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What sets the Wooden Nickel Catering Company apart from the rest?

The Wooden Nickel Catering Company has served as the Willamette Valley's Signature Caterer for over 20 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, offer the best customer service, and we guarantee your total satisfaction.

What is included in the per person price?

The per person price on the menu not only includes your freshly prepared food, but also high quality paper products, the labor to set up, maintain and break down a buffet style service (up to three hours for most events). If you are interested in having china plates and utensils, elegant clear plastic, bar service, or if you would like to know if we can accommodate a sit-down service for your event, please call us for a custom quote. Gratuity is not included, however, an optional suggestion will be included in your final contract.

Why do we include an optional gratuity amount?

Gratuity is included on your contract to help you figure out the approximate total due. Gratuity is optional 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.

What is the purpose of the contract and why do I need to sign one?

We are happy to verbally confirm availability of your desired date, however, all bookings are considered tentative until we receive your signed contract and your deposit. The contract is designed to specify and guarantee the date and details of your event. Having a contract between us assures you that we won't book the date you have reserved as well as protecting us from lost business once we commit to catering your function on that date. Your contract will state the deadline for your final guest count, the deposit due, when full payment must be received and all other event details.

When do I pay for my event?

A deposit 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 event, your contract will specify the amount. Your final payment is due at the close of your event. We do accept major credit cards, checks and cash.

I would like to have cloth linens for my event. Can you help me?

We'd be glad to! We can provide solid color restaurant-quality linens to you at a very reasonable price. We are happy to work with you to determine how to best decorate your guest tables and buffet tables to ensure your event is exactly as you envision it. We also provide the linens to dress our buffet tables at no cost to you! 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?

If the facility you are using for your event requires the caterer to pay a fee (usually a percentage of the food and beverage), then we will list that as a separate item on your invoice. It will be the exact amount we are required to pay the facility – nothing more. Your contract will specify whether the facility you have selected requires caterers to pay a fee.

Can you provide alcohol service for my event?

Yes, we are proud to offer alcohol services for your event. We can provide bar service for events at which we are already catering or we can provide bar services only. The attached menus will explain the details involved with this service.

Can I provide the alcohol and have your licensed server, serve at my event?

Unfortunately, we are unable to serve the alcohol unless we are providing it. Insurance guidelines do not allow this.

Can I provide some of the alcohol or ask for specialty drinks?

Yes, we will allow personalized or sentimental wine to be served by our servers. There will be a \$8.00 per bottle corkage fee, which will be added to your invoice. Yes, we will prepare a specialty drink or purchase a specialty liquor, wine, or beer if it is available to us.

What if I need to rent tables, chairs or specialty items?

We would be glad to refer a rental company, or we can take your order and take care of all the details, which would include ordering your items, setting up, delivery and pick up and paying the invoice. The cost will depend on your rental items ordered in combination with your catering order.

Are there any costs I might be surprised to find at the conclusion of my event?

No way! Every item is listed in your contract, as well as the gratuity amount. There will be no costs that you were not informed or aware of.

How do I start the process of picking out my menu?

While looking through our menu you will notice there are some pre designed menus for you. These are some of our customer favorites! You may either choose one of these pre designed menus or you may choose your own. If you would like help choosing your menu and planning your event just ask our Catering Manager. If there is something that you have in mind that is not on our menu or if you have a favorite recipe just ask, we would be glad to make it happen for you!

What if I need my wedding cake or dessert cut and served?

We will be happy to provide plates, forks, and napkins and we will cut and serve your wedding cake or dessert. Please refer to our services menu for the pricing. 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?

In some cases yes, it depends on the number of guests at your event, as well as where the event is taking place. Please ask our Catering Manager if you are unsure. For all drop-off services there will be a delivery fee, please ask our Catering Manager for a quote based on your location.

Do I have to have staff at my event?

Not necessarily, we will work with you to find the appropriate menu and services that are needed to make your event exactly as you envision it.

How will the food stay hot and fresh before we eat and while we are going through the buffet line?

We use approved technology for maintaining safe food temperatures for all our food. We will be cooking your food on site & our chefs will have the appropriate thermometers to ensure the proper temperature of your food. Once the food is prepared and ready to serve, we'll place it in our chaffing dishes on the buffet line for service. Beneath the chaffing dishes will be burning sternos, these elements will heat the chaffing dishes to ensure the temperature is not lost while your guests are going through the buffet line. We recommend that you have your service period no longer than 40 minutes, in order to maintain the proper temperature of your food items.

Can I order multiple entrees and sides for my guests?

Yes! There are two ways you can do this with the entrée selection. You can either order enough of both entrées for everyone and receive a discount on the second item, or you can get an RSVP from your guest as to what they intend to eat that evening. Either way you may add additional entrees and sides if you wish. The menu will list the specific price for the extra side you are requesting, for side choices you receive a discount per person with each additional item ordered.

Will I receive a discount if my guest count is over a certain number?

Yes please inquire with our office for large groups. (Anything over 150 people)

When is the final head count due?

We ask for the final head count 7 business days before your event. If you are concerned that you may run out of food because you did not ask for an RSVP for your event we will be happy to discuss this with you and offer our suggestions based on experience. It is better to have more food than not enough!

What do you do with the left over food?

What would you like us to do with your food? You can specify your wishes and they will be repeated and honored in your contract. Once your guest are finished going through the buffet line, we will transfer the uneaten food on the buffet line to aluminum foil disposable pans. We generally ask our client where they would like us to leave it. Once we have left the event we are not responsible for the food temperature and holding of your left over food.

