

# Holiday Catering *by Wild and Woodsy*

## *Entrees*

ROASTED PORK LOIN  
stuffed with walnuts and  
Macintosh Apples

\$12

CHICKEN SALTIMBOCCA  
with Sage and Prosciutto

\$13

HERBED TURKEY BREAST  
with Stuffing

\$13

CORNISH GAME HEN  
filled with wild rice stuffing

\$10

FILLET OF SALMON  
with Chimmicuri Crust

\$14

PORK BABY BACK RIBS  
braised with Red Wine and  
Vegetables

\$11

## *Accompaniments*

SUGAR SNAP PEAS  
with Brown Sugar Carrots

\$3

SAUTÉED BROCCOLI  
with Roasted Garlic

\$3

ROASTED ROOT  
VEGETABLES  
sliced Parsnips, Turnips and  
Fingerling Potatoes

\$4

CASHEW RICE PILAF  
with Roasted Vegetable

\$4

SAUTEED GREEN BEAN

\$4

## *Cold Hors d'Oeuvres*

RUSTIC BREADS  
with Olive Oil and Roasted  
Garlic

\$2

ARTISAN CHEESE PLATE  
selection including Artisanal  
California and Oregon Cheeses  
with Assorted Crackers

\$3

CUCUMBER CUP  
filled with Thai Crab Salad

\$2

BABY RED BLISS POTATOES  
with Caviar and Crème Fraîche

\$3

BELGIAN ENDIVE SPEARS  
topped with Gorgonzola Cheese  
and Walnuts

\$3

## *Hot Hors d'Oeuvres*

HOUSEMADE CROISSANT  
stuffed with Apple, Blue Cheese  
and Walnuts

\$3

STUFFED MUSHROOM CAPS  
with Caramelized Shallots and  
Herbs

\$3

SPINACH PHYLLO  
TRIANGLES  
with Feta and Dill

\$3

GRILLED CILANTRO LIME  
SHRIMP  
with Citrus Herb Relish

\$4

MARYLAND CRAB CAKES  
topped with Lemon Tartar  
Sauce

\$4

Items are priced per person. And must be a single decision menu  
Orders must be confirmed 72 hours before the event.  
360-229-1388 [www.wildandwoody.com](http://www.wildandwoody.com)

