

Woodland Honey Catering Co.

FARMER'S MARKET INSPIRED

CREATE A MENU

Grazing Table

Included

Cheeses of Havarti, Boursin, Goat, & Cheddar ^{GF}

Locally Made Wine Jam & Assorted Crackers

Seasonal Fresh Fruit

Allrose Farm Wildflower Honey! ^{GF}

Four Passed Hors D'oeuvres +\$12/pp

Choose One

Maple Bourbon Meatballs ^{GF}

Blackberry Moonshine Meatballs

Choose One

Ghirardelli Chocolate Drizzled Fruit Skewer ^{GF}

Garden Caprese Skewer ^{GF}

Rosemary Antipasti Skewer

Choose Two

Apple Brie & Brown Sugar Cup

Blackberry Brie & Honey Cup

Mini Grilled Cheese & Tomato Soup

Honey Gouda Smokie

Honey Lime Chicken Taco ^{GF}

Wagyu Beef Taco



Bread Service

Included

Assorted Dinner Rolls

Allrose Farm Wildflower Honey Drizzled Butter

Salads

House Made Maple Balsamic Vinaigrette ^{GF}

Included, Choose One Salad (Up to Three Toppings)

Blueberry & Candied Walnuts Mixed Greens ^{GF}

Honey Crisp Apples & Red Onion Mixed Greens ^{GF}

Strawberry & Feta Mixed Greens ^{GF}



Farm to Table Buffet \$59*/pp

Locally Raised Chicken Entree

Apple Brandy Chicken ^{GF}

Bacon & Creamy Herb Chicken ^{GF}

Balsamic Peach Barbeque Chicken ^{GF, DF}

Black Truffle Cream Chicken ^{GF}

Garden Bruschetta Chicken ^{GF}

Rustic Garlic White Wine Chicken ^{GF}

Locally Raised Beef or Pork

Blueberry Balsamic Braised Beef ^{GF, DF}

Coffee Rubbed Pork Tenderloin ^{GF, DF}

Creamy Black Pepper Braised Beef

Guinness Whiskey Braised Beef ^{DF}

Honey Glaze Spiral Ham ^{GF, DF}

Maple Whiskey Braised Beef ^{GF, DF}

"Silent" Vegan/Vegetarian

Stuffed Bell Peppers

Maple Whiskey Three Bean Chili

Accompaniments

Butter Parmesan Baby Potatoes ^{GF}

& Choose One from Below

Allrose Farm Honey Balsamic Carrots ^{GF, DF}

New Hampshire Maple Roasted Brussel Sprouts ^{+\$1/pp}

Optional Add On ^{+\$*5/pp}

Gruyere Mac & Cheese

Five Cheese Baked Ziti

Garden Feta Pasta Bake

Peach Caprese Salad

White Bean Chicken Chili

Late Night Snack

A-La-Carte

Local Donuts & Cider! +\$5/pp

Maple Sugar Donuts *Bens Sugar Shack!*
Maple Frosted Donuts *Bens Sugar Shack!*
Hot Apple Cider *Brookdale Fruit Farm!*

Maple Sugar Donut Sundae! *\$6/pp

Maple Sugar Donuts *Bens Sugar Shack!*
Vanilla Ice Cream
Warm Cinnamon Apples
Caramel Drizzle & Whip Cream
Add On Hot Apple Cider +\$2/pp

Beer Cheese & Pretzels! +\$5/pp

Boston Lager Beer Cheese
New Hampshire Honey Mustard
Soft Salted Pretzel Knots
Soft Salted Pretzel Nuggets

Walking Tacos! +\$8/pp

Wagyu Beef- *Hilltop Farm!*
Original & Ranch Doritos
Fresh Made Salsa
Cheddar Cheese, Sour Cream, Jalapenos

Popcorn Cart! +\$250

Black & Gold Popcorn Cart
Delicious Buttery Popcorn
White Popcorn Boxes

* +Service Charge, Admin & NH State Tax

Guest Details

Guest Count: 75 Adults

Kids Count:

Vendor Count:

Guest Allergies:

Vegetarian/Vegan/Pescatarian Guest Count:

Cocktail Hour

<i>Grazing Table</i>		Included
<i>Assorted Cheeses of Havarti, Boursin, Goat & Cheddar</i>		
<i>Assorted Artisan Crackers</i>		
<i>Gluten Free Crackers</i>		
<i>Allrose Farm Honey</i>		
<i>Laurel Hill Jams</i>		
<i>Fresh Seasonal Fruit</i>		
Private Tray provided for bridal party during cocktail hour at photo location		Included
Hand Passed Hors D'oeuvre	\$9/pp	75 \$675
<i>Maple Bourbon Meatballs</i>		
<i>Blackberry & Brie Honey Cups</i>		
<i>Mini Honey Lime Chicken Tacos</i>		

Farm to Table Dinner Buffet

Adult Dinner Buffet	\$59/pp	75	\$4,425
Vendor Dinner Buffet	\$25/pp		
Kids Dinner Buffet	\$15/pp		

Bread & Salad

Local Artisan Honey Oat Dinner Rolls (The Bread Shed, Keene)

Wildflower Honey Drizzled Whipped Butter (Allrose Farm, Greenfield)

Mixed Hydroponic Greens- GF

- Strawberries & Feta

House Made Maple Balsamic Vinaigrette- GF (Bens Sugar Shack)

Entrees

Rustic Garlic White Wine Chicken- GF (Misty Knolls Farm)

Maple Whiskey Braised Beef- GF, DF (Pineland Farm)

“Silent Vegan Entrée” Stuffed Bell Peppers- GF, DF

Accompaniment

Butter Parmesan Baby Potatoes- GF

Honey Balsamic Roasted Organic Carrots- GF, DF

Beverage Service

Beverage Service	\$3.50/pp	75	\$262.50
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Waters Poured at Dinner Table

Infused Water Dispenser

Iced Tea Dispenser

Coffee & Tea Station

Disposable Cups

Stainless coffee Urn

8:30pm Coffee turned over to disposable Dispenser

Service Wares

Dinner Service Sets \$7.25/pp 75 \$543.75

Glass Water Goblets

White Ceramic Buffet Dinner Plate

Flatware Set: Dinner Fork, Dinner Knife

Linen Napkin in Choice of 5 Colors

Disposable Items

Included in Above

Square White Cocktail Plate

Square White Dessert Plate

Small Dessert Forks

Small Disposable Dessert Napkins

Buffet Service Items

Included in Above

Stainless Chafing Dishes, Pans

White Ceramic Salad Bowls, Bread, Butter Dish

Serving Spoons, Butter Knives, Food Signage (Indicates GF & Vegan)

Folding Buffet Table, Black or White Buffet Tablecloth, Greenery for Buffet Table

Service, Admin & Delivery Charge Include

Custom Menu Creation with Client Relations Manager

Invitation to Tasting Event

Setting Tables (Glassware, Dinner Plate, Flatware)

Table Clearing

Setting Up & Take Down of Buffet Tables

Dish Washing

Four Staff

Sourcing & Picking up Produce & Items

Transportation of Mobile Kitchen to Event Location

Food Subtotal \$5,100

Beverage Total \$262.50

Labor \$2,500

NH Meals State Tax \$668.32

Rental Subtotal \$543.75

Administration & Travel \$750

Total Catering, Rentals, Wait Staff & Tax \$9,824.56