

# WOOD CRAFT

## CATERING

**Contact us at [info@woodcraftcatering.com](mailto:info@woodcraftcatering.com) to check availability and to book your event**

Thank you for thinking of **Wood Craft Catering** for your special event! We work hard to source the best local ingredients we can find and prepare them with love and integrity to create a truly memorable experience. Our mission for every event is simple- we want your guests to talk about our exceptional food and service for years to come!

### FULL SERVICE CATERING 2024

#### **\$80/PP PACKAGE**

- ☐ Choose one of our Stations or Passed Mini Bites to kick off your event
- ☐ Buffet with choice of two Craft Mains, mix and match any five Craft Sides, Green Salad, choice of dressing, Balthazar ciabatta bread and whipped butter
- ☐ Assorted miniature pastries included for dessert  
or
- ☐ Choose one of our Stations or Passed Mini Bites to kick off your event
- ☐ Three course plated dinner  
Appetizer, soup or salad, dinner with choice of two proteins, plated dessert
- ☐ Balthazar ciabatta bread and whipped butter at tables

#### **\$65/PP PACKAGE**

- ☐ Buffet with choice of two proteins, any five sides, green salad, Balthazar ciabatta bread
- ☐ Add in one of our popular stations, desserts or beverages for an additional cost

We love special requests and can cater to any style or taste! Please reach out with any special requests, questions or ideas to [info@woodcraftcatering.com](mailto:info@woodcraftcatering.com)

Pricing includes all staff and labor charges up to an eight hour event schedule. Two hours before the start of the event for event set up and one hour after for clean up included in the eight hour event schedule. Additional labor charges apply for events that go beyond eight total hours. Additional charges for rental items such as china, linen, glass ware. Sales tax and gratuity not included. Minimum 50 guests. \$500, non refundable deposit required to book event date. 50% deposit due four weeks prior to event date. Remaining 50% balance and final guest count due two weeks prior to event date.

## STATIONS

### Mezze \$10/pp

Lemon grilled chicken skewers, spinach & cheese pastries, hummus, spiced olives, marinated feta cheese, warm pita bread

### Salsa \$8/pp

Pico de gallo, guacamole, grilled corn & green chile salsa, pickled jalapeno, crema, organic corn tortilla chips

→ add in aged cheddar sauce, black bean dip + 3/pp

→ add in dayboat shrimp, NJ scallop, heirloom tomato ceviche +4/pp

### Cheese \$10/pp

Local & imported cheeses, quince paste, truffled honey, dried fruit & nuts, grapes, assorted crackers, gluten free crisps, parmesan crostini

### Bruschetta \$8/pp, Pick Three

All served on grilled ciabatta bread

- Heirloom tomato, basil pesto
- Goat cheese, mission fig, balsamic glaze
- Fresh mozzarella, olive relish, basil oil
- Crispy mushroom, pecorino romano
- Grilled pear, gorgonzola, truffled honey
- Charred sweet corn, heirloom tomato, chive pesto

### Jersey Pickle Bar \$5/pp

Garlic dill, diablo cucumbers, hot peppers, dilly beans, curried carrots + seasonal chef picks

### Antipasti \$16/pp

Wood fired focaccia

- Tomato, fresh mozzarella & basil pesto
- Pepperoni, mushroom & pecorino romano
- Sliced artisanal meats
- Prosciutto di parma, sopressata, genoa salami
- Marinated olives, pepperoncini, grilled artichoke, roasted peppers

→ Add dayboat shrimp and calamari marinated with lemon, garlic & saffron. Grilled on our wood fired plancha. Served with fried garlic aioli & fresh lemon (+\$4/pp)

### Veggie Crudite & Dips \$8/pp, Pick Two Dips

Farm fresh seasonal veggies, creamy herb ranch dip  
Grilled ciabatta bread served with dips.

- Warm cheddar & chive
- Hummus
- Spinach & artichoke
- Buffalo chicken
- Creamy kale & basil

## PASSED MINI BITES

\$15/pp, Pick Four, One Hour

\$22/pp, Pick Four, Two Hours

- NJ scallop BLT
- Kimchi grilled cheese
- Fried chicken sandwich
- Miso salmon, scallion-soy broth
- Wood Craft mac + wagyu brisket bites
- Stuffed mushroom (veggie or chorizo)
- Wild mushroom risotto
- Maine lobster roll
- Pulled pork sandwich
- Lump crab cake, lemon aioli
- Grilled lamb kebab, spiced yogurt
- Wood Craft mac + pulled pork bites
- Spinach + cheese pastry
- Charred corn, chili, cotija & lime
- Falafel, lavash, tzatziki
- Shrimp, green chile, cheddar empanada
- Chicken teriyaki skewer
- Green chili & jack cheese taquitos
- Heirloom tomato, fresh mozzarella & basil bruschetta
- Pepper grilled steak, gorgonzola, ciabatta
- Cuban pork sandwich, garlic aioli
- Crispy artichoke & white bean fritter
- Sweet chili shrimp skewer



