



What sets the Wooden Nickel Catering Company apart from the rest? Our catering company has served as the Willamette Valley's Signature Caterer for over 25 years and has provided impeccable service to thousands of clients. We are proud to offer you on-site cooking options, regardless of your venue, so your food is prepared hot just minutes before you are ready to enjoy! We only use top quality food, the best customer service, and we guarantee your total satisfaction.

FREQUENTLY ASKED QUESTIONS AND ANSWERS:

What is included in the per person price? *The "per person price" is based on a full service buffet cater and includes freshly prepared food, high quality paper products, set up/break down a buffet style service (up to three hours for most events). Gratuity will be included in your final contract at 18% for full service.*

How do I start the process of picking out my menu? *Start by reviewing our pre-designed menus. These are some of our customer favorites! Or you may design your own. Have something in mind or have a favorite family recipe? Let us know, we can make it happen for you!*

Why do we include gratuity amount? *Gratuity is included on your contract and payable upon the completion of your event. Gratuity is based upon the service provided at your event and is distributed to the hardworking staff who helps ensure that your event is a success.*

When do I pay for my event? *A deposit of is required to hold your event date and is due with your signed contract. We ask for 25% of your total invoice at the time of booking your even. Your final payment is due on or before the day of your event. We do accept major credit cards, checks and cash.*

Do you offer tastings? *Yes and the cost is \$35 per person and are full sized portions, and free for the Bride & Groom, when you book with us. If you choose to do this, you must have your menu picked out prior to the tasting. Any additional guests will be charged the \$35.*

I would like to have cloth linens for my event. *We can provide solid color restaurant-quality linens to you at a very reasonable price. We also provide the linens to dress our buffet tables at no cost to you! If your event is longer than the catering service is needed we ask that you will return the linens by the following business day after your event. Please call our office for a quote for your specific event.*

The facility where I am holding my event charges the caterer a fee. How does this affect me? *We will list the charge as a separate item on your invoice. It will be the exact amount we are required to pay the facility. Your contract will reflect this addition.*

Can you provide alcohol service for my event? *Yes, we can provide bar service in addition to catering or bar services only. The attached menus will explain the details with this service, insurance guidelines do not allow us to serve the beer or spirits unless we are providing it, with the exception of a wine corkage fee.*

Can I provide some of the alcohol or ask for specialty drinks? *Yes, we will allow you to provide personalized or sentimental wine to be served by our servers with a \$12 per bottle corkage fee. We can prepare a specialty drink or purchase a specialty liquor, wine, or beer if it is available to us.*

What if I need tables, chairs or specialty items? *We can refer a rental company as well as take care of all the details! The cost will be reflected on your invoice.*

What if I need my wedding cake or other dessert cut and served? *Yes, we can do that! Please see menu for pricing and note that we will not be responsible for the handling of your wedding cake before or after we have cut and served. If we are providing your dessert, we will take care of all the clean-up and disposal or disbursement of the remaining dessert.*

Is there a delivery fee? *It depends on where the event is taking place. For all drop-off services there will be a delivery fee, the cost/quote is based on your location. (Starts at \$30 and up.)*

Do I have to have staff at my event? *We will work with you to find the appropriate menu and services that are needed to make your event exactly as you envision it. Full service includes staff and drop off but not pick up.*

How will the food stay hot and fresh before we eating? *We cook on-site for groups over 50 guests (and for a fee or minimum order of \$500) and will adhere to the timeline you provide us. If you have a last minute on-site change, please alert our kitchen immediately so that we can compensate for the time adjustment.*

Can I order multiple entrees and sides for my guests? *Yes! You receive a discount per person with each additional item ordered. There are two options: 1. Order enough of both entrées for everyone (discounted) 2. Get an RSVP from your guest regarding their entrees? (This may be more work up front but will save you money in the long run.)*

Will I receive a discount if my guest count is over a certain number? *Yes please inquire with our office for groups over 200 people.*

Do you do cater to smaller groups? *The small groups under 30 people we unfortunately cannot do full service events for but do offer pick up or delivery if our schedule allows and starting at a minimum of \$500. Groups under 50 people will be charged additional fees.*

When is the final guest count due? *10 business days before your event.*

What do you do with the leftover food? *You can specify your wishes and they will be repeated and honored in your contract. We are not responsible for the food temperature and holding of your left over food.*

What are my service options? *You have three options: 1. full service cater (includes staff and buffet style service). Gratuity for this type of catered service is 18% 2. Drop-off service. The food will be in aluminum containers, with aluminum foil covering or plastic wrap. Paper products are included with this option. Your delivery fee will be based on the location of your event as well as your total menu cost. Gratuity for this type of catered service is 10%. 3. Pick-up cater with pick-up at our Silverton location, ready to serve. The food will be in aluminum containers, with aluminum foil covering or plastic wrap. Paper products are not included with this option; you have the option to order them from us if you like. Gratuity for this service is 10%. We also rent out our chaffing dishes for the pick-up, drop-off.*

If you need further information or clarification on
anything, feel free to give us a call!

