

H . W O O D C A T E R I N G



C A T E R I N G D E C K

3-TIER TRAY PASS PACKAGES

Tier **One**:

Choose up to 6 Tray Passed Hors d'oeuvres

Choice of 3 Vegetarian Options
& 3 Beef, Poultry or Fish Options

*Gluten-Free Options Available Upon Request

Tier **Two**:

Choose up to 7 Tray Passed Hors d'oeuvres

Choice of 4 Vegetarian Options
& 3 Beef, Poultry or Fish Options

*Gluten-Free Options Available Upon Request

Tier **Three**:

Choose up to 8 Tray Passed Hors d'oeuvres

Choice of 4 Vegetarian Options
& 4 Beef, Poultry or Fish Options

*Gluten-Free Options Available Upon Request

*Every menu is tailored to our client's needs. General pricing structures are used to serve as a guide but are not set pricing.

SOME HORS D'OEUVRES

MEAT

Bacon-Wrapped Dates (GF)
Twice Baked Potatoes with Whipped Feta & Bacon (GF)
Pigs in a Blanket on Smoked Mustard
Nice Guy Meatballs with Burrata, Spicy Marinara, Parmesan & Basil
Mini Beef Sliders on Pretzel Bun with House Aioli & Cornichon
Endive Spears with Deviled Ham, Cornichon and Pimenton
Pumpernickel Crostini with Spiced Pumpkin Puree and Proscuitto
Braised Short Rib Spoons with Gremolata Salad (GF)
Prime Filet Bites with Truffle Sauce (GF)
House Keilbasa, Market Apples and Green Goddess Skewers (GF)
Lamb Sliders with Harissa and Tzatziki
Lamb Skewers with Chimichurri and Pickled Red Onion (GF)

FOWL

Asian Chicken Lettuce Cups (GF)
Southern-Style Fried Chicken Sliders with Dill Aioli and Cornichons
Cucumber Cups with Whipped Chicken Liver Mousse and Apple Compote (GF)
Braised Chicken Tacos with Jicama Slaw
Mini Cajun Chicken Tenders with Spicy BBQ and Buttermilk Ranch
Black Garlic Chickpea Cakes with Dill-Chicken Salad
Chicken Tikka Skewers with Cucumber-Mint Raita (GF)
Deviled Eggs topped with Sturgeon Caviar
Chicken Milanese Skewers (GF)

PESCATARIAN

Blue Crab Arancini with Fontina Cheese, Tarragon & Chili Aioli
Popcorn Shrimp on Mini Forks with Lemon-Tartar and Cocktail Dipping Sauce
Tuna Tartare on Fried Wonton Flower with Wasabi Crema
Maryland-Style Mini Crab Cakes with Lemon-Tartar, Dill and Caviar
Peruvian Ceviche with Leche de Tigre on Plantain Chips (GF)
Shrimp Toast with White Bean Puree, Chili Aioli and Cilantro
Kanpachi Crudo with Tomato-Cucumber Salad & Gazpacho Sauce
Brown Butter, Anchovy Tapenade, Radish, Brown Bread Crostini
Smoked Salmon Rosettes with Dill & Crème Fresh on Potato Latkes with Caviar (GF)
Mini Fried Oyster Po'boy

VEGETARIAN

Nice Guy Truffle Fries (GF)
Mac n' Cheese Bites with Caramelized Onions & Cheddar Cheese
Caprese Skewers with Mozzarella, Heirloom Tomatoes, Basil and Balsamic Reduction (GF)
Split Pea Arancini with Smoked Tomato Jam
Kale Crostini with Ricotta and Pickled Thompson Raisins
Watermelon & Feta Bites topped with Microgreens (GF)
Wild Mushroom Arancini with Tarragon-Aioli
Margherita Pizzetta with Tomato, Basil & Burrata
Fig & Gorgonzola Pizzetta with Caramelized Red Onions and Cilantro
Butternut Squash Ravioli with Brown Butter, Sage and Parmesan

