

Holiday Catering Menu

To place your order call Michele at 616.396.4744 or 616.403.9467
or email manager@woodenshoerestaurant.com

Signature Appetizers 2.49

Gourmet Fresh Fruit Platter

Cantaloupe, honeydew, watermelon, grapes, & pineapple boat with blackberry preserves and coconut

Boneless Chicken wings & Chicken Drumettes

Buffalo, parmesan garlic, or Sweet Baby Ray's barbecue sauce

Sweet Chili Chicken Kabobs

Sweet chili chicken breast chunks with pineapple on a skewer

Stuffed Mushrooms

Homemade sundried tomato and sausage stuffing with provolone in a mushroom cap

Dip Trio with Tortilla chips (choose 3)

Texas caviar, pico de gallo, mango salsa, spinach artichoke, buffalo chicken, traditional hummus

Traditional Appetizers 1.99

Cheese & Cracker Platter

Assorted sliced cheeses and crackers

Add pepperoni and hard salamis for +1.50/person

Fresh Vegetables & Dip Tray

Carrots, celery broccoli florets, cauliflower florets, & cherry tomatoes with vegetable dip

Tortilla Pinwheels

Ham or turkey & assorted spreads wrapped in tortilla shells and cut into bite sized pieces

Meatballs

Sweet Baby Ray's Barbeque, Sweet & Sour, Swedish, or Parmesan Garlic

Sides

Deviled Egg Potato Salad

Steakhouse Bacon Cheddar Red Skin Potato Salad

Cut Fresh Fruit

Broccoli Slaw

Coleslaw

Cranberry-Orange Relish

Sweet Corn Bake

Garlic Mashers

Maple & Brown Sugar Glazed Carrots

Green Bean & Bacon Casserole

Sweetling sweet potatoes with brown sugar pecan glaze

Steamed Riviera Blend

Green & wax beans with carrots

Roasted Normandy Vegetable Blend

Broccoli, cauliflower, carrots, yellow squash & zucchini

Cinnamon Spiced Baked Apples

Entrees

Fire Braised Mango Salsa Chicken

Fire seared & slow cooked tender chicken breast topped with mozzarella, Kentucky Bourbon BBQ sauce, and our signature mango salsa

Fire Braised Chicken

Fire seared & slow cooked tender chicken breast topped with Blackberry Dijon or Maple Bacon Glaze

Traditional Beef Pot Roast

Local distributor Ada Valley Meats offers this tender, oven roasted & marinated beef chuck roast

Kentucky Bourbon Meatloaf

Our homemade meatloaf topped with a house Kentucky Bourbon sauce

Old Fashioned Ham

Tender & naturally hardwood smoked boneless ham in natural juices

Hand-Carved Turkey Roast

Oven roasted boneless turkey breasts, hand carved in natural juices

Pork Wings

Pork Shanks smothered in Sweet Baby Rays BBQ Sauce or our house Honey Sriracha glaze

Meal Options

Meal #1 10.99

Includes mixed greens tossed salad with ranch and French dressings & dinner roll with butter – *Choice of Entrée & Choice of 2 Sides*

Meal #2 12.99

Includes mixed greens tossed salad with ranch and French dressings & dinner roll with butter – *Choice of 1 Appetizer, Choice of 2 Entrées, Choice of 2 Sides*

Meal #3 14.99

Includes mixed greens tossed salad with ranch and French dressings & dinner roll with butter – *Choice of 2 Appetizers, Choice of 2 Entrees, Choice of 3 Sides*

Desserts

Homemade Holiday Dessert Tray 1.69

Almond Bars, Raspberry Streusel Bars, Salted Caramel Chocolate Chip Cookie Bars, and Chocolate Peanut Butter Balls

Mini Cheesecakes 1.69

Strawberry & Turtle

Homemade Cookie & Brownie Platter .99

Chocolate chip & Peanut Butter Monster Cookies, Ghirardelli Chocolate Brownies

Apple or Cherry Turnovers 1.99

Cinnamon spiced apples or cherry filling baked in a puff pastry with a frosting drizzle. *Make it ala mode +1.49*