Our only limit is your imagination!

Appetizers

Served Cold or Room Temperature	Per Person
Fresh Vegetable Crudités with Herb Dip\$2.45 or Deluxe Vegetable Crudités with Herb Dip\$4.16	
Fresh Fruit Tray Add Pineapple Fruit Dip for.25¢	\$4.21
Fresh Fruit Skewers	\$5.77
Fresh Watermelon Platter.....	\$2.25
Assorted Cubed Cheese & Cracker Tray Medium Cheddar & Swiss	\$4.21
Deluxe Whole Cheeses with Baguettes & Crackers: Choice of 3 Types.....	\$4.77
Deli Meat Tray: Turkey, Ham & Roast Beef with Sliced Baguettes & Dijonaise add Sliced Cheese for \$2.50	\$6.81
House Made Spinach Dip with Crackers or Baguette Slices	\$3.86
House Smoked Salmon Dip with Crackers or Baguette Slices	\$4.45
Cowboy Caviar Black Bean, Tomato & Corn Salsa served with Tortilla Chips	\$3.86
Antipasto Tray of Olives, Cheeses, Salami, Marinated Vegetables & Bread Sticks	\$6.81
Antipasto Skewers Tomato, Swiss Cheese, Salami, and Olives.....	\$4.32
Marinated Cheese Tortellini, Fresh Basil & Plum Tomato Skewers	\$3.85
Caprese Skewers Tomato, Fresh Mozzarella, and Basil (Balsamic Glaze available on Request)	\$3.85
Bay Shrimp Cocktail Cups Slaw, House Cocktail Sauce & Fresh Lemons	\$5.23
Tomato Bruschetta Toasted Baguettes with Fresh Tomatoes, Garlic, Red Onion & Fresh Basil.....	\$3.86
Strawberry Bruschetta Toasted Baguettes with Strawberries, Lemon Ricotta, Balsamic Glaze & Basil	\$3.95
Endive Spears with Pecans, Dried Cranberries & Gorgonzola Cream Cheese with a Honey Drizzle	\$3.55
Endive Spears Filled with a Chicken Curry Salad with Cranberries & Pecans	\$3.81
Pear & Gorgonzola Bruschetta Toasted Baguettes with Pears, Pecans, Gorgonzola Cheese & Honey.....	\$3.86
Assorted Sandwich Wraps Tortillas filled with Tomato, Onion, Lettuce & Cheese (choices below)	\$4.86
Chicken Caesar, Santa Fe Chicken, BLT, Turkey Club, Veggie, Ass'd. Deli Meats, ask for your favorite	\$4.86
Mexican Layered Bean Dip served with Tortilla Chips - Add Salsa for 75¢	\$4.01
Roasted Garlic Hummus with Crackers or Pita Chips	\$3.65
Tortilla Chips & Chunky Salsa Add Guacamole for an additional \$1.00	\$3.00
Chicken Curry Salad Phyllo Cups.....	\$3.86
Shrimp Salad Tartlets with a Lemon Aioli & Fresh Dill	\$4.37
Mini Sub Sandwich Platter on Fresh Baked Baguettes Turkey, Ham, Lettuce, Tomato, Onion & Cheese	\$5.25

Not on the menu?! Just ask we can accommodate almost any request!

Must order a minimum of 5 food items if not served with a meal.

~Consuming raw or undercooked meat & eggs may increase your risk of foodborne illness, especially if you have a medical condition

Passed appetizer service is available upon request with a fee per hour per server