What are the options I have for determining the type of service I will need for my event?

You have four options:

The first is our full service cater, all the menu prices are for this type of service. Suggested gratuity is 18%.

The second is a drop-off service, the drop-off service will be dropped off and set-up on location of your event.

The food will be in aluminum containers, with aluminum foil covering. It will include paper plates, napkins, forks and knives. Your delivery fee, will be based on the location of your event as well as your total menu cost. Suggested gratuity is 10%.

The third option is a pick-up cater, you will pick up your food at our Silverton location, ready to serve. It will include paper plates, napkins, forks and knives. Suggested gratuity is 10%.

The fourth option is choosing a menu from our platters to go menu. Depending on the menu you choose, you will receive your food on heavy duty black plastic trays or aluminum foil containers covered with aluminum foil. Paper products are not included with this option; you have the option to order them from us if you like. You also have the option of renting our chaffing dishes, for the pick-up, drop-off or platters to go menu. The price is listed on the bottom of the platters to go menu.

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

Our only limitation is your imagination!

Popular Appetizer Menus

Menu 1) Fresh Vegetable Crudités with Herb Dip

Assorted Cheese & Cracker Tray
Assorted Seasoned Wrapper Tray
Macaroni Salad
\$10.50 per person

Menu 2) Fresh Vegetable Crudités with Herb Dip

Fresh Fruit Tray
Meatballs - Choice of Sweet & Sour,
Marinara, Teriyaki or BBQ
Spinach Dip with Crackers or Baguettes
Assorted Tea Sandwiches
\$12.95 per person

Menu 3) Choice of Seasoned Dip with Sliced Baguettes

Chicken Salad Croustades
Garlic Cheese Stuffed Mushrooms
Teriyaki Chicken Bites
Vegetable Crudités with Herb Dip
\$13.25 per person

Menu 4) Hot Artichoke Dip & Sliced Baguettes

Hummus with Carrots and Pita Chips
Tomato and Basil Bruschetta
Spanakopita
Garden Caprese Skewers
\$11.95 per person

Menu 5) Mini Sub Sandwiches on Fresh Baked Baguettes

Homemade Potato Salad
Cheese and Cracker Tray
Fresh Fruit Tray
\$11.45 per person

Menu 6) Layered Bean Dip served with Tortilla Chips

Santa Fe Chicken Wrappers
Chicken Flautas
Chips, Salsa, and Guacamole
Vegetable Crudités with Herb Dip
\$13.50 per person

Menu 7) Garlic Cheese Stuffed Mushrooms

Smoked Salmon Parmesan Crostinis
Bay Shrimp Cocktail
Stuffed Baby Red Potatoes
Deluxe Whole Cheeses with Crackers &
Sliced Baguettes
\$15.25 per person

Menu 8) Cheese and Cracker Tray

Fresh Fruit Platter
Teriyaki Chicken Bites
Spinach Dip with Sliced Baguettes
Meatballs - Choice of Sauce
\$13.65 per person

Menu 9) Fresh Fruit Tray

Vegetable Crudités with Herb Dip
Assorted Tea Sandwiches
Garden Fresh Pasta Salad
Spinach Dip with Sliced Baguettes
\$12.65 per person

Menu 10) Gourmet Pizzas

Sausage Stuffed Mushrooms
Garden Caprese Skewers
Choice of Dip with Fresh Vegetables
Fresh Fruit Tray
\$16.95 per person

All menus include full buffet set up and tear down, paper plates, forks, knives, and napkins

Add elegant clear plastic plates for \$1.00 per person

Prices based on 50+ guests, please add \$1.00 per person for groups under 50

Passed appetizer service is available upon request with a fee of \$15.00 per hour per server

Prices do not include gratuity. Menu substitutions are available

Appetizers

Served Cold or Room Temperature	Per Person
Fresh Vegetable Crudités with Herb Dip	\$2.25
Fresh Fruit Tray	\$2.95
Assorted Cubed Cheese & Cracker Tray (Medium Cheddar & Swiss)	\$2.75
Deluxe Whole Cheeses with Baguettes & Crackers (Brie, Provolone & Sharp Cheddar)	\$3.50
Deli Meat Tray (Turkey, Ham & Roast Beef).....	\$5.00
House Smoked Meat Tray with Baguettes(Corned Beef, Turkey, Ham & Smoked Sausage)	\$6.50
Pecan Crusted Cheddar Bacon Cheese Ball – Served with Assorted Crackers	\$1.75
Antipasto Tray of Olives, Cheese, Salami, Prosciutto, Marinated Vegetables & Bread Sticks	\$5.45
Caprese Skewers (Tomato, Mozzarella, and Basil)	\$2.25
Bay Shrimp Cocktail	\$3.00
Cold Smoked Salmon with a Chilled Lemon Creole Cream Sauce	\$5.90
Smoked Salmon Parmesan Crostinis	\$2.75
Bruschetta (Toasted Baguettes with Tomatoes, Garlic, Red Onion & Fresh Basil)	\$2.50
Assorted Seasoned Wrappers (Chicken Caesar, Santa Fe, Blt, Turkey etc.).....	\$3.50
Mexican Layered Bean Dip served with Tortilla Chips – Add Salsa for 75¢	\$2.75
Garlic Hummus with Crackers or Pita Chips	\$2.20
Tortilla Chips & Chunky Salsa (Add Guacamole for an additional \$1.00)	\$1.50
Chicken Salad Croustade	\$2.50
Assorted Tea Sandwiches	\$2.75
Seasoned Dip with Crackers or Baguette Slices - Spinach or Garden Veggie.....	\$2.50
Sun Dried Tomato or Pesto	\$2.75
Smoked Salmon or Shrimp	\$3.00
Mini Sub Sandwich Platter Served on a Fresh Baked Baguette.....	\$3.25
Goat Cheese Rolled in Fresh Herbs Served with Sliced Baguettes	\$2.75
Marinated Tortellini Skewers with Plum Tomatoes.....	\$1.75

Add a Homemade Fresh Salad For \$2.00

Potato, Macaroni, German Potato, Broccoli, Caesar, Tossed Green, Spring Mix, Cucumber Tomato,
 Cranberry and Mandarin Orange, or Coleslaw for \$1.50

Passed appetizer service is available upon request with a fee of \$15.00 per hour per server.