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Holiday Luncheons

Mac & Cheese Bar 12.99

Cavatappi noodles, Boursin cheddar cheese sauce, smokey poblano cheese sauce, pulled pork, crispy chicken, crumbled bacon, steamed broccoli, scallions, bread crumbs, crispy onion strings, includes garlic breadsticks

Naked Burrito Bar 9.99

Southwest ground beef, southwest chicken, Mexican rice, black beans, smokey poblano queso sauce, shredded lettuce, cheddar cheese, house pico de gallo, sour cream, and tortilla chips

Taco Bar 9.29

Seasoned ground beef, pulled chicken, pulled pork, soft shell tacos, shredded lettuce, two homemade slaws, cheddar cheese, guacamole, house pico de gallo, sour cream, and tortilla chips

Smoked Meats Buffet 8.99

Smoked pulled pork & chicken with our signature flight of sauces including: Kentucky Bourbon BBQ, Maple Bacon, Tropical Rum, & Sweet Baby Rays, served with buns, homemade slaw, brown sugar baked beans, and chips

Beef Brisket Sandwich Buffet 8.99

Smoked beef brisket in au jus, served with ciabatta buns, Sweet Baby Rays BBQ sauce, homemade slaw, and chips

Deli Buffet

Specialty fresh sandwich platters, served with salt & pepper kettle chips, gourmet fresh fruit platter, choice of potato salad or coleslaw, see separate flyer for options. Call Dana or Traci at the City Delicatessen – 616.396.9602.

Signature Salads 26.99 each, serves 10-12

Harvest Salad

Mixed greens, swiss cheese, dried cranberries, diced granny smith apples, cashews, & poppyseed dressing

Southwest Salad

Mixed greens, cheddar cheese, fire roasted corn & black bean fiesta blend, crushed tortillas, & jalapeno ranch

Greek Salad

Mixed greens, feta, black olives, mushrooms, red onion, tomatoes, cucumbers, croutons, & Mediterranean dressing

Spinach Salad

Spinach, bacon crumbles, feta cheese, red onion, strawberries & poppyseed dressing

Beverages 1.29

Signature Holiday Punch

Sparkling blend of pineapple, orange, & cranberry juices garnished with whole cranberries and orange slices. *Signature punch +.50/person.*

Coffee

Iced Tea

Lemonade

Bottles of Soda & Water

Breakfast Offerings

All American 5.99

Scrambled eggs, sausage, bacon, & hash browns \$5.99

Hearty Dutchman 7.49

Scrambled eggs, sausage, bacon, hash browns, biscuits & gravy

Fresh & Fruity French Toast 5.99

French toast, choice of two fruit toppings: apple, strawberry, & blueberry, served with whipped cream \$5.99

Ultimate 7.49

Scrambled eggs, bacon, sausage, hash browns, cinnamon french toast

Breakfast Tacos 5.99

Scrambled eggs, green peppers, onions, choice of sausage, bacon, or ham, served with tortillas, salsa, & sour cream

BYO Breakfast Bowl 7.99

It all starts with a layer of hash browns, top with scrambled eggs, & then we bring favorite toppings of green peppers, onions, choice of bacon, sausage, or ham, and sausage gravy or hollandaise

Breakfast Egg Casserole 6.29

Italian hot sausage, tater tots, mozzarella & cheddar cheeses, & house blend of seasoning. Served with our fresh cut fruit.

Continental 4.29

Muffins, mini cinnamon rolls, fresh cut fruit, mini pigs-in-the-blanket

Ala Carte

Fresh fruit 1.49

Mini pig-in-the-blanket 1.49 ea.

Large pig-in-the-blanket 2.89 ea.

Large cinnamon roll 3.39 ea.

Muffin 2.19 ea.

Mini cinnamon roll 0.99 ea.

Scones 2.19 ea.

Terms of Service

- Free delivery and set up with \$50.00 purchase
- All prices are per person and include disposable plates, cutlery, & napkins and are subject to 6% sales tax and a 15% gratuity.
- Linen Tablecloths available for \$5.00 each
- Servers available for \$28.00/hour per server requests. Our professional catering will deliver, set up, manage, & clean up throughout your event.
- Call Michele at 616.396.4744 or 616.403.9467 with questions, for additional customization, or to place your order.