Appetizers

Served Hot

Per Person

Meatballs – Sauces: Sweet & Sour, Marinara, Teriyaki, Swedish Sauce, Sweet Chili, Bang Bang or BBQ.....	\$3.91
Stuffed Mushrooms – Choice of: Spinach & Bacon, Sausage or Shrimp	\$4.21
Stuffed Mushrooms – Choice of: Garlic Cheese, or Parmesan & Pesto.....	\$4.11
Jalapeno Bacon & Cheddar Popper Dip with Tortilla Chips or Sliced Baguettes	\$4.16
Parmesan Spinach & Artichoke Dip with Tortilla Chips or Sliced Baguettes	\$4.16
Warm Brie with Brown Sugar Butter & Hazelnuts served with Sliced Baguettes or Crackers	\$4.21
Assorted Mini Quiches	\$3.97
Spanakopita Triangles or Cups Phyllo Filled with Spinach & Feta Cheese	\$3.97
Grilled Chicken Bites Choice of: Teriyaki Glazed or Santa Fe Style	\$4.72
Hand-Crafted BBQ Sausage Bites with Onions & Peppers in a Bier BBQ Sauce	\$4.72
St. Louis Cocktail Ribs served with our House BBQ Sauce (3 per person).....	\$6.28
Chicken Wings - Choice of: Teriyaki, BBQ, Buffalo, Bang Bang or Sweet & Sour	\$4.52
Boneless Chicken Wings tossed in Choice of Sauce	\$4.78
Baby Red Potatoes Stuffed with Bacon, Cheese, Sour Cream & Green Onions	\$4.48
Mini Spring Rolls with Dipping Sauce	\$3.97
Pulled Pork Slider with a Potato Roll, BBQ Sauce, Cheese & Onion	\$5.23
Chopped Brisket Slider with a Potato Roll, BBQ Sauce, Cheese & Onion	\$5.53
Hamburger Slider with Potato Roll, Burger Sauce & Pickle	\$5.25
Hawaiian Chicken Slider Teriyaki Glazed Chicken with a Potato Roll with Pineapple Coleslaw	\$5.53
Nacho Bar: Refried Beans, Salsa, Sour Cream, Jalapeños & Nacho Cheese (add \$2.00 chicken or beef)	\$6.25
Baked Brie & Raspberry Crowns In Phyllo Cups	\$4.32
Three Cheese Sweet Onion & Spinach Crowns (add bacon for .25¢)	\$4.32
Little Pigs in a Blanket in a Puffed Pastry with Catsup & Mustard	\$3.96
Crispy Asiago Asparagus Royals	\$4.21

Appetizers may not be used as an entrée

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Entrées

Single Entrée Options

Slow Smoked Prime Rib(10oz cut)with Au Jus and Horseradish Sauce(Carved Item)	\$13.75
Slow Smoked Barbeque Baron of Beef (for groups of 75 or over) with Ajus & Horse Radish Sauce	\$11.65
Savory Barbeque Sliced Brisket with our House BBQ Sauce on the Side	\$11.95
Tri-Tip Roast with House Rub or Marinated (Carved Item)	\$11.05
Beef Tenderloin topped with a Whiskey Pepper Sauce or Black Pepper Mornay (Carved Item)	\$14.55
Nickel Burger Bar Famous Rectangular Burgers with all the Condiments	\$8.00
Hamburgers (Garden Burgers add\$1.00) Comes with all the Condiments	\$7.00
Grilled Chicken Breast, boneless & skinless with choice of House Seasoning	\$8.75
Choice of: Teriyaki Glaze, Sweet & Sour, Bang Bang, Nickel Season, Roasted Garlic Pepper, Cajun, Parmesan, Sweet Chili, Lemon Pepper, Creamy Dijon, Garlic Mornay, Marinara, Pesto, Hollandaise & Rosemary Béchamel ect.	\$1.00
Tropical Chicken topped in a Pineapple Bang Bang Sauce & Toasted Coconut or Sweet & Sour	\$8.85
BBQ Boneless Chicken Thighs with BBQ Sauce on the Side	\$8.65
Smoked Chicken Hindquarters	\$9.10
Nickel Chicken - topped with Grilled Garlic Shrimp, Jack Cheese & Scallions	\$13.30
Monterey Chicken - topped with Bacon, Tomatoes, Jack Cheese, Scallions & Light BBQ Sauce Drizzle	\$9.10
Raspberry Chicken - topped with Raspberry Glaze, Scallions & Jack or Bleu Cheese	\$9.10
Chicken Cordon Bleu- Chicken Breast with Ham & Cheese Topped with Hollandaise	\$10.20
Smoked Chicken Hindquarters Choice of Whole or Cut in Half	\$9.75
Citrus Glazed Cornish Hens: Choices Cranberry Rice Pilaf or Cornbread Mushroom Stuffing	\$12.00
Roasted Turkey Breast with our Special Nickel Seasoning (Carved Item)	\$10.90
Ham topped with a Brown Sugar Glaze	\$8.75
Pork Prime Rib with a Dijon Béchamel Sauce or Demi Glaze (Carved Item)	\$11.50
Rosemary Roasted Pork Loin w/ a Mushroom Demi-Glaze (Carved Item) or stuffed loin\$1.35	\$10.50
Barbeque Boneless Country Style Pork Ribs	\$10.05
Barbeque St. Louis Style Pork Ribs with a Dry Rub and Light BBQ Sauce	\$12.05
Pig Roast (guest count of 75 or over required , fewer than 75, you may order Pulled Pork or Whole Roast Pork)	\$16.15
Slow Smoked Pulled Pork Served with our House BBQ Sauce on the Side (same price as a sandwich)	\$9.35
Hand Crafted Smoked German Sausage on a Hoagie Style Bun with all the Condiment	\$7.15
House Salmon - with Choice of Sauce	\$13.25
Halibut or Salmon Supreme topped w/Lemon Cream Sauce, Bay Shrimp & Cheddar Cheese	\$14.95
Jumbo Prawn & Scallop Scampi with Butter, White Wine, Tomato, Mushrooms, and Scallions	\$21.15
Seafood Boil- Shrimp, Crawfish, Mussels, Clams, Crab, Corn Cobbett's & Baby Red Potatoes	Market Price
Crawfish Boil- Fresh Crawfish, Corn Cobbett's & Baby Red Potatoes	Market Price

