



**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 – \$19

Chicken Tinga Tacos (3 per person), Black Beans, Spanish Rice, Corn Salad, 6 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	\$2
Pinto Beans	\$2
Al Pastor	\$3
Pork Carnitas	\$3
Pork Chile Verde	\$3
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
Pulled Pork	\$3
Shredded Chicken	\$3
Barbeque Brisket	\$4
Salad	\$2

Taste of Italy – \$19

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

Add-ons:

Herbed Rice	\$2
Sautéed Green Beans	\$2
Lasagna	\$4
Pastas	
Two Pasta, one sauce bar	\$7
Three Pasta, two sauce bar	\$9

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
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	\$24
Chicken Cacciatore	\$24
Chicken Cordon Bleu	\$24
Shiitake 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,
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 – \$21

Chicken Tinga Tacos (3 per person), Carne Asada, Black Beans, Spanish Rice, Corn Salad, 6 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

Pineapple Pico

Add-ons:

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

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
Shredded Chicken	\$3
Barbeque Brisket	\$4

Taste of Italy – \$21

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

Add-ons:

Herbed Rice	\$2
Sautéed Green Beans	\$2
Pastas	
Two Pasta, one sauce bar	\$7
Three Pasta, two sauce bar	\$9

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
Lemon Saffron 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 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

Proteins:

Peach Glazed Porkloin	\$25
Lemon Saffron Salmon	\$32
Shiitake 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, Tomato, Pickled Red Onion, House Dressing

Desserts:

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



Hors d'oeuvres

Cold

Antipasto Skewers	\$3
Crudite	\$3
Turkey Pinwheels	\$3
Veggie Pinwheels	\$3
Shrimp Cocktail	\$3
Fruit-Sliced	\$3
Fruit Kabobs	\$3
Charcuterie	\$5

Hot

BBQ Meatballs	\$3
Chicken Satay	\$3.5
Tandoori Chicken	\$3.5
Stuffed Potato Bites	\$3.5
Steak Satay	\$4

Breaks and Snacks—Price Per Person

\$9—Sweet and Salty: Chips or Pretzels, Candy Bars, assorted Cookies, and Rice Krispy Treats

\$9—Healthy Choice Break: Whole Fruit, Granola Bites, Trail Mix, Yogurt Cups

\$9—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

Chocolate Mousse Shot	\$3
Granola Bite Bar	\$3
Jumbo Chocolate Chip Cookie	\$3
Jumbo Double Chocolate Chip Cookie	\$3
Fudge Brownie	\$3
Lemon Bar	\$3
Rice Krispies Bar	\$3
Cheesecake	\$3
Macarons	\$3



Drinks

Agua Frescas

Frescas are sold a la carte.
\$2 per person

Blueberry Sage

Strawberry Lemonade

Horchata

Honeydew Mint

Watermelon Strawberry Limeade

Hibiscus

Sodas \$1

Bottled Water \$1



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% 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.