Ask about Platters To Go Menu for pick up and drop off caters!

Appetizers

Served Hot	Per Person
Stuffed Mushrooms – Choice of: Sausage or Shrimp.....	\$3.00
Stuffed Mushrooms – Choice of: Garlic Cheese, or Parmesan & Pesto.....	\$2.75
Artichoke Dip with Crackers or Sliced Baguettes	\$2.60
Warm Brie with Brown Sugar & Pecans, served with Sliced Baguettes or Crackers	\$3.00
Assorted Mini Quiches	\$2.50
Spanakopita (Puffed Pastry stuffed with Spinach & Feta Cheese)	\$2.50
Grilled Chicken Bites Teriyaki or Santa Fe Style (with Onions and Peppers)	\$3.00
Hand-Crafted Sausage Bites with Onions & Peppers	\$3.00
Flautas – Choice of: Shredded Beef or Chicken (3 per person)	\$2.75
Chicken Wings - Choice of: Teriyaki, BBQ, Buffalo or Sweet & Sour	\$2.75
Meatballs – Choice of: Sweet & Sour, Marinara, Teriyaki or BBQ.....	\$2.50
Meatballs – Swedish.....	\$2.65
Luau Kabobs: Cubed Ham, Pineapple & Maraschino Cherries.....	\$2.65
Baby Red Potatoes Stuffed with Bacon, Cheese, Sour Cream & Green Onions	\$3.00
Mini Spring Rolls with Dipping Sauce	\$2.50
Sliders: Hamburger or Pulled Pork (add .50 cents for Chicken)	\$3.00
Mushroom & Swiss Cheese Canapés	\$2.00
Nacho Bar: beef taco meat, salsa, sour cream, jalapeños & cheese sauce (add 50¢ for chicken).....	\$4.50
Mini Gourmet Pizzas 6 inch.....	\$5.00
Four Topping Maximum. Three Flavors of Pizza Per 50 People	

Toppings

Meats

Ham
 Bacon
 Salami
 Pepperoni
 Sausage
 Chicken
 Pork
 Ground-Beef
 Bay Shrimp
 Smoked Oysters
 Anchovy
 &
 Many More

Sauces

Traditional
 Pesto
 Garlic Cream
 BBQ
 Sweet Chili
 Taco Sauce

Vegetables

Tomato
 Onion
 Spring Onion
 Caramelized-
 Onion
 Bell Pepper
 Olive
 Basil
 Mushroom
 Artichoke
 Jalapeño
 Pineapple
 &
 Many More

Have a Favorite Just Ask!!

Passed appetizers are available upon request (\$15.00 per server per hour)

Dinner Entrées

Single Entrée Options

Slow Smoked Prime Rib with Au Jus and Horseradish Sauce	\$10.50
Slow Smoked Barbeque Baron of Beef	\$9.50
Savory Barbeque Brisket	\$9.50
Braised Beef Sirloin in a Mushroom & Pepper Demi Glaze	\$9.25
Char-Broiled or Barbeque Tri-Tip	\$8.95
Beef Tenderloin topped with a Whiskey Pepper Sauce	\$12.25
Grilled Chicken Breast, boneless & skinless -	\$6.95
Choice of: Teriyaki, Garlic, Cajun, Parmesan or Italian Herb	
Add sauce for an additional 30¢: Dijon, Marinara, Pesto, Hollandaise, Rosemary Cream	
Nickel Chicken - topped with Grilled Garlic Rock Shrimp and Jack Cheese	\$9.95
Raspberry Chicken - topped with Raspberry Glaze Scallions & Jack or Bleu Cheese	\$9.95
Chicken Cordon Bleu	\$8.25
Orange Glazed Cornish Game Hens (Stuffed with choice of Rice Pilaf or Corn Bread Stuffing) ...	\$9.95
Roasted Turkey Breast with our Special Nickel Seasoning	\$8.95
Halibut - baked or grilled, topped with a white wine butter sauce or garlic lemon butter	\$9.97
Salmon - baked, grilled, broiled or mesquite smoked, with choice of sauce	\$11.15
Baked Halibut Supreme in a Lemon Cream Sauce topped with Bay Shrimp & Cheddar Cheese	\$11.95
Jumbo Prawn & Scallop Scampi with Tomato, Mushrooms, and Scallions	\$12.97
Ham topped with a Brown Sugar Glaze	\$6.95
Pork Prime Rib with a Creamy Dijon Sauce	\$9.10
Rosemary Roasted Pork Loin with a Mushroom Demi-Glaze	\$8.50
Pork Loin Stuffed with Cornbread Apple Stuffing or Mushroom Stuffing	\$11.47
Barbeque Boneless Country Style Pork Ribs	\$7.45
Barbeque St. Louis Style Pork Ribs with a Dry Rub and Light BBQ Sauce	\$9.95
Smoked Baby Back Pork Ribs	\$10.50
Pig Roast (guest count must meet or exceed 100 for this menu; fewer than 100, you may order Pulled Pork).....	\$12.95
Pulled Pork	\$7.47
Hand Crafted Smoked German Sausage on a Hoagie Style Bun	\$5.00
Nickel Burger Bar (Famous Rectangular Burgers with all the fixings)	\$6.00
Hamburgers with Condiments	\$5.00
Hot Dog on a Hoagie Style Bun (quarter pound all beef dog)	\$2.75
Crawfish Boil	Market Price