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For two or more entrees, receive \$3.00 off each additional choice. (servings for all) Discount varies on prices under \$9.50

RSVP count on split entrees available. There are no discounts on split entrées.

Menu prices include full buffet service and paper & plastic dinnerware, staff, setup & breakdown

Onsite cooking is available for events fewer than 50 guests for an additional \$150.00

Prices are per person and are based on 50 guests or more.

Please add \$1.60 per person for groups less than 50 and \$2.65 per person for groups under 25.

Starch Selections

Baked Potatoes with Condiments (Bacon Pieces, Cheese, Butter, Sour Cream & Scallions).....	\$3.00
Garlic Mashed Potatoes topped with a Butter Sauce (add Gravy for .50¢ pp).....	\$2.50
Garlic Mashed Potatoes with Gruyere Cheese	\$2.75
Loaded Mashed Potatoes with Sour Cream, Butter, Bacon, Cheese & Scallions	\$3.00
Herb Roasted Baby Red Potatoes Tossed with Butter.....	\$2.75
Baked Parmesan Baby Red Potatoes or Parmesan Potato Wedges	\$2.80
Truffle Mashed Potatoes Drizzled with Truffle Butter	\$3.10
House Baked Macaroni & Cheese (add Jalapeño & Bacon for .75¢).....	\$3.00
Creamy Garlic Alfredo Sauce with Choice of Pasta	\$3.00
Baked Russet Au Gratin (Otherwise famously known as our "Cheesy Potatoes")	\$3.00
Country Style Baked Beans: Dark Molasses Sweet Onions and Bell Peppers	\$2.50
Cowboy Bacon Baked Beans with Bacon Pieces, Sweet Onions & Bell Peppers	\$2.65
Baked Griller Beans: Black Beans, Pinto Beans, Red Beans, Corn with Onions & Bell Peppers.....	\$2.50
Authentic Refried Beans: House Made Pinto Beans Choice of Whole or Mashed	\$2.50
Spanish Rice	\$2.50
Rice Pilaf (add Hazelnuts & Cranberries for .50¢)	\$2.50
House Made Cornbread Stuffing	\$2.75
Coconut Rice Made with Real Coconut Milk and topped with Toasted Coconut	\$2.65

Vegetable Selections

Steamed House Vegetable Medley Broccoli, Cauliflower, Carrots, Red Onion & Green Beans	\$2.50
Steamed Broccoli with a Lemon Butter Sauce.....	\$2.50
Seasoned Blanched Asparagus	\$3.95
Northwest Vegetable Medley Asparagus, Carrots, Onion, Broccoli, Cauliflower & Green Beans	\$2.75
Glazed Carrots or Honey Dill Glazed Carrots	\$2.50
South Western Vegetable Medley Assorted Bell Peppers, Onion, Zucchini, & Mushroom.....	\$2.65
Sautéed Zucchini, Mushrooms & Sweet Onions topped with Shredded Parmesan Cheese	\$2.65
Green Beans Almandine topped with Almandine Sauce & Toasted Almonds	\$2.65
Steamed Broccoli & Cauliflower Medley.....	\$2.50
Local Corn on the Cob with Butter Sauce (seasonal)	\$2.50
Corn Niblets with Fresh Butter Sauce or South Western Sauce Onion & Assorted Bell Peppers..	\$2.50
Fresh Steamed Green Beans (Add Sweet Onion & Bacon for .50¢).....	\$2.50
French Onion & Fresh Green Bean Casserole	\$2.65
Holiday Green Beans Fresh Steamed Green Beans with Red Bell Peppers	\$2.55
Grilled Brussels Sprouts with Bacon & Sweet Onion.....	\$3.95
House Made Cheese Sauce and Hollandaise	\$1.00

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Receive 50¢ off each additional Starch and Vegetable Choice

Have a Favorite.....Just Ask!!

