

CORPORATE CATERING MENU

Each item comes in servings of 12 per pan or tray



BREAKFAST

HOUSE CLASSICS

Includes Scrambled Eggs, choice of Bacon or Sausage Patties and Fruit Medley

BISCUIT & GRAVY

Fresh buttermilk biscuit doused in our creamy homemade bacon and pork sausage gravy.

180

FRENCH TOAST

Our house-baked Brioche, dipped in our own Cinnamon Custard, griddled and sprinkled with Powdered Sugar.

180

HASHBROWN CASSEROLE

Your choice of All Meat (Bacon and Sausage) or Veggie (Red Roasted and Green Peppers & Cremini Mushrooms), topped with Cheddar Cheese.

180

HOUSE ORIGINALS

includes fruit medley

CLASSIC BURRITOS

Made with farm fresh scrambled eggs, homemade Pico de Gallo, shredded Vermont Cheddar and your choice of Bacon, Sausage, Chorizo or Veggie.

120

THE ULTIMATE BURRITOS

Made with farm fresh scrambled eggs, Hashbrowns, homemade Pico de Gallo, shredded Vermont Cheddar and your choice of Bacon, Sausage, Chorizo or Veggie.

144

CORNED BEEF HASH

A generous portion of house-brined & braised corned beef mixed with hash browns, grilled crisp, scrambled eggs & sourdough toast.

252

LUNCH

SLIDER PLATTER

HAM AND SWISS

Black Forest Ham and Swiss Cheese embraced by our homemade sweet and fluffy Hawaiian Rolls, elevated with the addition of a luscious Creamy Dijon Spread. 36 sliders

120

SMOKED TURKEY WITH PEPPER JACK CHEESE

Savory Smoked Turkey, Pepper Jack cheese, and Basil Garlic Aioli on our homemade Hawaiian roll – a perfect blend of smokiness, meltiness, and freshness. 36 sliders

120

HAWAIIAN ROAST BEEF

Tender Roast Beef, Sharp Cheddar, creamy Horseradish Dijon Sauce, and a touch of caramelized onions nestled in our homemade Hawaiian Rolls. A savory-sweet sensation in every bite, making this slider a true flavor adventure. 36 sliders

120

CHARCUTERIE PLATTER

Craft your own sliders with a charcuterie board featuring Black Forest Ham, Smoked Turkey, Roast Beef, Sharp Cheddar, Swiss, and Pepper Jack Cheeses, accompanied by a medley of onions, tomatoes, and lettuce, and add delightful condiments such as Basil Garlic Aioli, creamy Horseradish Dijon Sauce, and a velvety Dijon spread. Plus, enjoy the perfect pairing with our homemade Hawaiian Rolls. 36 rolls

144

The Wooden Spoon

11823 College Blvd, Overland Park, KS 66210 913.345.9849
4671 Indian Creek Pkwy, Overland Park, KS 66207 913.544.1125

SALADS

HOUSE SALAD

Our lettuce medley, red onions, tomatoes, cucumbers, hard-boiled eggs, and cheddar, homemade garlic croutons.

80

/ Choice of Ranch, Viniagrette, Harissa, Thai Peanut, Honey Mustard /

CHICKEN SPIEDINI

Chicken marinated and grilled in Spiedini Sauce tossed with Five Cheese Blend and Cheddar cheeses, Spring Mix, Radish, Tomatoes, and Onions

95

THAI PEANUT

Diced Chicken that's been marinated and grilled in Thai Peanut sauce, mixed with Heritage Blend Spring Mix, Radish, Green Onions and Cilantro and chopped Peanuts

95

/ Make it Vegan, substitute Tofu +12 /

CHICKEN BACON RANCH

Diced Chicken and Bacon mixed with Radish, Cheddar Cheese, & Spring Mix and tossed in Ranch Dressing

95

SWEETS & TREATS

BRIOCHE CINNAMON ROLLS

Where farm-fresh eggs, whole milk, and butter combine to create a delectably soft, cinnamon-infused bread. Each roll is topped with a creamy Lemon Zest Cream Cheese icing. Each size comes 1 doz per order.

60/30/20

/ Large(125g)/Medium(63g)/Small(25g) /

A LA CARTE

SCRAMBLED EGGS	30
BACON OR SAUSAGE	40
FRESH FRUIT MEDLEY	40

BEVERAGES

HOUSE BLEND COFFEE	30/40/50
Coffee blended just for us, available in a dark or medium roast comes in 3 size containers to serve: 12/16/20 cups	
FRESH SQUEEZED ORANGE JUICE	54/72
Freshly squeezed in-house. Comes in 2 size containers to serve: 12/16 cups	
**FRESH BREWED ICED TEA	42/56