We do not allow split entrees unless client gets an RSVP meal count

Menu prices include full buffet service and paper and plastic utensils

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

For two or more entrees, receive \$3.00 off each additional choice

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

Please add \$1.50 per person for groups less than 50 and \$2.50 per person for groups under 25.

Popular Dinner Menus

Rosemary Pork Loin with Choice of Sauce

Garlic Mashed Potatoes
Green Bean Almandine
Spring Mix Salad
Dinner Rolls
\$16.00 per person

Slow Smoked Prime Rib with Au Jus & Horseradish Sauce

Baked Russet Au Gratin
Caesar Salad
Vegetable Medley
Dinner Rolls
\$18.30 per person

Chicken Breast topped with Choice of Sauce

Rice Pilaf
Vegetable Medley
Tossed Green Salad
Dinner Rolls
\$14.45 per person

Nickel Chicken topped with Garlic Shrimp Jack

Cheese and Scallions
Baked Potato with all the Trimmings
Fresh Steamed Broccoli
Garlic Bread
\$15.75 per person

Taco Fajita Bar

Choice of Two Meats: Chicken, Pork or Beef
With all the Condiments & Grill Mix
Spanish Rice
Refried Beans
Mexican Slaw
Corn and Flour Tortilla
\$13.95 per person

Beef Tenderloin with a Whisky Pepper Sauce

Jumbo Prawn and Scallop Scampi
Hazelnut Wild Rice Pilaf
Garden Fresh Vegetable Salad
Sautéed Zucchini & Mushrooms topped
with Parmesan Cheese
Dinner Rolls
\$30.95 per person

BBQ Tri Tip

Parmesan Potatoes
Fresh Steamed Green Beans
Tossed Green Salad
Garlic Bread
\$15.95 per person

Baked Salmon with Choice of Sauce

Rice Pilaf
Vegetable Medley
Spring Mix Salad
Dinner Roll
\$18.65 per person

Braised Sirloin in a Whiskey Pepper Sauce

Baked Potato with all the Trimmings
Broccoli and Cauliflower Medley
Tossed Green Salad
Dinner Roll
\$17.05 per person

Whole Roasted Pig

Teriyaki Yakisoba Noodles with
Stir Fried Vegetables
Pineapple Coleslaw
Fruit Tray
Garlic Bread
\$18.95 per person

For a Second Entrée Add Grilled Chicken Breast for \$3.95 per person

Sauce Choices: Creamy Dijon, Hollandaise, Rosemary Cream, Whiskey Pepper, Mushroom Demi Glaze,
Roasted Garlic- Pepper, Lemon Dill Béchamel or BBQ

Popular Barbeque Menus

Deluxe Nickel Barbeque

Barbeque Boneless Country Style Pork Ribs
Slow Smoked BBQ Chicken Hindquarters
Country Style Baked Beans
Choice of House Made Salad
Garlic Bread

\$14.45 per person

Choose one of the above entrees

\$12.45 per person

Ultimate Barbeque

Barbeque Boneless Country Style Pork Ribs
Slow Smoked Barbeque Chicken Hindquarters
Country Style Baked Beans
Choice of House Made Salad
Garlic Bread

Watermelon Tray (Seasonal)

Assorted Cookies & Brownies

\$16.70 per person

Slow Smoked Sliced Beef Brisket

Country Style Baked Beans
Choice of House Made Salad
Garlic Bread

\$14.95 per person

St. Louis Style Pork Ribs

Choice of House Made Salad
Parmesan Potatoes
Dinner Rolls

\$15.45 per person

Add Hot Dogs with all the Fixings

\$2.75 per person

Hand-Crafted German Sausages

With a Hoagie Style Roll
Country Style Baked Beans
Choice of House Made Salad
\$9.00 per person

Hamburgers with all the Fixings

Country Style Baked Beans
Choice of House Made Salad
\$9.00 per person

For Nickel Burgers Add \$1.00

Slow Smoked Pulled Pork Po Boy

Country Style Baked Beans
Coleslaw
\$10.97 per person

Chicken Breast Sandwich with our Nickel

BBQ Sauce

Country Style Baked Beans
Choice of House Made Salad
\$11.95 per person

Barbeque Brisket Po Boy

Country Style Baked Beans
Coleslaw
\$12.45 per person

The Classic

Hamburgers & Hot Dogs
Choice of House Made Salad
Country Style Baked Beans
Watermelon Tray (Seasonal)
\$12.75 per person

For Nickel Burgers Add \$1.00

House Made Salad Choices: Macaroni, Potato, Caesar & Coleslaw

Add on any of the menu items below for \$1.00 per person:

Watermelon Tray, Potato Chips, Carrots and Ranch, Chips and Salsa, Sodas, Lemonade, Iced Tea, Punch, Cookies, Brownies, Garlic Bread or Elegant Clear Plastic Dinner Ware.