Salad Selections

	Per Person
Traditional House Salads	
Nickel Potato Salad Made in house with Dill Pickles, Eggs, Celery, Potatoes Topped with Scallions	\$2.50
House Macaroni Salad with Dill Pickles, Celery, Eggs & Our House Made Dressing	\$2.50
Tossed Green Salad with House Dressings & Home Style Croutons	\$2.50
Caesar Salad Diced Romaine Hearts, Fresh Grated Parmesan, Garlic Croutons & House Caesar Dressing	\$2.50
Spring Mix Salad with House Made Dressings & Home style Croutons	\$2.50
Premium Salads	
Per Person	
German Potato Salad with Red Potatoes, Sour Cream, Red Onions & Bacon	\$2.65
Fresh Fruit Salad Assorted Fresh Diced Fruit or Ambrosia Fruit Salad with Dressing.....	\$2.85
Citrus Quinoa Salad with Mandarin Oranges, Scallions, Dried Cranberries & Sliced Almonds	\$2.65
Coleslaw (add Pineapple for 25¢).....	\$2.00
Mandarin & Cranberry Spring Salad Dried Cranberries , Mandarin Oranges, Pecans & Scallions	\$3.00
Strawberry & Feta Spring Salad :Strawberries, Feta Cheese, Sliced Almond & Thin Sliced Red Onion.	\$3.00
Spanish Slaw with Cilantro, Onions, Carrot , Cabbage & Citrus Dressing.....	\$2.00
Garden Fresh Pasta Salad with Tomato, Bell Pepper, Olives, Onion, Cucumber & Italian Style Dressing	\$2.65
Fiesta Pasta Salad with Bell Peppers, Black Beans, Corn, Bacon & Cilantro Mexican Style Ranch	\$2.65
Broccoli Salad with Broccoli, Red Onion, Bacon, Sunflower Seeds, Raisins & a House Made Dressing	\$2.50
Athenian Mediterranean with Spring Greens, Tomatoes, Onions, Feta & Olives	\$3.00
Spring Mix Salad with Fresh Pears, Bleu Cheese Crumbles & Pecans with Raspberry Vinaigrette	\$3.00
Cucumber Tomato Salad with Red Onions Drizzled with a Creamy Dill Vinaigrette.....	\$3.00
Spinach Salad with Cranberries, Mushrooms, Sliced Red Onions & Bacon Pieces	\$3.00
Garden Fresh Vegetable Salad topped with Tomato, Cucumber, Red Onion, Broccoli & Cauliflower.....	\$3.00
BLT Salad Bacon, Tomato, Cheddar Cube & Scallions	\$3.00

Bread Selections

	Per Person
Wheat Dinner Roll with Butter.....	\$1.75
French Roll with Butter.....	\$1.75
Garlic Bread	\$1.50
Sourdough Roll with Butter.....	\$1.75
Asiago Cheese Bread Sliced with Butter.....	\$1.75
Rosemary & Asiago Focaccia Bread	\$1.50
Cornbread with Butter add Diced Jalapeño for .25¢	\$1.75
Garlic & Parmesan Breadsticks	\$1.50
Country Style Biscuits with Butter or Honey Butter for .10¢ more.....	\$ 1.75

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Have a Favorite.....Just Ask!!

All Salads and Breads are Made From Scratch in House!

Receive 50¢ off each additional Salad or Bread Choice

Vegetarian & Pasta Entrees & Boxed Lunches

Vegetarian Entrées

Chick-Ken Shredded Protein Plant Based Meat Substitute with BBQ Sauce on the side	\$9.05
Garden Primavera Lasagna with Roasted Garlic Béchamel	\$9.65
Garden Burgers with Condiments.....	\$8.00
Eggplant Parmesan with Three Cheeses & House Marinara	\$9.30
Grilled Eggplant or Portabella with Our House Seasoning & Olive Oil	\$8.75
Garden Primavera Stuffed Vegetable Choice of Bell Peppers, Zucchini, Portabella or Eggplant	\$9.30
Grilled Veggie Kabobs	\$8.25
Yakisoba Noodles & Vegetable Stir Fry	\$9.75
Pasta Primavera with Steamed Garden Vegetables & Topped with a Roasted Garlic & Asiago Mornay	\$9.05

Popular Pasta Entrée Selections

Have a favorite sauce or pasta just ask! The options are endless!

