

HORSEWOOD

Catering and Personal Chef Services



Sample Menu Options

Option One

Big Creek/**Tri Tip**

Cast Iron hand carved tri tip grilled fresh on our wood fired grills served on Idaho hot rock accompanied by mountain hunter's gravy, creamed horseradish and herbed wild mushroom hash

North End Brewers/**Chicken**

Whole roasted chickens hand torn in front of your guests smothered in fresh herbs and kosher salt stuffed with sage sausage corn bread stuffing accompanied by cracked pepper lemon butter sauce

Crispy Smash/**Potatoes**

Dutch style fingerling potatoes smashed with farmer's ham, leeks and white cheddar sour cream sauce

Wood Roast/**Vegetables**

Mesquite wood fired asparagus, broccoli and winter heirloom carrots tossed in sage brown butter

White Pine/**Salad**

Baby spinach and arugula accompanied by maple roasted butternut squash, black sugar bacon, caramelized onions, grilled bread croutons, goat cheese fritters and candied pecans accompanied by maple mustard vinaigrette and buttermilk herb ranch

Fall Creek/**Bread Box**

House baked assorted wheat berry, sourdough and rosemary focaccia breads accompanied by whole cream honey butter

Option Two

North End Gathering Menu

Ketchum/**Caesar**

Hand plucked micro romaine, reggiano potato crisps, crispy artichoke fritters, shaved grana padano cheese, brioche roasted garlic croutons accompanied by rustic Caesar dressing

Horsemix/**Salad**

Idaho field greens tossed with chili candied bacon, I.P.A poached deviled eggs, shaved cucumbers, white cheddar cheese curds, heirloom cherry tomatoes, crispy onion straws accompanied by blue ranch and fire roasted tomato vinaigrette

Les Bois/**Smashed Potatoes**

Tri-colored farm to fork fingerling potatoes, wood fire roasted smashed with chives, twice smoked farmers bacon and cream fraiche

Street Fair/**Vegetables**

Purple sage heirloom squash, Idaho foraged mushrooms, white asparagus, sweet baby peppers tossed in sweet garlic olive oil and fresh ground sea salt

Harvest/**Bread Box**

Harvest grain assorted artisanal bread accompanied by black garlic E.V.O dip

Nez Perce/**Steelhead**

Wood fired line caught steelhead grilled on Idaho hardwood topped with fresh Meyer lemons and huckleberry citrus sauce

Big Wood/**Strip Loin**

Wood fired stockyards strip loin crusted with pink peppercorns accompanied by blue cheese fritters and pan gravy

Option Three

LA Street Taco Station

sautéed live by a uniformed chef

Manuel/**Maniac**

Toasted cumin chicken, twice smoked bacon, caramelized shallots topped with jalapeno chili coleslaw

Korean/**Low-rider**

Slow roasted pork, sweet and spicy kogi sauce, fried rice noodles and cabbage topped with sriracha aioli and onion ceviche

Chips and Salsa/**Bar**

Fresh fried kettle corn chips tossed in sea salt lime seasoning accompanied by sonoran salsa

Little Italy NY Station

Traditional coal fired hand tossed pizzas

White/**Pie**

Buffalo mozzarella, ricotta with an herb aioli

Tony Soprano/**Pie**

Double cut pepperoni, Bolognese sausage, pancetta bacon, mozz and NY style tomato sauce

Green Goddess/**Pie**

Wine wilted spinach, asparagus, green olives, fried artichoke hearts, buffalo mozzarella, green onion and a pesto ranch sauce

South Philly Station

Garlic Peppercorn Sirloin/**Sliders**

Fresh carved sirloin on our iron skewers accompanied by wood fired onions, assorted peppers, roasted horseradish mayo, sharp cheddar mornay sauce and house baked buttermilk rolls

Pixie/**Fries**

Just like the can **ONLY** hot, fresh and way more cool 😊 accompanied by blackberry ketchup

Jimmy the Greek Station

Roasted Red Pepper and Artichoke/**Hummus**

House made red pepper and artichoke infused hummus served with wood fired veggies, local feta towers, Spanish olive tapenade and warm pita wedges