Starch Selections

Baked Potatoes with Condiments (Bacon Pieces, Butter, Sour Cream & Scallions).....	\$2.30
Garlic Mashed Potatoes topped with a Butter Sauce	\$2.00
Gravy: Beef, Country Sausage, Chicken, Turkey & Mushroom	\$0.50
Garlic Mashed Potatoes with Gruyere Cheese	\$2.30
Roasted Herbed Red Potatoes	\$2.25
Baked Russet Au Gratin	\$ 2.30
Parmesan Garlic Potatoes	\$2.00
Country Style Baked Beans	\$2.00
Baked Griller Beans	\$2.00
Authentic Refried Beans	\$2.00
Spanish Rice	\$2.00
Pork Fried Rice	\$3.00
Rice Pilaf	\$2.00
Sage & Cornbread Stuffing	\$2.00

Vegetable Selections

Steamed Seasonal Vegetable Medley	\$2.00
Steamed Broccoli	\$2.00
Seasoned Blanched Asparagus	\$3.00
Asparagus with Hollandaise Sauce	\$3.25
Honey Dill Glazed Carrots	\$2.00
French Onion & Green Bean Casserole	\$2.50
Sautéed Zucchini & Mushrooms topped with Shredded Parmesan Cheese	\$2.25
Green Beans Almandine	\$2.00
Broccoli & Cauliflower with Cheddar Sauce	\$2.50
Corn on the Cob with Butter Sauce.....	\$2.00
Corn with Fresh Dill Butter Sauce	\$2.00
Fresh Green Beans	\$2.00
Green Beans with Caramelized Onions and Bacon	\$2.25
Holiday Green Beans topped with Red Bell Peppers	\$2.00
Fresh Cranberry Relish	\$1.25

Receive 50¢ off each additional Starch and Vegetable Choice
Have a Favorite.....Just Ask!!

Salad Selections

	Per Person
Homemade Potato Salad	\$2.00
Macaroni Salad.....	\$2.00
German Potato Salad with Bacon	\$2.00
Tossed Green Salad with House Dressings & Home Style Croutons	\$2.00
Fresh Fruit Salad	\$2.50
Ambrosia Fruit Salad with Choice of: Coconut Honey or Whipped Cream Dressing.....	\$2.50
Coleslaw	\$1.50
Coleslaw with Pineapple	\$1.75
Spanish Slaw	\$1.75
Garden Fresh Pasta Salad	\$2.25
Broccoli Salad	\$2.00
Caesar Salad	\$2.00
Athenian Mediterranean with Feta & Olives	\$2.50
Spring Mix Salad with Pears, Bleu Cheese & Pecans	\$2.50
Spring Mix Salad	\$2.00
Cucumber Tomato Salad with Red Onions Drizzled with a Creamy Dill Vinaigrette	\$2.00
Spinach Salad with Mushrooms, Sliced Red Onions & Bacon Pieces.....	\$2.50
Spinach Salad with Cranberries, Bacon Pieces & Almonds	\$2.50
Garden Fresh Vegetable Salad (tossed green salad topped with fresh vegetables)	\$2.25
Cranberry & Mandarin Orange Salad.....	\$2.00

Bread Selections

	Per Person
French Roll	\$1.50
Garlic Bread	\$1.00
Wheat Roll	\$1.50
Sourdough Roll	\$1.50
Cheese Roll	\$1.75
Focaccia Bread	\$1.75
Cornbread	\$1.75
Breadsticks	\$1.50
Country Style Biscuits	\$ 1.50

Have a Favorite.....Just Ask!!
 All Salads and Breads are Made From Scratch in House!
 Receive 50¢ off each additional Salad or Bread Choice

Build your own Pasta

Choose one of each: Pasta, Sauce, Meat for Sauce

Noodle Selections

Penne Pasta, Spaghetti, Angel Hair, Linguini, Fettuccini, Bow Tie, Macaroni, etc..... \$1.50

Sauce Choices

White Wine Butter Sauce \$2.00

Creamy Pesto \$2.00

Traditional Pesto \$2.00

Creamy Alfredo \$2.00

Roasted Garlic Pepper Olive Oil \$2.00

Traditional Marinara \$2.00

Primavera Alfredo or Marinara (Hearty Vegetables) \$2.75

Meat choices for sauce

Diced Garlic Chicken \$3.95

Chicken Breast 4 oz breast (served on the side) \$5.45

Italian Meat balls..... \$2.00

Traditional Sicilian Seasoned Ground Beef \$2.00

Italian Sausage..... \$2.00

Bay Shrimp..... \$2.50

Clams \$2.50

Shrimp..... \$4.50

Pasta Entrée Selections

Portabella Mushroom & Garlic Ravioli with Sauce Choice..... \$5.45

Roasted Vegetable Ravioli or Four Cheese Ravioli with Sauce Choice \$5.45

Traditional or Garden Vegetable Lasagna \$7.95

Vegetarian Entrées

Garden Burgers with Condiments..... \$6.50

Eggplant Parmesan \$7.45

Grilled Eggplant \$4.50

Vegetable Stuffed Bell Peppers \$7.75

Grilled Veggie Kabobs \$6.00

Yakisoba Noodles with Vegetable Stir Fry \$7.95

Stuffed Eggplant or Stuffed Portabella Mushroom..... \$7.45

Primavera Lasagna..... \$7.95

Loaded Baked Potato Bar with butter, cheddar cheese, sour cream, scallions, and broccoli..... \$6.55

Have a Favorite Pasta Sauce or Meat that's not on here, just ask!