CATERING PACKAGES

Catering Packages Apply to Parties Seating Minimum of 100 Guests

Appetizers (1 Hr.) • French or Family-Style Service • Artisan Breads & Rolls with Butter • Coffee Service

Non-Inclusive of Basic Kitchen Setup; Non-Inclusive of FOH & BOH Labor, Plateware, Glassware & Flatware Rentals

SILVER 3-COURSE PACKAGE

Passed Hors D'Oeuvres (Choice of 6) • Choice of Salad • Choice of 2 Tier One Entrées with Sides

Salad Options:

Tri-Color Beet Salad with Heirloom Tomato & Persian Cucumber

Kale Salad with Pomegranate, Parmesan, Pepitas and Lemon Vinaigrette

Bloomsdale Spinach Salad with Charred Broccoli, Pomegranate, Orange Vinaigrette and Goat Cheese

Nice Guy Chopped Salad with Chorizo, Fontina, Olives, Gigante Beans and Pepperoncini

Classic Caesar Salad with Herbed Croutons and Parmesan Reggiano

Entrée Options:

Nice Guy Prime Filet with Peewee Potatoes and Truffle Sauce

Tomato-Braised Osso Bucco with Veggie Confetti and Gorgonzola Gnocchi

Classic Chicken Parmesan with Nice Guy Marinara and Buffalo Mozzarella

Grilled Chicken Airline Breast with Pommes Puree and Wilted Spinach

Delilah's Roasted Chicken with Parmesan Polenta and Roasted Chicken Jus

Grilled Octopus with Saffron Potato Espuma, Purple Watercress and Saffron Foam

Scottish Salmon with Caramelized Fennel, Roasted Mushrooms and Lemon Vinaigrette

Nice Guy Eggplant Parmesan with Marinara and Buffalo Mozzarella (Vegetarian)

Spaghetti Primavera with Zucchini, Squash and Seasonal Vegetables (Vegan)

Miso Soy Glazed Salmon with Kimchi Black Rice and Charred Seasonal Vegetables

Grilled Half Chicken with Roasted Seasonal Vegetables, Herbed Hummus, Olive Tapenade and Onion Soubise

Roasted Flank Steak with Southern-Fried Farro and White BBQ, Red Garnet Crisps

CATERING PACKAGES

Catering Packages Apply to Parties Seating Minimum of 100 Guests

Appetizers (1 Hr.) • French or Family-Style Service • Artisan Breads & Rolls with Butter • Coffee Service

Non-Inclusive of Basic Kitchen Setup; Non-Inclusive of FOH & BOH Labor, Plateware, Glassware & Flatware Rentals

GOLD 3-COURSE PACKAGE

Passed Appetizers (Choice of 7) • Choice of Salad • Choice of 2 Tier Two Entrées with Sides

Salad Options:

Baby Beet Salad with Whipped Goat Cheese, Frisee, Arugula, Candied Pistachios and Sherry Vinaigrette

Chopped Salad with Grape Tomatoes, Hardboiled Eggs, Bleu Cheese and Bacon Vinaigrette

Market Lettuce with Citrus, Pickled Radishes and Lemon Herbed Vinaigrette

Bibb Lettuce with Roasted Beets, Toasted Pistachio, Radish, Goat Cheese, Pomegranate Vinaigrette

Caprese Salad with Beefsteak Tomatoes, Red Onion, Mozzarella, Basil and Balsamic Vinaigrette

Entrée Options:

Braised Short Ribs with Ricotta Polenta, Demi Glaze and Gremolata

Beef Tagliata with Arugula, Balsamic, Parmesan and Pasta Pomodoro

Roasted Chicken with Stilton Polenta, Port Reduction and Charred Cauliflower

Chicken Roulade with Israeli Couscous and Grilled Broccolini

Rosemary Game Hen with Roasted Carrots, Potatoes and Asparagus in a Classic Pan Sauce