Chicken Fettuccine & House Garlic Alfredo Sauce	\$9.25
Traditional Beef & Mozzarella Lasagna	\$9.75
Spaghetti & Meatballs & Traditional House Marinara	\$9.25
Spaghetti with Traditional Beef Bolognese	\$9.00
Four Cheese Ravioli with Sauce Choice	\$8.50
Portabella Mushroom & Garlic Ravioli with Sauce Choice	\$8.75

Boxed Lunch Menus available anytime \$9.95

Each boxed lunch includes one sandwich, choice of one salad or side.

Each selection has a minimum of 10 per order

Sandwich or Wrap Selections (Have a favorite just ask!)

Oven Roasted Turkey, Honey Ham, Roast Beef, Tuna Salad with Dill Pickles & Onions, Egg Salad w/ Scallions, Chicken Salad, Celery, Onion & Red Grapes, Chicken Caesar, Santa Fe Chicken, Veggie Sandwich or Wrap

Deluxe Salads come with one Side Choice and a Roll with Butter

Chicken Caesar, Nickel Cobb, Chef, Ultimate Vegetable or Taco with Ground Beef or Chicken
Choice of Dressing: Ranch or Italian (Ask for favorite)

Sides

Individual Bagged Potato Chips, Brownie, Cookie, Granola Bar, Carrots with Ranch or Whole Fruit

Salad Choices

House Potato, German Potato, Macaroni, Garden Pasta, Coleslaw, Fruit Salad

Delivery or Pick up Only. (delivery fees will vary depending on location of event)

These menus aren't available for wedding meals

If you need a catered lunch for your wedding please inquire.

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Dessert & Beverages

Desserts	Per Person
Fresh Baked Assorted Cookies	\$1.50
Chocolate Brownies add Nuts for ..15¢	\$1.50
Decadent Chocolate Truffle Brownies add .50¢ for Whipped Cream or \$1.50 for Ice Cream	\$2.00
Fresh Baked Cookies & Brownies	\$1.50
Angel Food Cake with Berry Sauce & Whipped Cream	\$4.50
Sheet Cakes – ask for your favorite	\$4.25
Strawberry Shortcake or Seasonal Fruit ask for favorite	\$5.50
Nickel Fruit Cobblers, Seasonal Fruit	\$5.50
Nickel Fruit Crisps Peach, Marion berry or Apple ask for favorite	\$5.50
Lemon Bars	\$4.50
Ice Cream Sundae Bar – self serve w/ vanilla ice cream & three toppings	\$5.00
Southern Pecan Bread Pudding...with a Whiskey Butter Sauce.....	\$4.50
Chocolate Fountain with choice of three dippers*	\$6.95

*Assorted Fruit, Strawberries, Marshmallows, Pretzels, Cake, Cookies, Doughnuts or Brownies

Apple Strudel Cake with a Caramel Rum Sauce	\$4.50
Raspberry Cherry Crunch with Whipped Cream	\$5.50
Chocolate Truffle Cake	\$5.00
Assorted Cheesecake.....	\$6.00
Cheesecake Bar – includes chocolate, caramel & berry toppings on the side	\$6.50
Fresh Baked Pie ~ ask about your favorite! A la Mode add \$1.50.....	\$5.50
Petit Fours (Elegant Bite Size Cakes)	\$4.50
Chocolate Covered Strawberries (Seasonal) Each.....	\$2.50

Custom desserts available upon request

Self Serve Beverages – Iced Tea, Punch, Lemonade, Infused Waters etc..