Menu prices include buffet service and paper and plastic utensils.

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

Please add \$1.50 per person for groups under 50 and \$2.50 per person for groups under 25.

Wedding Specialty Package

Choose Your Own Wedding Package

Choose one item from each category

Entrée Choices:

Grilled Chicken Breast with Choice of Sauce.....	\$ 16.95
Chicken Cordon Bleu.....	\$ 18.25
Marinated Tri Tip with Horse Radish Sauce & Au jus (carved item).....	\$ 18.95
Rosemary Roasted Pork Loin (carved item).....	\$ 18.50
Slow Smoked Prime Rib with Horse Radish Sauce & Au jus (carved item)..	\$20.50

Carved items are set up at the end of the buffet line and hand carved for each guest.

Appetizer Choices:

Vegetable Crudités with Herbed Dipping Sauce
Assorted Cubed Cheese & Cracker Tray
House Made Spinach Dip with Sliced Baguettes

Vegetable Choices:

Vegetable Medley
Honey Glazed Carrots
Broccoli
Fresh Steamed Green Beans

Starch Choices:

Garlic Mashed Potatoes
Baked Potatoes
Rice Pilaf

Salad Choices:

Tossed Green Salad with our House Dressings & Home Style Croutons
Spring Mix with our House Dressings & Home Style Croutons
Caesar Salad

Fresh Baked Bread Choices:

French Dinner Roll
Wheat Dinner Roll
Garlic Bread

Each Package Includes: Punch, Cake Cutting Service with High Quality Paper Products, Elegant Clear Dinner Ware & Linens for your Appetizer, Beverage & Buffet tables. (Guest table linens available for rental)

Your wedding package contains services valued at over \$3 per person! A great way to save!

Gratuity is not included in the package pricing

Additional entrée options are available at an additional price with a \$3.00 discount.

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

Please note that prices are based on groups of 50+ guests.

Please add \$1.50 per person for groups under 50 and \$2.50 per person for groups under 25.

Dessert & Beverages

	Per Person
Lemon Bars	\$2.00
Cookies ~ Chocolate Chip, Oatmeal Raisin, Sugar etc.	\$1.25
Angel Food Cake with Berry Sauce & Whipped Cream	\$2.50
Brownies	\$1.25
Brownies with Nuts	\$1.35
Sheet Cakes – ask for your favorite	\$2.75
Strawberry Shortcake	\$3.50
Seasonal Berry Shortcake	\$3.75
Nickel Fruit Cobblers, seasonal fruit	\$3.50
Ice Cream Sundae Bar – self serve w/ vanilla ice cream & three toppings	\$3.50
Chocolate Fountain with choice of three dippers*	\$5.00
*Assorted Fruit, Strawberries, Marshmallows, Pretzels, Cake, Cookies, Doughnuts or Brownies	
Apple Strudel Cake with a Caramel Rum Sauce	\$3.25
Peaches and Cream Cake	\$3.00
Raspberry Cherry Crunch	\$3.00
Cheesecake	\$3.50
Cheesecake Bar – includes chocolate, caramel & berry toppings on the side	\$4.25
Pie ~ ask about your favorite!	\$3.00
Pie a La Mode	\$3.50
Petit Fours (Mini Bite Size Cakes)	\$3.00
Chocolate Covered Strawberries (Seasonal)	\$2.50

Custom desserts available upon request

Self Serve Beverages – Coffee & Hot Tea, Iced Tea, Punch, Lemonade*

One Beverage Selection	\$1.25
Two Beverage Selections	\$1.75
Three Beverage Selections	\$2.50

*Strawberry Lemonade is available for an additional 25¢ per person

Additional Beverage Options

Bottled Water – single serving	\$1.50 ea
Red Bull	\$2.50 ea
Assorted Sodas – 12 oz can	\$1.25ea
Fountain Sodas - unlimited refills (minimum 75 guests, must be ordered for all guests)	\$1.50 per person
Assorted Fruit Juices	\$1.75 per person

Alcohol Beverage Service Package with Catering

The alcohol service package price is the minimum sales guarantee that your bar must meet. Each drink purchased by your guests will be tallied and totaled following the event. If your bar sales do not meet the minimum amount listed below, an additional surcharge will be added to your bill to equal the Minimum Sales Guarantee. For example if your guest count is 150 your alcohol service package will cost \$700. If your drinks total \$550 – you will still be required to pay the additional \$150 equaling \$700. For non-hosted bars, the cash paid for drinks will be added to your final bar invoice. All drinks are based on a per person price, see below for pricing.

Standard bars are planned as 4-hour service periods. Additional hours of service can be scheduled at the rate of \$100.00 per hour. Please inquire prior to your event if you require extended bar service. The Wooden Nickel reserves the right to schedule bartenders, staff and security as necessary for the protection and comfort of your guests. Suggested gratuity is 15% of final bar sales.

We do not sell Kegs without WN bar service. We do not provide service for Spirits or beer not provided by The Wooden Nickel Catering. We will serve wine with a corking fee of \$8.00 per bottle.

- Please ask if you would like us to include a particular brand or specialty item.
- We bring an assortment of local wines, including a Riesling, Chardonnay, Merlot & Cabernet.
- Champagne available upon request at \$5.00 per glass.
- Elegant clear plastic champagne flutes are an extra 50¢ per flute upon request.

Beer Choices:

Domestic: Coors Light, Pabst, Hamm's, Budweiser, Bud Light etc.

Micro Brews: Hefeweizen, Mirror Pond, Fat Tire & Black Butte Porter.