Pan-Seared Scallops with Corn Coulis, Herb Oil, Prosciutto Crisps and Glazed Green Beans

Roasted White Fish with Israeli Couscous, Sundried Tomato Beurre and Broccolini

Seared Branzino with Greek Orzo and Winter Squash Piperade

Salmon Wellington with Lemon Couscous and Haricot Verts topped with Bearnaise

Roasted Cauliflower Saddle on Wilted Mustard Greens, Lentils and Wild Rice with Lemon-Infused Olive Oil (V)

Braised Cabbage, with Pickled Apple Compote, Popped Black Rice, Microgreens and Mushroom Salad (V)

CATERING PACKAGES

Catering Packages Apply to Parties Seating Minimum of 100 Guests

Appetizers (1 Hr.) • French or Family-Style Service • Artisan Breads & Rolls with Butter • Coffee Service

Non-Inclusive of Basic Kitchen Setup; Non-Inclusive of FOH & BOH Labor, Plateware, Glassware & Flatware Rentals

PLATINUM 4-COURSE PACKAGE

Passed Appetizers (Choice of 7) • Choice of Salad • Choice of 2 Tier Three Entrées with Sides • Custom Dessert Option

Salad Options:

Bitter Green Salad

Seasonal Vegetables with Quinoa and Red Wine Vinaigrette

Roasted Squash Salad with Market Greens and Apple Vinaigrette

Tri-color Salad with Shaved Parmesan and Anchovy Vinaigrette

Nice Guy Quinoa Salad with Heirloom Vegetables, Fresno Chili, Italian Dressing and Honey Mustard

Little Gem Salad with Blistered Tomatoes, Quail Eggs and Point Reyes Cheese Dressing

Burrata, Basil & Heirloom Tomato Salad with Aged Balsamic and Olive Oil

Zucchini Carpaccio with Asparagus, Radish, Frisee, Parmesan and Lemon Vinaigrette

Entrée Options:

Beef Tenderloin with Pommes Puree, Roasted Tri-Color Carrots and Asparagus

Rosemary Dry-Rubbed Tenderloin with Candied Shallots, Wild Mushroom Risotto in Port Reduction

Chicken Piccata with Lemon-Caper Sauce and Bloomsdale Spinach

Whole Roasted Chicken with Roasted Fingerling Potatoes and Preserved Lemon Broccolini in Roasted Jus

Duck Breast with Caramelized Brussels, Curried Cauliflower and Cauliflower Puree

Grilled Langoustine with Shellfish Foam, Braised Fennel, Wilted Spinach and Rainbow Carrots

Roasted Cod with Feta Whipped Pommes Puree, Roasted Carrots and Olive Relish

Ratatouille Stack with Roasted Tomato Sauce and Micro Salad (V)

Seared Tofu with Seasonal Vegetables and Kale (V)

B A R P A C K A G E S

Packages Apply to Parties Serving a Minimum of 100 Guests

4 Hour Bar Service • Inclusive of Imported & Domestic Beer • Soda • Juice • Bottled Water

Non-inclusive of Sales Tax, Service Charge and Bar or Glassware Rentals • Off-Premise Liquor License Included

DELUXE

ABSOLUT or CIROC Vodka

BEEFEATER Gin

JAMESON IRISH WHISKEY

JACK DANIEL'S BOURBON

GLENLIVET '12 SCOTCH

ATLANTICO PLATINO Rum

AVION SILVER or REPOSADO Tequila

HOUSE RED or HOUSE WHITE WINE

RESERVE CHAMPAGNE

(Reserve Toast Separate)

PREMIUM

ELYX or BELVEDERE Vodka

PLYMOUTH Gin

COLLINGWOOD CANADIAN Whiskey

GENTLEMAN JACK Bourbon

JOHNNIE WALKER BLACK LABEL Scotch

ATLANTICA RESERVA Rum

DON JULIO BLANCO or REPOSADO Tequila

MID-SHELF RED & MID-SHELF WHITE WINE

(Premium Toast Separate)