



801 East Wayne Avenue, Wooster, Ohio 44691; 330-263-2660

## ***Catering Arrangements***

The Wooster Inn has the resources to cater events of any size. We have several spaces within the Inn that can be reserved for group events. We also cater to major events throughout the area, including Kittredge Dining Hall on the campus of The College of Wooster. Be certain to check out the various venues and our planning guide on our website: <http://www.thewoosterinn.com>

The Wooster Inn not only caters large events, but we also cater to homes and businesses for events of any size. Our goal with every event is to duplicate the experience you and your guests would have in our dining room: fine dining food, excellent service, and creative presentation.

Wherever possible, we seek to provide plated meal service; however, in some situations or if it is your preference, we do offer buffet service. Our staff is trained to help you make a plan that will best serve your needs.

Our dining room menu changes several times a year. Many of these items are available in addition to the menus listed here. Keep in mind that some of the entrees that we offer in the dining room do not always work very well for large groups or at offsite locations. Our Executive Chef or a member of our staff will help guide you if you want to use our dining room menu.

If there is an item you have tasted in the past at our restaurant or another, we would be happy to work on recreating that for you. Our talented cooking staff loves the challenge and the creativity associated with any request.

Our website and this guide are meant to make event planning an easy, clear process, but know that we are committed to helping you plan the perfect event. Individual consultation is included for every event.

Notice that every item on our catering menu is priced per person. Even though The Wooster Inn is a fine dining restaurant, we work hard to keep our prices moderate. In fact our prices have not been raised in the last six years. Be certain to call with any questions that you might have.

## **~ Coffee Breaks & Continental Breakfasts ~**

### **Coffee Break I ...\$2 per guest**

Regular & Decaf Coffee, Hot Water with Assorted Gourmet Tea Bags.

### **Coffee Break II...\$3 per guest**

Regular & Decaf Coffee, Hot Water with Assorted Gourmet Tea Bags & Assorted Bottled Juices

### **Continental Breakfast I ...\$4 per guest**

Regular & Decaf Coffee, Hot Water with Assorted Gourmet Tea Bags, Orange Juice your choice of Donuts, Hot Cinnamon Rolls or Danish Pastry.

### **Continental Breakfast II ...\$5 per guest**

Regular & Decaf Coffee, Hot Water with Assorted Gourmet Tea Bags, Assorted Bottled Juices, Bagels, Muffins or Danish Pastry, Jelly, Peanut butter & Cream Cheese.

*\*6 person minimum.*

*Disposable cups, utensils, condiments & napkins included*

## **Breakfast Additions:**

### **Fresh Fruit Tray...\$3 per guest**

### **Chafar with Scrambled Eggs & Assorted Accompaniments**

(chopped bacon, cheese, sour cream, onions, salsa)

**\$4 per guest.**

### **Chafar with Cream Cheese & Fruit Filled Crêpes**

(cherry, apple, blueberry, peach or strawberry)

**\$3 per guest**

### **Sausage Links or Sliced Bacon...\$3 per guest**

### **Home Fried Potatoes...\$2 per guest**

## **~ Express Boxed Meals ~**

*\*All boxed lunches include our Wooster Inn Potato chips, your choice of freshly baked cookies or brownies & a bottled soda or water. Complete with a napkin, fork & knife.*

*Your choice, \$9 each*

### **Smoked Chicken Salad**

All white meat, smoked chicken salad served on a fresh baked flaky French croissant with green leaf lettuce & sliced tomato.

### **Roast Beef & Provolone Cheese**

Deli style sliced roast beef & provolone cheese served on a soft baguette with green leaf lettuce, sliced tomato, Dijon Mustard & roasted red pepper mayonnaise.

### **Crab & Shrimp Salad**

House-made Crab & Shrimp Salad served on a flaky French croissant with green leaf lettuce & sliced tomato.

### **Ham & Gr yere Swiss Cheese**

Country sliced ham & Gr yere Swiss cheese served on Foccacia bread with sliced tomato, green leaf lettuce, whole grain brown mustard & honey mayonnaise.

### **Turkey & Smoked Provolone**

Thinly sliced turkey breast on a ciabatta roll with leaf lettuce, sliced tomato, & lemon aioli

*\*All of our regular dining and Pub menu sandwiches are also available "to go".*

## **~ Lunch Buffets ~**

*\*All buffets include our Wooster Inn Salad Buffet (unless otherwise noted) with mixed greens, cucumbers, tomatoes, croutons, cheese, hardboiled egg, onions, chopped bacon & assorted dressings & vinaigrettes.*

*\*All menu prices are listed per guest with a minimum of 10 guests.*

### **Farmhouse Buffet**

Certified Angus Beef® Country Fried Beef Steak with Black Peppercorn Gravy  
**OR** Honey Dipped Fried Chicken with Chicken Gravy, Buttermilk Whipped Potatoes, Green Beans & Apple Crisp.