One Beverage Selection	\$1.75
Two Beverage Selections	\$2.50
Three Beverage Selections	\$3.50

*Strawberry Lemonade is available for an additional 50¢ per person

Additional Beverage Options

Coffee & Tea with Cream & Sugars	\$ 3.00
Coffee Service Cream & Sugars	\$ 2.50
Bottled Water – single serving	\$2.00ea
Fruit Water: Lemon Cucumber, Pineapple Mint, Raspberry Lime, Blackberry Sage etc.	\$2.00
Assorted Sodas – 12 oz can	\$1.75ea
Fountain Sodas - unlimited refills (minimum 75 guests, must be ordered for all guests)	\$2.50per person
Assorted Fruit Juices	\$2.50per person

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Table Settings & Rentals

China

Full Table Setting (6" salad plate & salad fork, 10" dinner plate, fork, knife, spoon, water glass and coffee cup)	\$5.75 per person
Dinner Buffet (includes 10" plate, fork, knife and paper napkin) add Linen napkin for .80¢	\$3.25 per person
Coffee Service (includes coffee mug & spoon)	\$2.10 per person
Appetizer/Dessert (includes 6" plate, fork & paper napkin)	\$1.65 per person
Wine, Water or Beer Glasses	\$0.70 per person
Bowl & Spoon	\$1.20 per person
Utensils (knife, fork or spoon)	\$0.55 per person

Elegant Clear Plastic Products or Biodegradable

Dinner Buffet (includes 10" plate, fork, knife & paper napkin)	\$1.75 per person
Appetizer/Dessert (includes 6" plate, fork & paper napkin)	\$1.25 per person
Bowl, Spoon & Paper Napkin	\$1.00 per person
Tumblers (7oz - suitable for wine)	\$0.30 per person
Tumblers (9oz - suitable for punch, lemonade, ice tea, etc)	\$0.30 per person
Beverage Cup (16 oz. - suitable for cold beverages, beer, fountain sodas, etc)	\$0.30 per person
Water Pitchers/Water Carafes for Guest Tables (empty client to fill & refill)	\$7.00 each
Champagne Flutes	\$1.25 per person
Biodegradable Dinnerware Plate, Fork & Knife	\$2.25 per person
Chinet Plates & Bowls (10, 8 or 6 inch plates)	\$0.30 per person
Plastic Utensil (knife, fork & napkin)	\$0.30 per person
Biodegradable Drink Cups (5, 7, 9 or 16 oz.)	\$0.30 per person

Linens

87"x87" Square Tablecloth (suitable for 5' rounds)	\$8.00 each
54"x120" Buffet Length Tablecloth (suitable for 8' buffet tables)	\$8.00 each
54"x54" Toppers (suitable for topping 5' rounds with a contrasting color)	\$6.00 each
Cloth Napkins (includes folding)	\$0.80 each

Services

Cake Cutting Service (no plates, just a server for cake cutting)	\$65.00
Cake Cutting Service (6" paper plate, plastic fork, paper napkin, server and placing on plates)	\$1.50 per person
Cake Cutting Service (6" clear plastic plate, clear plastic fork, paper napkin, server and placing on plates)	\$2.50 per person
Cake Cutting Service (6" china plate, fork, paper napkin, server and placing on plates)	\$3.00 per person
Add nuts & mints	\$2.50 per person
Champagne Toast (includes champagne, plastic champagne flute, & licensed server)	\$7.50 per person
Cider Toast (includes cider, plastic champagne flute, & licensed server)	\$6.00 per person
Water Service (pitchers placed on each guest table, refilled as needed)	\$10.00 each

Alcohol Beverage Service Package with Catering

The Wooden Nickel is pleased to provide alcohol beverage service for your event. We are able to provide anything from wine and beer to a full bar with well and premium liquor. Please ask if you would like us to include a particular brand or specialty item. Wooden Nickel requires a Minimum Sales Guarantee for each bar requested. This dollar amount is based on the number of guests attending your event - see below for pricing.

Description of Bar Types:

Hosted Bar - Client purchases drinks for the guests.

Non-Hosted Bar - Guests purchase their drinks.

We do offer a Hosted bar to a certain dollar amount, then switch to a No Host cash bar.

Alcohol Service Package Prices

Beer and Wine : Hosted or Non-Hosted Bars

100 guests or less	\$600.00
100 - 150	\$700.00
150 - 250	\$800.00
250 guests or more	\$900.00

Full Spirit Bar (Hosted or Non-Hosted)\$1,000 Minimum Sales Guarantee

Basic Well Bar Includes: Beer, Assorted Wine, Whiskey, Scotch, Gin, Vodka, Rum & Tequila.

With Standard Mixers. Full bar includes premium and top shelf liquor. Ask about beer choices.