Beer

Domestic Beer (Draft) – 16 oz..... \$3.00 each

Micro Brews (Draft) – 16 oz.....\$4.00 each

Wine

White Wine \$5.00 glass

Red Wine \$6.00 glass

Spirits

Well Drink 9 oz\$5.00 Call Drink 9 oz.....\$6.00 Premium Drink 9 oz.....\$7.00

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. Standard Mixers are provided. Full bar includes premium and top shelf liquor. Bar drinks vary in price from \$5-8.

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 bars, a licensed server is included at no extra charge. For non-hosted bars a licensed server is required at a rate of \$25.00 per hour.
- Bar Setup & Teardown
- Clear Plastic Beverage Cups. Please ask about glassware rentals.
- Alcohol, Ice, ups etc. All that is necessary for the bar service ordered.

Table Settings & Rentals

China

Full Table Setting (6" salad plate & salad fork, 10" dinner plate, fork, knife, spoon, water glass and coffee cup)	\$4.75 per person
Dinner Buffet (includes 10" plate, fork, knife and paper napkin)	\$2.75 per person
Coffee Service (includes coffee mug & spoon)	\$1.00 per person
Appetizer/Dessert (includes 6" plate, fork & paper napkin).....	\$1.50 per person
Wine or Beer Glasses	\$0.60 per person
Bowl & Spoon	\$1.10 per person
Utensils (knife, fork or spoon)	\$0.50 per person

Elegant Clear Plastic Products

Dinner Buffet (includes 10" plate, fork, knife & paper napkin.....	\$1.00 per person
Appetizer/Dessert (includes 6" plate, fork & paper napkin)	\$0.80 per person
Bowl, Spoon & Paper Napkin	\$0.70 per person
Tumblers (7oz – suitable for wine)	\$0.20 per person
Tumblers (9oz – suitable for punch, lemonade, ice tea, etc)	\$0.20 per person
Beverage Cup (16 oz – suitable for cold beverages, beer, fountain sodas, etc).....	\$0.20 per person
Water Pitchers for Guest Tables (empty)	\$2.50 each
Champagne Flutes	\$0.80 per person

Dinner Plate, Fork, knife, Napkin Products

10" Plate (suitable for dinner plate)	\$0.15 per person
8" Plate (suitable for appetizers or light dinner plate)	\$0.12 per person
6" Plate (suitable for desserts or appetizers)	\$0.10 per person
Bowl	\$0.15 per person
Plastic Utensils (knife, fork or spoon)	\$0.05 per person
Napkins.....	\$0.05 per person
Coffee Cups	\$0.15 per person

Linens

87"x87" Square Tablecloth (suitable for 5' rounds)	\$6.00 each
54"x120" Buffet Length Tablecloth (suitable for 8' buffet tables)	\$6.00 each
54"x54" Toppers (suitable for topping 5' rounds with a contrasting color)	\$4.00 each
Cloth Napkins (includes folding)	\$0.75 each

Services

Cake Cutting Service (no plates, just server for cake cutting)	\$2.25 per person
Cake Cutting Service (6" paper plate, plastic fork, paper napkin, server and placing on plates)	\$6.65 per person
Cake Cutting Service (6" clear plastic plate, clear plastic fork, paper napkin, server and placing on plates)	\$1.10 per person
Cake Cutting Service (6" china plate, fork, paper napkin, server and placing on plates)	\$1.85 per person
Add nuts & mints	\$0.45 per person
Champagne Toast (includes champagne, plastic champagne flute, & licensed server)	\$4.00 per person
Cider Toast (includes cider, plastic champagne flute, & licensed server)	\$3.50 per person
Water Service (pitchers placed on each table, refilled as needed)	\$3.50 each

Boxed Lunch Menus

\$8.95

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

Each selection has a minimum of 10 per order

Wrappers and Sandwich Choices

Turkey

Ham

Roast Beef

Tuna Salad

Egg Salad

Chicken Salad

Chicken Caesar Wrap

Santa Fe Chicken Wrap

Vegetarian Sandwich or Wrap

Sides

Bagged Potato Chips

Brownie

Cookie

Granola Bar

Carrots with Ranch

Whole Fruit

Salad Choices

Potato

German Potato

Macaroni

Garden Pasta

Coleslaw

Fruit

Broccoli

Have a Favorite Just Ask!

Add another side for \$1.00 per person.

Delivery or Pick up Only.

(delivery fees will vary depending on location of event)