**\$14 per guest**

### **Country Barbecue Buffet**

Grilled Chicken Breast Sandwiches, BBQ Pulled Pork Sandwiches, Southern Style Cole Slaw, Mustard Potato Salad, Green Beans & Marinated Strawberries & Cream with Pound Cake.

**\$13 per guest**

### **Classic Italian Buffet**

Meat & Cheese Lasagna, Pasta Carbonara, Marinated Garden Vegetable Salad, Warm Garlic Bread & Tiramisu.

**\$15 per guest**

### **Italian Buffet 2**

Tri-color Tortellini Pasta Salad (**or** garden salad), Penne Pasta with Certified Angus Beef® Meatballs **OR** Pasta Carbonara with Grilled Chicken, Warm Garlic Bread & Tiramisu

**\$15 per guest**

### **Mediterranean Buffet**

Classic Greek Salad with feta cheese, onion, cucumber, olives, peppers, **OR** Caesar Salad **OR** Garden Salad, Pasta with garbanzo beans, olives, red pepper flakes, garlic, and sun-dried tomatoes. Grilled Chicken with cannelloni bean and spinach sauté, marinated roma tomatoes, pickled onions, and lemon garlic sauce. Buttermilk Banana Cake for dessert

**\$15 per guest**

### **Beer Battered Fish Fry**

Beer Battered Cod Fillets, New England Clam Chowder, French Fried Potatoes, Country Lima Bean & Corn Succotash, Tabasco Tartar Sauce & Assorted Miniature Dessert Bars.

**\$14 per guest**

### **Nacho Bar**

Freshly Fried Tortilla Chips with lime, fire-roasted peppers & onions; Seasoned Ground Beef OR Grilled Chicken Strips OR Grilled Tofu; Spanish Rice; Salsa, Sour Cream, Shredded Cheese, Chopped Tomato, and Shredded Lettuce & an assortment of House-bake cookies

**\$12 per guest**

### **Homemade Quiche Buffet**

Your Choice of Quiche (Lorraine, Broccoli, Three Cheese & Herb, California, Spinach or Western.) Butter Flake Rolls & Fresh Cut Fruit Bowl.

**\$12 per guest**

### **Cold Garden Buffet**

Smoked Chicken Salad & Egg Salad Croissants, Cucumber Tomato & Onion Salad, Fresh Fruit Bowl & Blueberry Muffins.

**\$12 per guest**

## **~Vegetarian Buffets~**

### **Vegetarian Italian Buffet**

Breaded Eggplant Parmesan, Tri-colored Tortellini in Marinara Sauce, Marinated Zucchini & Yellow Squash Salad, Warm Garlic Bread & Tiramisu.

**\$14**

### **Vegan Buffet**

Roasted Mushroom and Eggplant Cakes, Country Wild Rice, Marinated Cucumber-Tomato & Red Onion Salad & a Fresh Cut Fruit Bowl.

**\$12**

***\* Add Soup to Any Lunch or Dinner buffet \****

### **~Homemade Soups~**

Country Chicken & Dumpling

Muenster Ale

Broccoli & Cheddar Cheese

Baked Potato with Bacon

New England Clam Chowder.

Great Lakes Beer & Smoked  
Cheddar

Beef & Barley

French Onion

Manhattan Clam Chowder

Cuban Black Bean & Pork

### **~Vegetarian Soup Choices~**

Cream of Asparagus with Parmesan

Tomato-Basil Bisque

Pablano & White Cheddar

Mushroom Bisque

**\$3 per person**

## **~ Dinner Buffets ~**

***\*All Buffets Include the Following:***

**Wooster Inn Salad Buffet with mixed greens, cucumbers, tomatoes, croutons, cheese, hardboiled egg, onions, chopped bacon & assorted dressings & vinaigrettes.**