Beer

Domestic Beer (Draft) - 16 oz.....\$5.00 each

Micro Brews (Draft) - 16 oz.....\$6.00 each

Wine

White Wine \$7.00 glass

Red Wine \$8.00 glass

Spirits

Well Drink 9 oz\$6.00 Call Drink 9 oz.....\$7.00 Premium Drink 9 oz.....\$8.00

Alcohol Service Package Includes:

- All OLCC Licenses
- Bartender's ~ We use 1 bartender per 200 guests. Please ask if you would like additional servers.
 For hosted & non-hosted bars a licensed server is required at a rate of \$30.00 per hour.
- Clear plastic beverage cups, Ice, bar setup & breakdown. Please ask about glassware rentals.
- Standard bars are 4hour service period to extend the bar service it is \$100 per hour.
- Suggested gratuity is 20% of final bar sales.
- If you choose to provide your own wine there is a corkage fee is \$12.00 per bottle.

Breakfast Menu

Quick Start	\$11.50 per person
Fresh Sliced Fruit, Yogurt, Choice of : Pastries, Warm Cinnamon Rolls, or Biscuits with Jam & Butter	
Early Bird Combo	\$14.25 per person
Egg Casserole Baked with Shredded Potatoes, Diced Ham, Cheese, Onions, & Bell Peppers. Served with Fresh Sliced Fruit, Warm Biscuits Butter & Jam	
Northwest Scrambler	\$15.25 per person
Scrambled Eggs with a choice of Smoked Bacon, Sliced Ham or Sausage. Oven Roasted Breakfast Potatoes, Fresh Sliced Fruit & Biscuits with Butter & Jam	
Desayuno	\$14.25 per person
Breakfast Tacos: Corn & Flour Tortillas, Scrambled Eggs with Bell Peppers, Onions, Cheese, & Sausage. Condiments: Salsa, Sour Cream & Hot Sauce Served with Fresh Sliced Fruit	
All American	\$16.95 per person
Homemade Biscuits & Country Sausage Gravy with a choice of Potatoes: O'Brian or Oven Roasted Breakfast Potatoes. Served with Fresh Sliced Fruit, Scrambled Eggs & Choice of meat: Bacon, Ham or Sausage.	
Sweet Beginnings	\$12.00 per person
Waffles with Strawberries, Whip Cream, Maple Syrup & Butter Served with Fresh Fruit.	
Break-Fast	\$12.25 per person
Build your own Break-Fast Sandwiches ~Choice of: Croissant, Biscuit or Mini Bagel Served w/Scrambled Eggs, Cheese, Choice of One Meat: Bacon, Smoked Ham or Sausage Patty & Fresh Fruit Platter	
Rise and Shine	\$14.25 per person
Eggs Florentine Casserole with Bacon, Cheese, Caramelized Onions & Spinach Served w/ Oven Roasted Potatoes & Biscuits with Butter & Jam.	
<u>Additional Sides for Menus Above</u>	
Quiche – serves 6 *Ask for your favorite!!	\$30.00 per pie
House Country Style Sausage Gravy	\$3.25 per person
Buttermilk Biscuits with Butter & Jam	\$2.00 per person
Scrambled Eggs	\$3.50 per person
Potatoes O'Brian or Oven Roasted Potatoes	\$3.50 per person
Smoked Bacon, Sliced Ham, or Sausage	\$4.75 per person

Gratuity is not included in the package pricing.

~Consuming raw or undercooked meat & eggs may increase your risk of foodborne illness, especially if you have a medical condition

Onsite cooking is available for events fewer than 50 guests for an additional \$150.00..
Please add \$1.60 per person for groups under 50 and \$2.65 per person for groups under 25.

Kids Menu

Kids Menu ages 2 to 10 years

One Entree 2 Sides \$10.00

Entrees: Mac & Cheese, Hot Dogs, Slider Burgers, Mini Corn Dogs, Three Cheese & Pepperoni Pizzas or Chicken Tenders (everything comes with the appropriate condiments and sauces)

&

Sides: Chips, Watermelon, Cookies, Brownies, Fruit, Carrots with Ranch, Glazed Carrots, Green Beans, Corn Cobbett's or Juice

A separate buffet table will be set up for the children's selections.

Must have no less than 30 kids for children's buffet. If count is less than 30 they will only be charged \$10.00 per child and will go through the same buffet as adults.

Have a Favorite Just Ask!

~~Consuming raw or undercooked meat & eggs may increase your risk of foodborne illness, especially if you have a medical condition
For two or more entrees, receive \$3.00 off each additional choice. (servings for all) Discount varies on prices under \$6.50

RSVP count on split entrees available. There are no discounts on split entrées.

Onsite cooking is available for events fewer than 50 guests for an additional \$150.00

Prices are per person and are based on 50 guests or more.

Please add \$1.60 per person for groups less than 50 and \$2.65 per person for groups under 25.