Lunch Menu

Country Rib Picnic	\$11.25 per person
BBQ Boneless Pork Ribs, Potato Salad, Country Style Baked Beans, Garlic Bread & Cookie	
Classic BBQ Chicken Picnic	\$11.25 per person
Smoked Chicken Hindquarters, Macaroni Salad, Country Style Baked Beans, Garlic Bread & Cookie	
Deluxe Ribs & Chicken Country Picnic	\$13.95 per person
BBQ Boneless Pork Ribs, Smoked Chicken Hindquarters, Coleslaw, Country Style Baked Beans, Garlic Bread & Cookie	
Hamburgers and Hot Dogs	\$10.00 per person
With all the Fixings: Tomato, Pickle, Cheese, Onion, Relish Burger Sauce & Catsup-n- Mustard Served with Our House Macaroni Salad, Potato Chips & Cookie (for Nickel Burger add \$1.00 per person)	
Nickel O' Fest On Fresh Baked Hoagie	\$10.25 per person
Hand Crafted Smoked German Sausages, Homemade German Potato Salad, Vegetable Tray & Cookie	
BBQ Pulled Pork Sandwiches	\$10.97 per person
Smoked Pulled Pork Served on a Hoagie Style Bun served with Coleslaw, Baked Beans & Cookie	
South of the Border	\$10.95 per person
Chicken and Green Chile Enchiladas, Tossed Green Salad, Spanish Rice, Refried Beans & Cookie	
Italian Bounty	\$10.25 per person
Traditional or Garden Vegetable Lasagna, Tossed Green Salad, Garlic Bread & Cookie	
Salad Trio	\$10.25 per person
Chicken Caesar Salad, Italian Marinated Pasta Salad, Fresh Fruit Salad, Dinner Rolls & Cookie	
French Country Lunch	\$10.45 per person
Chicken Breast with a Creamy Dijon Sauce, Rice Pilaf, Tossed Green Salad, French Roll & Cookie	
Oriental Chicken	\$10.75 per person
Teriyaki Glazed Chicken Breast, Vegetable Stir Fry with Yakisoba Noodles, Spring Roll & Cookie	
Taco Bar	\$11.45 per person
Taco Bar with Choice of Beef, Chicken or Pork with all the fixings, Corn & Flour Tortillas, Spanish Rice, Refried Beans, Spanish Slaw & Cookie	
Baked Potato Bar	\$9.25 per person
Baked Potatoes with all the trimmings, Tossed Green Salad, Wheat Roll & Cookie	
Soup & Salad	\$9.45 per person
One Homemade Soup Selection, Tossed Green Salad, French Roll & Cookie	
Lite Lunch	\$9.75 per person
Grilled Chicken Breast, Seasonal Vegetables, Caesar Salad & Cookie	
Chicken Fettuccini Alfredo or Traditional Spaghetti with Meatballs	\$10.75 per person
Served with Caesar salad, Garlic Bread & Cookie	
Build your own Sandwich Bar	\$10.95 per person
Turkey, Ham, Roast Beef, Tomatoes, Onions, Cheese, Lettuce, Mustard, Mayonnaise, Sour Dough and Wheat Deli Bread Served with Potato Chips, House Made Macaroni Salad & Cookie	

These menu prices are only available until 2:00 pm

These menus are not available for weddings. If you need a catered lunch for your wedding please inquire.

Breakfast Menu

Quick Start	\$8.75 per person
Fresh Sliced Fruit, Choice of Pastries, Warm Cinnamon Rolls, Bagels or Biscuits with Jam & Butter	
Early Bird Combo	\$9.75 per person
Egg Casserole Baked with Shredded Hash Browns, Diced Ham, Cheese, Onions, & Bell Peppers. Served with Fresh Sliced Fruit	
Northwest Scrambler	\$11.25 per person
Scrambled Eggs with a choice of Smoked Bacon, Sliced Ham or Sausage. Oven Roasted Breakfast Potatoes. Served with Fresh Sliced Fruit & Biscuits	
Desayuno	\$8.95 per person
Breakfast Burritos with Eggs, Bell Peppers, Onions, Salsa, Cheese, Potatoes & Sausage. Served with Fresh Sliced Fruit	
All American	\$13.95 per person
Homemade Biscuits & Sausage Gravy with a choice of Potatoes: O'Brien or Oven Roasted Breakfast Potatoes. Served with Fresh Sliced Fruit, Scrambled Eggs & Choice of meat: Bacon, Ham or Sausage.	
Sweet Beginnings	\$8.25 per person
Waffles with Strawberries and Whip Cream & Maple Syrup Served with Fresh Sliced Fruit or Yogurt.	
Break-Fast	\$8.95 per person
Break-Fast Sandwiches ~ A Choice of: A Split Croissant or Biscuit Served with Scrambled Eggs, Cheese, Choice of One Meat: Bacon, Smoked Ham or Sausage & Fresh Fruit Platter or Assorted Yogurt.	
Rise and Shine	\$9.95 per person
Bacon & Eggs Florentine Casserole Served with Oven Roasted Potatoes, Fresh Sliced Fruit & Biscuits.	
Additional side items available for any of the above menus:	
Coffee and Tea ~ Served with Cream & Sugars	\$1.00 per person
Assorted Juices	\$1.00 per person
Assorted Juices, Coffee and Tea ~ Served with Cream & Sugars	\$1.75 per person
Quiche ~ serves 6 *Ask for your favorite!!	\$20.00 per pie
Homemade Biscuits & Sausage Gravy	\$.50 per person
Scrambled Eggs	\$2.00 per person
Potatoes O'Brien or Oven Roasted Potatoes	\$2.00 per person
Smoked Bacon, Sliced Ham, or Sausage	\$3.00 per person

Prices based on 50 + guests, please add \$1.50 per person for groups under 50 and \$2.50 per person for groups under 25.

Children's Selections

(Available for children ages 2 - 10)

Choose One Entrée and Two Sides

\$6.50 Per Child

Entrées

Hot Dogs

Slider Burgers

Mini Corn Dogs (4 per child)

Macaroni & Cheese

Mini Cheese and Pepperoni Pizzas

Chicken Tenders with Dipping Sauce

Assorted Mini Sandwiches (Ham n' Cheese, Turkey n' Cheese & Cheese)

Sides

Mini Corn Cobb

Green Beans

Honey Glazed Carrots

Carrots with Ranch

Tater Tots

Assorted Chips

Watermelon Tray

Fruit Tray

Assorted Cookies

Brownies

Milk

Juice

Must have no less than 20 kids. If count is less than 20 they may eat off the regular event buffet but will only be charged half of the per person price.

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