



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 & Grüyere Swiss Cheese

Country sliced ham & Grüyere 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-brand 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,
chafers & 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.