

the
WOODEN SPOON
Artisan Market, Creative Carry Out and Bistro

675 W Grand River Ave. Brighton, MI. 48116

(810) 588-4386

Creative Catering

Menu

APPETIZERS:

(add \$3 for platter presentation)

Cold Appetizers

Chilled Jumbo Shrimp Cocktail Shooter - with cocktail sauce & garnish \$21.99/doz.

Asparagus – wrapped in prosciutto with chevre cheese and roasted peppers \$16.99/doz.*

Caprese Skewers – artichoke hearts, kalamata olives, roma tomatoes, fresh basil & cheese tortellini marinated in balsamic \$18.99/doz.*

Beef Tenderloin Canapes – with horseradish cream & roasted peppers \$19.99/doz.*

Smoked Salmon Canapes – with capers, cream cheese & diced onion \$18.99/doz.*

Southwest Smoked Chicken & Black Bean Tostada \$16.99/doz.*

Pit Ham, Spinach, Havarti Cheese & Mustard Pinwheels \$14.99/doz.*

**Minimum order of 2 dozen*

Hot Appetizers

Flatbreads – Italian flatbread baked with fresh & sundried tomatoes, artichokes & imported olives OR grilled vegetables \$8.99/ea.

Wild Mushroom Croustades – miniature cups filled with mushroom duxelle & topped with gruyere cheese \$14.99/doz.*

Thai Chicken Satay – ginger-lemongrass chicken skewers with sweet & spicy dipping sauce \$14.99/doz.*

Petit Crab & Salmon Cakes – with caper remoulade \$16.99/doz.*

*Minimum order of 2 dozen

Platter Presentations

Artisan Cheeses – a selection of fine cheeses from our market
12" tray \$39.99 18" tray \$79.99

Meats & Cheeses – imported & domestic selections from our market
12" tray \$55.00 18" tray \$115.00

Fresh Fruits – elegant display of seasonal fruits & berries
12" tray \$34.99 18" tray \$74.99

Crudités – raw seasonal vegetables with herb buttermilk dipping sauce
12" tray \$29.99 18" tray \$59.99

Sun Dried Tomato Spread – presented with market crackers
12" tray \$18.99 18" tray \$29.99

Smoked Salmon – with classic garnish and market crackers
12" tray \$49.99 18" tray \$119.00

SALADS:

Composed

Spoon House – artisan lettuce, English cucumbers, shaved red onions, julienned carrots & grape tomatoes with choice of dressing
Small \$35.99 Large \$55.99

Cherry Festival – artisan lettuce, dried cherries, cashews, goat cheese & hand torn chicken breast with apple cider vinaigrette
Small \$45.99 Large \$89.99

Asian – baby spinach, edamame, pickled ginger & spun carrots with sesame vinaigrette
Small \$42.99 Large \$79.99

Mixed

Marinated Tuscan – fresh mozzarella, cucumbers, grape tomatoes, artichokes & Bermuda onion with champagne basil vinaigrette
Small \$32.99 Large \$64.99

Spoon Cabbage Slaw – with creamy poppy seed dressing
Small \$27.99 Large \$55.99

Pasta – Imported pasta tossed with crisp vegetables in a sun dried tomato vinaigrette
Small \$35.99 Large \$70.99

Classic Caesar – romaine lettuce, parmesan cheese & house made croutons with Spoon Caesar dressing (not tossed)
Small \$39.99 Large \$79.99

Greek – roasted beets, kalamata olives, Bulgarian feta cheese, red onion, grape tomatoes & romaine lettuce with oregano vinaigrette
Small \$39.99 Large \$79.99

Wild Rice – with slivered apple, toasted walnuts, red bell peppers
& cider sage vinaigrette

Small \$39.99 Large \$79.99

Mediterranean Orecchiette – with artichoke hearts, feta, kalamata olives
& mixed bell peppers in a red wine vinaigrette

Small \$42.95 Large \$82.99

Panzanella – tomatoes, red onion, cucumbers, basil, sweet peppers
& ciabatta bread tossed with red wine vinaigrette

Small \$39.99 Large \$79.99

Signature Pecan Chicken – cubed chicken breast, celery, red onion, tarragon,
toasted pecans & Hellmann's mayonnaise

\$11.00/lb.

Signature Dilled Tuna – Albacore tuna, celery, red onion, fresh dill & Hellmann's
mayonnaise

\$11.00/lb.

German Potato – with bacon, hard-boiled egg, celery, onion & cider vinaigrette

\$9.90/lb.

Redskin – in a creamy Dijon dressing with veggies and thick cut bacon

\$9.90/lb.

Veggie Potato – reskin potatoes, carrots, celery, red onion, dill pickles, egg

\$9.90/lb.