**Wooster Inn Butterflake Rolls & Corn Muffins**

### **Choice of One:**

**Buttermilk Mashed Potatoes**

**Bacon & Green Onion Mashed Potatoes**

**Honey Buttered Sweet Potatoes**

**Country Rice**

**Oven Roasted Red Skin Potatoes**

**Chef's Choice of Seasonal Vegetables**

**Non-Alcoholic Beverages**

## **~ Entrée Choices ~**

### **~ Chicken ~**

**Honey Dipped Buttermilk Fried Chicken with Country Gravy**

**Cherry & Apple Stuffed Chicken Breast with Cherry-brandied Sauce**

**Chicken Piccata with Lemon Caper Vin Blanc**

**Herb-Cream Cheese Stuffed Chicken Breast**

### **~ Beef ~**

**Country Fried Beef Steak with Black Pepper Gravy**

**Oven Roasted Beef with Burgundy Caramelized Onion & Mushroom Jus**

**Beef Tenderloin Tips with Wild Mushroom Sauce**

### **\*Additional Service:**

**Chef Carved Prime Rib Roast Served with Horseradish Mayonnaise & Whole**

**Grain Mustard Jus**

**\$6 per guest**

### **~ Pork ~**

**Rosemary & Garlic Roasted Pork Loin with Caramelized Onion Gravy**

**Grilled 6 ounce Pork Chops with Bourbon Molasses Barbecue Sauce**

**Baby Back Pork Ribs with Australian Barbecue Sauce**

**~ Seafood ~**

Herb Crusted Tilapia Fillets with Red Pepper Coulis  
Grilled Atlantic Salmon Fillet with Chardonnay Vin Blanc  
Blackened Tuna with cannelloni bean and spinach sauté, marinated roma tomatoes, pickled onions, and lemon garlic sauce

**~ Pasta ~**

Traditional Italian Meat & Cheese Lasagna  
Ricotta Cheese Manicotti with Marinara Sauce & Three Cheese Blend  
Three Cheese Ravioli with Homemade Bolognese Sauce  
Baked Penne ala Carbonara

**~ Vegetarian ~**

Roasted Eggplant & Garlic Ohio City Pasta Ravioli with Homemade Parmesan  
Alfredo Sauce Roasted Mushroom & Eggplant Cakes  
Ricotta Cheese Manicotti with Marinara Sauce & Three Cheese Blend

*\*Other menu choices are available upon request.*

*\*Please remember that we can customize any buffet to accommodate your party.*

**~ Buffet Pricing ~**

**One Entrée Choice**

**\$20**

**Two Entrée Choices**

**\$24**

**Three Entrée Choices**

**\$28**

**Price Includes: linens, china, flatware, glassware,  
chafters & service pieces, staffing**

**Ask about adding dessert. We do allow cakes to be brought in  
to celebrate special occasions and we will serve that item  
without any charge**

**A 20% Service charge will be added to all Buffets  
Sales Tax will be added to all buffets on site.**

~ **Hors d'oeuvres** ~

~ **Fruit, Cheese & Vegetables** ~

**Traditional Fruit Tray**

Fresh Sliced Seasonal Fruits

**\$3 per guest**

**Assorted Cheese & Crackers**

A variety of cheese with Gourmet Crackers

**\$4 per guest**

**Fresh Fruit, Cheese & Crackers**

Fresh Slice Seasonal Fruits, Assorted Cheese & Gourmet Crackers

**\$5 per guest**

**Garden Vegetable Tray**

Served with Sun Dried Tomato or Dill Dipping Sauces

**\$3 per guest**

**Fresh Fruit, Cheese & Vegetable Platter**

An Impressive Centerpiece Display!

**\$6 per guest**

~ **Hot Appetizers** ~

~ **Seafood** ~

**A Homemade 2oz Crab Cake**

Crab meat mixed with shrimp. Sautéed to a golden brown and served with whole grain mustard aioli.

**\$4 ~ 1 per guest**

**Bacon Wrapped Shrimp with Shrimp Demi Glace**

**\$5 ~ 2 per guest**

**Brown Sugar Scallops with Bourbon & Molasses Glaze**

**\$5 ~ 2 per guest**

~ **Chicken** ~

**Chicken Potstickers with Honey Sesame Soy Sauce**

**\$3 ~ 2 per guest**



**Homemade Pecan Crusted Chicken Tenderloins  
with Honey-Maple Barbecue Sauce**  
\$4 ~ 2 per guest

**Coconut Chicken Skewers with Thai Peanut Sauce**  
\$4 ~ 2 per guest

**Boneless Cayenne Butter Chicken Wings**  
\$3~ 3 per guest

**Chicken Cordon Bleu Bites**  
\$4 ~ 3 per guest

**~ Beef & Pork ~**

**Pulled Pork Sliders**  
\$3 ~ 2 per guest

**Hickory Barbecue Beef Brisket with Petite Sour Dough Rolls & Cole Slaw**  
\$5 ~ 2 per guest

**Certified Angus Beef® Meatballs with Burgundy Mushroom Sauce**  
\$3 ~ 3 per guest

**Certified Angus Beef® Grilled Beef “Mini” Burgers with Parker House Rolls**  
*\*Served with American Cheese, Pickles, Tomatoes & Lettuce*  
\$4 ~ 2 per guest

