



Event Platters

As a guide, we recommend 10-12 pieces per guest for a dinner reception,
7-9 pieces per guest for a luncheon & 3-5 pieces per guest for a happy hour event.

Please contact us for details. Available for in-house events or off-site catering.

Woodys' Event Platters are priced in full, 1/2 or 1/4 portions to allow more variety for your guests.

CLASSICS

DEILED EGGS (G)(L) classic style with paprika dust & pickle chips	\$150 · \$80 · \$45
SLICED CHEESE Provolone & American served atop assorted crackers	\$150 · \$80 · \$45
BLT PASTA SALAD bacon, spinach, tomatoes & ranch dressing	\$150 · \$80 · \$45
VEGGIES & DIP (G) broccoli, cucumbers, carrots & celery served with Sriracha ranch dressing	\$200 · \$105 · \$55
FRESH FRUIT (G)(L)(V) pineapple, oranges, red grapes & assorted berries	\$200 · \$105 · \$55
WHITE CHEESE FONDUE bakery bread, grapes, broccoli & little smoky sausages	\$250 · \$130 · \$70
SOUTHWEST CHIPS (G)(L)(V) tortilla chips, cilantro avocado, salsa & pineapple pico de gallo	\$250 · \$130 · \$70
PRETZEL BREADSTICKS red sea salt, jalapeno honey butter & creamy queso cheese	\$250 · \$130 · \$70
BALSAMIC VEGGIES (G)(L)(V) asparagus, carrots, broccoli, green beans, onions & peppers	\$250 · \$130 · \$70
BRULÉED BRIE BITES cranberry coulis, apple slices, honey drizzle & pretzel crostinis	\$250 · \$130 · \$70

MINI SANDWICHES

DELI TURKEY petite rolls, American, Provolone, mayonnaise, mustard & pickle chips	\$300 · \$155 · \$80
BLT TRIANGLES bacon, avocado, lettuce, tomato & mayo on toasted multigrain & pickle chips	\$350 · \$180 · \$90
SLOPPY JOE smoky chipotle barbecue, petite rolls & pickle chips	\$350 · \$180 · \$90
CHICKEN SALAD classic recipe with petite rolls, lettuce, onion & pickle chips	\$350 · \$180 · \$90
POT ROAST slow cooked shredded beef, petite rolls, steak sauce & creamy horseradish	\$400 · \$205 · \$105

SEAFOOD

SHRIMP COCKTAIL (L) served with spicy cocktail sauce & lemon wedges	\$350 · \$180 · \$90
CRAB CAKE BITES served with tartar sauce & lemon wedges	\$300 · \$155 · \$80
SASSY SHRIMP (G) Cajun dust, caramelized pineapple, jalapeno honey butter & tangy chili sauce	\$300 · \$155 · \$80
BLACKENED SALMON (G) black beans, corn, peppers, tomato, onion, garlic aioli & cilantro	\$350 · \$180 · \$90
SEARED TUNA CANAPES (L) cucumbers, teriyaki, sesame seeds, ginger & wasabi	\$350 · \$180 · \$90

MEAT & POULTRY

CHICKEN WINGS (G) dry seasoned, celery sticks & ranch	\$250 · \$130 · \$70
SMOKIN' SMOKIES (G)(L) miniature smoked sausages topped with honey chipotle bbq	\$250 · \$130 · \$70
BACON BOMBS (G) fried smoky sausages wrapped in bacon served with honey mustard	\$300 · \$155 · \$80
CHICKEN TENDERS served with ranch & honey mustard	\$350 · \$180 · \$90
BISON MEATBALLS (L) Cajun dusted & honey chipotle bbq	\$350 · \$180 · \$90
PRIMAVERA CHICKEN (G) grilled topped with roasted peppers, herbs & balsamic glaze	\$350 · \$180 · \$90
GRILLED STEAK BITES (G) Montreal seasoned beef tenderloin & red wine gravy	\$450 · \$225 · \$125

DESSERTS

BROWNIE BITES Mississippi mud & vanilla crumb blondies	\$150 · \$80 · \$45
CRÈME BRULÉE CUPS (G) classic vanilla bean, strawberries & caramelized sugar crust	\$250 · \$130 · \$70
BITE-SIZED COOKIES chocolate chip, oatmeal raisin & classic sugar	\$100 · \$55 · \$30
CARAMELS (G) handmade candies for your guests	\$85 · \$45 · \$25