Dressings

Raspberry Vinaigrette, Balsamic Vinaigrette, White Balsamic Vinaigrette,
Apple Cider Vinaigrette, Herb Buttermilk

\$15.00/qt., \$ 8.00/16oz., \$ 4.00/8oz.

SANDWICHES:

Boxed Lunches

Perfect for business lunches, Any of the following whole wrapped sandwiches can be added to a box lunch that would include a pickle, bag of potato chips, an apple and a dessert bar.

\$15.00

Petite Baked Rolls

Chicken – shaved grilled chicken, pesto mayonnaise, red onion, lettuce & tomato

\$2.95/ea.

Tuna or Chicken Salad – with bibb lettuce & tomato

\$2.95/ea.

Shaved Beef Loin – thinly sliced beef, roasted red peppers, arugula
& horseradish cream

\$3.95/ea.

Wraps

Chicken – grilled chicken, havarti cheese, lettuce, tomato, honeycup mustard

Whole \$11.95

Chicken Caesar – grilled chicken, romaine lettuce, parmesan cheese,
roma tomatoes, shaved red onion, Spoon Caesar dressing

Whole \$11.95

Turkey Club – roasted turkey breast, bibb lettuce, peppered bacon
& Hellmann's mayonnaise

Whole \$11.95

Vegetarian – hummus, artisan lettuce, avocado, cucumbers, tomato

Whole \$11.95

SOUPS:

Signature Mushroom Brie \$18.00/qt.

Daily Soup Offering \$16.00/qt.

SIDES:

Vegetables

Green Beans – with garlic, shallots, tomatoes & pine nuts \$10.50/lb.

Sugar Snap Peas – with carrots, ginger & sesame seeds \$10.50/lb.

Grilled Seasonal Vegetables \$10.50/lb.

Asparagus – with mushrooms & roasted peppers \$9.90/lb.

Brussel Sprouts \$11.00/lb.

Starches

White Cheddar & Bacon Stuffed Potatoes \$4.95/ea.

Roasted or Mashed Redskins – with garlic & parmesan cheese \$7.00/lb.

Herb Roasted Fingerling Potatoes \$11.00/lb.

Basmati Rice \$9.90/lb.

Wild Rice \$7.90/lb.

Risotto – creamy arborio rice with spinach, shiitake mushrooms & roasted peppers
\$11.90/lb.

SPREADS, SALSAS & SAUCES:

Sun Dried Tomato Spread \$9.90/lb

Spoon Salsa \$8.00/lb.

Avocado Salsa \$9.90/lb.

House Made Marinara \$6.50/pt.

Horseradish Cream \$6.00/pt.

ENTREES:

Signature Mac & Cheese – cavatappi pasta, Smith's peppered bacon, spinach, grilled chicken breast & Grafton white cheddar sauce

Whole Pan \$135.00 ½ pan \$69.00

Chicken Speidini – breaded chicken scallopini rolled around roma tomatoes, onions & asiago cheese finished with tomato basil sauce

\$8.95/serving

Spa Grilled Chicken – lemon rosemary grilled chicken breast with roasted pepper essence

\$8.95/serving

Beef Sirloin Roulades – thinly pounded beef rolled around asparagus, roasted peppers & chevre cheese finished with rosemary jus

\$13.95/serving

Proscuitto Wrapped Salmon – with artichoke, tomato & feta relish

\$8.95/serving

DESSERTS:

Individual Miniature Pastries \$1.25/ea.

Cakes & Pies – Ask about our selections from Zingerman's Bakery & Cateraid of Howell

BRUNCH:

Frittatas(Italian open faced omelette)

Mediterranean –with spinach, roasted peppers, sun dried tomatoes & goat cheese
\$28.99/ea.

Ranch Hand - with bacon, carmelized onions & white cheddar cheese
\$28.99/ea.

Quiches

Lorraine – bacon, onion, gruyere cheese
\$12.95/ea.

Vegetarian – sweet peppers, onion, spinach, mushroom, fontina cheese
\$12.95/ea.

Turkey Broccoli – with white cheddar cheese
\$12.95/ea.

Breakfast Queso

Layers of flour tortillas loaded with scrambled eggs, chorizo, black beans,
corn, tomatoes, green onions & pepper jack cheese.
\$49.99/ea.

This menu is meant as a guide to the types of food we are capable of producing. If there is something you had in mind that you do not see listed here, please ask. We are always happy to make accommodations to give you the best experience possible.

In addition, we are a **FULL** service operation and can handle any types of additional needs you may need for your party including tables, chairs, linens, flatware, glassware and all of your beverage needs including beer, wine & soft drinks.