**Mini Beef Wellingtons with Burgundy Mushroom Sauce**  
\$4 ~ 2 per guest

**~ Vegetable & Cheese ~**

**Vegetable Spring Rolls with Thai Peanut Sauce**  
\$3 ~ 3 per guest

**Assorted Miniature Quiche**  
*\*Lorraine, Vegetable, Mushroom, Broccoli & Cheese*  
\$4 ~ 2 per guest

**Baked mini brie**  
Baked till a golden brown and served with fruit chutney.  
\$4 ~ 1 per guest

**Breaded Pickle Spears with Ranch Dipping Sauce**  
\$3 ~ 3 per guest

**“Twice Baked” Potato Skins with Cheddar Cheese, Bacon,  
Scallions & Sour Cream**  
\$4 ~ 2 per guest

**Breaded Mushrooms with Herb Cream Cheese & Bistro Sauce**  
\$2 ~ 3 per guest

**Vegetable Quesadilla Rolls with Tomato Salsa**  
\$4 ~ 2 per guest

**~ Flatbread Pizzas ~**

**Wild Mushroom & Scallion**

Roasted wild mushrooms , baby spinach & mozzarella cheese

**Fresh Tomato & Basil**

Topped with virgin olive oil, diced tomatoes, fresh basil & our three cheese blend.

**Italian Sausage & Bell Pepper**

Topped with Italian sausage, roasted bell peppers, zesty marinara sauce & three cheese blend.

**Artichoke & Spinach Pizza**

Topped with artichoke hearts, chiffonade spinach, homemade Alfredo Mornay sauce & our three cheese blend.

**Pepperoni & Black Olive**

Topped with diced pepperoni, sliced black olives, marinara & three cheese blend.

*\*our three cheese blend consists of Asiago, parmesan & mozzarella!*

**~ Chilled & Grilled Flatbreads ~**

**Cool California Pizza**

Grilled flatbread with whipped herb cream cheese, shredded carrots, sliced olives, spinach & capers.

**Roasted Red Pepper & Hummus**

Grilled flatbread brushed with virgin olive oil & chick pea hummus. Topped with roasted red peppers, scallions & parmesan cheese.

**\*All of our Flatbread Pizzas are:**

**\$3 ~2 slices per guest**

### **~ Cold Appetizers ~**

**Shrimp and Crab Salad on Grilled Baguette**

**\$5 ~ 2 per guest**

**Beef Tenderloin Canapes with Mustard & Caper Sauce**

**\$5 ~ 2 per guest**

**Smokin' Hot Deviled Eggs spiced with chipotle peppers  
and stone ground mustard**

**\$3 ~ 2 per guest**

**Honey Ham Salad on Slice Cucumber & Hard Boiled Egg**

**\$4 ~ 2 per guest**

**Shrimp Cocktail with Homemade Lemon-Horseradish Cocktail Sauce**

**\$4 ~ 3 per guest**

**Sun Dried Tomato & Almond Pesto Bruschetta**

**\$3 ~ 2 per guest**

**Roasted Red Pepper and Kalamata Olive Tapenade Bruschetta**

**\$3 ~ 2 per guest**

### **~ Gourmet Platter Presentations ~**

**Sesame Dijon Crusted Atlantic Salmon**

A chilled oven roasted five pound farm raised salmon fillet served with gourmet crackers, capers, hard boiled egg, olives, shallots & chopped parsley.

**\$3 per guest (one filet for 30 guests)**

**Antipasto Olive Bowl**

White Balsamic Marinated Mozzarella, Tomatoes, Fresh Basil, Proscuitto, Salami, Kalamata Olives, Green Olives, Tossed with Ohio City Pasta Gnocchi.

Served with frill picks.

**\$3 per guest**



## **~ Desserts ~**

**Freshly Baked Homestyle Cookie Tray**

**Assorted varieties**

**\$2 ~ 2 per guest**

**Silver Lake Cookie Company Assorted Tea Cookies**

**\$2 ~ 2 per guest**

**Miniature Dessert Bar & Cookie Tray**

**\$3 ~ 3 pieces per guest**

**Petiite Vanilla Cream Puffs & Chocolate Eclairs**

**\$3 ~ 2 of each per guest**

**Raspberry Framboise Mousse in Chocolate Cup with Seasonal Berries**

**\$4 ~ 1 per guest**

**Chocolate Covered Strawberries**

**\$3 ~ 2 per guest**

**Chocolate Covered Strawberries & Chocolate Candy Truffles**

**\$ 5 ~ 2 of each per guest**

**Gourmet Assorted “Bite Size” Miniature Cheesecakes**

**\$4 ~ 3 per guest**

**Macerated “Peaches & Cream” with Sliced Lemon Pound Cake**

(peaches & fresh whipped cream served buffet style)

**\$4 ~ 2 slices per guest**

**Grand Marnier Marinated Strawberries with Buttery Pound Cake**

(strawberries & fresh whipped cream served buffet style)

**\$4 ~ 2 slices per guest**

## **~ Wooster Inn Dessert Menu ~**

**Our restaurant menu offerings change with the seasons and many of these items are also available and suitable for large, catered events.**

**Those menus are also posted on our website.**