
- Fresh melon with prosciutto
- Grilled salmon with mango salsa
- Fresh apricots with Stilton cheese
- Potato pancakes + caviar/crème fraîche
- Carpaccio of beef with mustard vinaigrette
- Caramelized onions on puff pastry
- Stuffed grilled marinated portobellos
- Grilled shrimp with chipotle salsa
- Parmesan baskets + herbed goat cheese
- Port salut with tomato pesto
- Spring rolls with ketjap sauce
- Wild mushroom mousse on croutons
- Chicken skewers + orange BBQ sauce
- Thai meatballs with oyster sauce
- Antipasta tarts + olives, artichokes, + salami
- Salmon in puff pastry
- Wild mushroom ragout with polenta
- Louisiana sausages with orange BBQ sauce
- Grilled lamb chops with mint chutney
- Tomato/pesto bruschetta with pine nuts
- Mini salad Nicoise with fresh tuna
- Smoked chicken on mini orange muffins
- Corn fritters
- Asparagus with prosciutto
- Galantine of chicken
- Black olive tapenade with feta cheese
- Stuffed redskin potatoes + gorgonzola cream
- Stuffed grape leaves with lamb
- Grilled salmon cakes with tomato salsa
- Grilled scallops + sundried tomatoes + spinach
- Mini calzones with chorizo sausage
- Crab cakes + remoulade sauce
- Phyllo strudels + asparagus + Parmesan cheese
- Focaccia bread w/ toppings

Menu Samples

- Stuffed chicken breast with wild mushrooms and bulgar wheat in white wine sauce
- Pan-roasted chicken breast with tarragon butter and potato gnocchis
- Stuffed chicken breast with gruyere cheese and prosciutto
- Grilled chicken breast with roasted peppers and marinated goat cheese served with ancho chili sauce
- Chicken on skewers in spicy peanut butter sauce with roasted coconut
- Soy sesame chicken Thai-style
- Herbed pork risotto, pork loin oven-roasted with rosemary, chicken stock, and Parmesan cheese
- Pork loin with fall fruit, apricots, dried figs, and plums with scented veal jus
- Double cut pork rib chop with scalloped potatoes and apple cider jus
- Beef filet roulade, stuffed with roasted peppers and goat cheese
- Stuffed loin of veal with wild mushrooms and herbs in concentrated veal jus
- Grilled veal chop with garden vegetables and piped potatoes
- Breaded scaloppini of veal with parsley butter and lemon juice served with shoestring potatoes
- Scaloppini of veal with portabello mushrooms and marsala wine sauce
- Veal tenderloin with roasted garlic potato puree and gingered carrots
- Roast beef, sliced and served with greens, tomato, and bread to make your own sandwiches, with horseradish, herb, and red pepper sauce
- Grilled filet of beef with rosemary veal jus and vegetable cous-cous
- Grilled marinated filet of beef in tarragon herb sauce with grilled vegetables
- Mix skewers of beef, pork, and chicken with roasted red pepper curry, pineapple sauce over oriental rice
- NY strip steaks, grilled with cilantro and pepper butter, with oven-roasted potatoes and vegetables

- Lamb loins, marinated in garlic and rosemary and grilled with stuffed onion and zucchini strips
- Lamb stew, hearty dish with potatoes, root vegetables in red wine tomato sauce with poached pears on the side
- Lamb chops, marinated and grilled served with risotto and wild mushrooms
- Venison filet, grilled and served with potato pie and dried fruit sauce
- Lamb shanks, oven-braised with potatoes, cinnamon, pearl onions, and dry red Bordeaux wine
- Venison medallions, grilled and served with sweet potatoes and cranberry chutney
- Pan-roasted duck breast served with duck roulettes, potato basket with vegetables and foie gras
- Roasted cod with potatoes and leeks
- Mixed seafood skewers: tuna, swordfish, shrimp, and scallops served with tangy mango salsa
- Grilled tuna steak, served medium rare with mild basil pesto, garden exotic greens and ginger
- Marinated spicy shrimp over a bed of flavored rice served with wilted arugula
- Grilled salmon filets served with port wine demie glas and toured carrots
- Grilled sea bass served with champagne sabayon and dilled potato rounds
- Seafood en crouete: scallops, shrimp, crab, and mussels in puff pastry over saffron rice
- Oven-roasted snapper filet with creamy leek sauce and served with boiled herbed potatoes
- Salmon in phyllo dough with spinach and yogurt lemon sauce
- Nut-crusted trout with pecans, walnuts, and hazelnuts glazed with scented nut oil