scan me



## CRAFT MAINS

### Additional Protein +\$5/pp

- Wagyu beef brisket
- Lemon garlic smoked chicken, caper-chive pesto
- Pan seared local fish, fresh lemon, kalamata olive relish, fried garlic mayo  
*Fresh fish from the NJ shore cooked on our wood fired grill. Great selection of locally sourced fish-changes frequently*
- Grilled bistro steak, vidalia onion jus
- Basil seared salmon, kalamata olive relish
- Porchetta  
*Crispy smoked pork belly rolled and stuffed with broccoli rabe, provolone, roasted peppers Lemon garlic shrimp, fried garlic aioli and fresh lemon*
- Chickpea falafel, tzatziki sauce
- Beef short rib, wild mushroom
- Cuban roast pork, garlic mojo sauce
- Arroz con pollo  
*Garlic and herbed chicken and rice. Cooked over our wood fired plancha*
- Buttermilk fried mushroom
- Hickory pulled pork  
*Pickled red onion, Fried garlic mayo, chipotle bbq sauce, soft buns*
- BBQ chicken, chipotle BBQ sauce
- Crispy smoked chicken wings  
*Blue cheese dressing, hot sauce*
- St. Louis ribs, chipotle bbq sauce

### Seafood paella (+20/pp)

*Paella cooked over a wood and charcoal fire. Maine lobster, NJ clams and scallops, PEI mussels, dayboat calamari, shrimp, calasparra rice simmered in saffron seafood broth.*

## DRESSINGS

- **All made from scratch**  
*Shallot vinaigrette, creamy peppercorn, cilantro lime, blue cheese, creamy herb ranch, lemon tahini*

## CRAFT SIDES

### Additional Sides +\$3

- Wood Craft mac
- Smoked potato hash, fried garlic mayo
- Vodka rigatoni
- Parmesan risotto
- Chive whipped potato
- Maple baked beans
- Sweet corn on the cob, whipped butter
- Saffron rice
- Hickory baked potato, aged cheddar sauce
- Farm fresh veggie (seasonal, local hot veggie)
- Creamed spinach
- Grilled asparagus, lemon
- Green beans, caramelized shallots
- Local grilled mushroom, thyme
- Sugar snap peas a la plancha
- Grilled summer squash, onion & peppers
- Heirloom tomato, sweet corn, chive
- Cucumber, dill, shaved red onion
- Tahini kale, crispy garlic
- Black bean, poblano, cilantro lime
- Red quinoa, cucumber, cilantro pesto
- Heirloom tomato, fresh mozzarella, basil
- Baby beets, goat cheese, shallot vinaigrette
- Tomato, cucumber, red onion
- Sweet corn, hatch green chile, cilantro lime
- Coleslaw, potato salad or pasta salad
- Lentil, carrot, red pepper, chive pesto
- Cucumber, kalamata olive, feta cheese

## GREEN SALADS

- Caesar  
*romaine, garlic herb croutons, parmesan roasted tomatoes, creamy peppercorn dressing*
- Chopped Greek  
*tomato, cucumber, peppers, red onion, kalamata olive, feta cheese*
- Baby Arugula  
*white bean, tomato, red pepper, crispy fried garlic*
- Wedge  
*iceberg lettuce wedges, tomato, shaved red onion, Wood Craft bacon bits, blue cheese dressing*
- Local baby greens  
*tomato, cucumber, carrot, choice of dressing*

# WOOD CRAFT

## CATERING

### DESSERTS

#### MINI PASTRIES \$10/pp, Pick Four

- Chocolate mousse tarts, mini eclairs, fresh fruit tarts, carrot cake, strawberry shortcake, chocolate dipped cannolis, macarons, mini cupcakes and many more to choose from

#### COOKIES AND BROWNIES \$8/pp, Pick Four

- **Cookies**  
*Chocolate chip, salted caramel, snickerdoodle, oatmeal raisin, sugar, peanut butter*
- **Brownies**  
*Double fudge, chocolate chocolate chip, blondies, M&M, nutella, red velvet*

#### FRESH BAKED PIES \$10/pp, Pick Three

- Apple pie, cherry crumb, blueberry, pecan pie, apple crumb, mixed berry

#### BENT SPOON ICE CREAM BAR

\$12/pp, Pick any Three Flavors (changes weekly)

- Fresh whipped cream, sea salt caramel, chocolate sauce, crushed cookies, rainbow and chocolate sprinkles, fresh berries, bananas, amarena cherries  
Scooped to order

### DRINKS

#### SCRATCH MADE Pick Two, \$4/pp

Slightly Sweet Tea, Fresh Squeezed Lemonade, Watermelon Limeade, Mango Green Tea, Fresh Squeezed Limeade

#### COFFEE & TEA \$5/pp

La Colombe Coffee, Rishi Tea. Dairy and non dairy options, fresh lemon, honey, turbinado sugar, alternative sweeteners

#### BAR SET UP AND MIXERS

We are happy to supply fresh squeezed juices, bar garnishes, mixers or any specialty items needed for your bar. We will work with you to help you order exactly what you want served at your bar and help to staff it accordingly. Pricing varies based on client selection.

#### BEVERAGES \$4/pp

Assorted soft drinks, seltzer, Izzie sparkling juices, still and sparkling water



scan me

woodcraftcatering.com  
@ f woodcraftcatering

