



CATERING & EVENT OFFERINGS

"Simply Pizza"

Sample Menu

Coppa Pizza: marinara, sweet coppa, caramelized onion and arugula

Foraged Pizza: olive oil, oyster mushroom, asparagus, chèvre cheese, balsamic

Wood fired pizza events will have limited guest counts/ service style due to the size of our pizza oven's capacity. Please expect that pizzas will arrive to guests in increments over a 45 minute period depending on the size of your guest count.

Menu Options

"Simply Pizza"

Details: Approximately one 12" Wood fired pizza per 2 guests, house made dough

\$20 per guest

2 pizza selections

1 meat based option

1 vegetarian option

Pizza toppings are flexible and can be chosen by chef and client throughout planning process. We love to use seasonal, local ingredients and tailor each event's offering to our client's taste.

Gluten Free* and dairy free options available.

**Wooden Heart is not celiac friendly due to flour being ever present in our oven and trailer from the daily dough making process.*





“Pizza, Small Bites & Salad”

Sample Menu

Heirloom tomato bruschetta

Smoked salmon crostini:
whipped chèvre, Oregon lox, chives

Kale Salad: cucumber, feta, Baird farms hazelnuts, pomegranate vinaigrette

Pulled Pork Pizza: smoked cheddar peaches, padrones, bbq sauce

Margarita Pizza: basil pesto, stracciatella, olive oil

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“Pizza, Small Bites & Salad”

Details: A full course but casual menu with two small bite for each guest and a salad alongside approximately one 12” wood fired pizza per every two guests.

\$35 per guest

2 small bite selections

1 Salad selection

2 pizza selections:

1 meat based option

1 vegetarian option

Small bites & salads will can be plated individually or served family style depending on the guests needs & COVID related restrictions.

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“Coursed Plated Dinner”

Sample Menu

Toasted Brioche (small bite):

creme fraiche, caviar, shaved truffle

Choice of:

Wooden Heart Caesar: Grilled prawns, house made dressing, breadcrumb, pecorino

Local Greens Salad: garden herbs, carrot, radish, lemon tahini dressing

Choice of:

28 Day Dry Aged Ribeye:

wood fired zucchini, new potatoes, garden herb salad, olive oil. Balsamic reduction, Jacobsen sea salt

Chicken Breast: parsnip puree, honey roasted carrots, feta and tomato farro salad, carrot top chimichurri

Salmon: wood fired Oregon king salmon, steamed bok choy, coal roasted acorn squash puree, black garlic aioli, liberty harvest pea tendrils

(This sample menu is priced at \$85/guest)

“Coursed Plated Dinner” (no limit on guest count)

Details: This is a customizable choice to suit any party or budget. The sliding scale pricing feature offers a variety of combinations to perfectly fit into your events needs. With small bites, appetizers, salads and main dish options we'll be sure to work together with you to create a menu to suit your needs.

\$45 - \$100+ per guest

1 starter/salad option \$8 - \$18 per guest

Protein choices:

Chicken Breast \$45 per guest

King Salmon \$55 per guest

Ribeye \$65 per guest

Each protein will come with seasonal accompaniments (see sample menu).

Small bites & salads will can be plated individually or served family style depending on the guests needs & COVID related restrictions.

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“Add ons”

Meat & Cheese platters \$15 per guest

Crudités & Hummus \$8 per guest

Pricing listed does not include staffing, transportation costs or gratuity. If you'd like to see an itemized estimate for your event please email



yvette@woodenheartfood.com.

All catered events have a minimum of \$1,500.

A GALLERY FROM PAST EVENTS...