** Detailed pricing available upon request depending on guest count and market value.*

Meats and Seafood

- Filet mignon of beef with different sauces and toppings
- Brisket or flank steak
- Top round Angus roast beef with horseradish sauce
- Veal loins stuffed with herbs and veal jus
- Veal tenderloins with wild mushrooms
- Barbecue baby back ribs with ancho chili sauce
- Smoked turkey sliced with whole-grain mustard sauce
- Whole turkeys sliced to make sandwiches
- Smoked hams with white wine and brown sugar crust
- Leg of lamb with rosemary
- Pork loins, roasted, sliced, and served with apricot chutney
- Pork tenderloins served with roasted apples
- Grilled marinated chicken breasts with balsamic herbs
- Chicken breasts any way you like
- Grilled salmon with yoghurt dill sauce
- Skewers of grilled shrimp with sesame seeds
- Grilled spicy shrimp with herb rub
- Grilled Chilean sea bass with mint, cilantro, and coconut relish
- Sautéed scallops in light chive, shallot cream sauce
- Broiled lobsters with red pepper aioli
- Halibut with citrus bread crumb herb topping
- Salmon, asparagus tips with penne pasta and gruyere cheese
- Brochettes of mixed seafood, grilled

Salads and Side Dishes

- Grilled vegetable salad with tarragon vinaigrette
- Avocado, tomato, and citrus salad
- Wild rice salad with roasted pecans and apples
- Pasta salad with pesto, pinenuts, and Parmesan cheese

- Penne pasta salad with roasted vegetables in balsamic dressing
- Orzo salad with caramelized onions and roasted peppers
- Garbanzo beans and artichoke salad in virgin olive oil
- Grilled zucchini and squash salad in cilantro dressing
- Stuffed ancho chilies with tomatoes and goat cheese
- Haricots verts, pepper and jicama salad with herb vinaigrette
- Blue and Yukon potato salad with cumin, cilantro dressing
- Roasted Poblano potato salad with cumin, cilantro dressing
- Grilled red skin potato salad with grilled scallions and celery
- Celery root, apple, and potato salad in light dill mayonnaise
- Cucumber, tomato, and buffalo mozzarella cheese salad
- Lima bean and basmati rice salad in basil-infused oil
- Calamari in mixed green salad with tomato vinaigrette
- Black beans, red onion, and pepper salad
- Spicy Thai sesame glass noodle, green bean, and carrot salad in oyster dressing
- Super slaw salad with everything!
- Barley, corn, arugula, and green bean salad with shallot, mustard dressing
- Stuffed portabello mushrooms with sundried tomatoes and spinach
- Scalloped potatoes with gruyere cheese and apples
- Marinated eggplant and zucchini salad in garlic vinaigrette
- Exotic mesclun salad with gorgonzola and pears

* *See next page for pricing information.*

The Wooden Shoe Catering Pricing Samples

Sitdown dinner prices starting at \$35.50 + tax

3 passed hors d'oeuvres for one hour

Salad or soup course

Main course

Dessert

** not including rentals, beverages, or staff*

Buffets starting at \$35.50

3 passed hors d'oeuvres for one hour

Buffet: 2 main courses, starch, vegetable, salad, and bread

Passed individual pastries

Food stations

Available throughout the restaurant starting at \$12.50 a station per person
(3 station minimum)

Cocktail function

Choice of 4 passed hors d'oeuvres with 2 hot items in Chavers on display
starting at \$14 per person for one hour (20 guests minimum)

Pastry buffet

Choice of 3 with assortment of cookies at \$9.95 per person

Coffee bar

\$80 per hour including lattés, cappuccinos, and espressos.

** Prices subject to change; may vary according to count of guests and market prices.*