



*Corporate Catering*

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# Catering Menu

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**TheWoodsCatering@gmail.com**

**thewoodsrestaurant.com**

**440-296-5062**

**Call, Text or Email us your order!  
(we will call you to confirm your order)**

**The Woods Restaurant & Catering  
21919 Center Ridge Road  
Rocky River, OH 44116**



*Corporate Catering*

## **Soups & Starters**

### **SOUPS**

Bowl \$5.95, Quart \$18, Gallon \$60

**Tomato Basil  
Soup of the Day**

### **STARTERS**

Priced per piece, Minimum 6 pieces per selection

**Buffalo Style Chicken Wings\*** \$1.25  
**Seasoned Chicken Fingers\*** \$1.99  
**Fried Mozzarella** \$2.19  
**Sausage Stuffed Peppers (HOT)** \$3.99  
**Lou's Italian Sausage, Green Peppers, Onions Blend** \$3.99  
**Artichoke Dip with Tortilla chips** \$2.89  
**Mini Quiche** \$3.25

\*Sauces: Mild, Medium, Hot, Teriyaki Honey Mustard and BBQ

### **SPECIALTY TRAYS**

**Vegetables with Dip** \$40.99  
**Fresh Fruit Tray** \$41.99  
**Cheese Tray** \$54.99  
**Antipasto Tray** \$64.99

Feeds up to 10. Includes paper plates, napkins, serving utensils

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## Specialty Salad Bowls

Priced \$55.95 Per Bowl, serves 8 to 10 as a side  
Add homemade bread & butter \$1.00 per person

### **CAPRESE SALAD**

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Sliced tomatoes, basil and mozzarella with olive oil and balsamic glaze.

### **SEASONAL SALAD**

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Romaine lettuce topped with roasted red peppers, dried cranberries, toasted walnuts, sweet red onion, feta cheese, and charbroiled chicken. Served with balsamic vinaigrette dressing.

### **WOOD CAESAR**

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Charbroiled chicken, crisp romaine tossed with our Caesar dressing, parmesan cheese and served with garlic toast points.

### **BUFFALO SALAD**

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Breaded chicken tossed in our zesty wing sauce served over greens with tomatoes, cucumber, chopped bacon, and shredded cheese served with Blue Cheese dressing.

### **SPINACH SALAD**

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Charbroiled chicken, spinach, mushrooms, provolone cheese, bacon, tomato, hardboiled egg, and red onion served with a warm sweet-n-sour dressing.

### **CHOPPED SANTE FE SALAD**

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Chicken, lettuce mix, cheddar cheese, tomato, black beans, black olives, corn, and red onion topped, tortilla hay served with Southwestern Ranch dressing.

### **SEATTLE WALNUT SALAD**

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Chicken, spring mix, Granny Smith apples, crumbled blue cheese, tomato, walnuts and dried cherries with Poppyseed dressing.

### **COBB SALAD**

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Spring mix, turkey, bacon bits, egg, tomato, and cucumbers served with Blue Cheese dressing.

Dressings: Italian, Creamy Italian, Ranch, Balsamic Vinaigrette, Creamy Bleu Cheese, Caesar, Fat-free Raspberry Vinaigrette, Honey Mustard, Poppyseed, Southwestern Ranch



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## **Sandwich Trays (HOT)**

\$10.95 per sandwich

All sandwiches are served with chips

### **HOT ITALIAN SUB**

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Genoa salami, capicola ham, cheese, mild peppers, lettuce, tomato and house dressing served on a toasted hoagy.

### **FRENCH DIP**

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Roast beef on a toasted hoagy. Served with a side of Au Jus sauce.

### **MEATBALL SANDWICH**

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Grandma Chillemi's old world recipe served on a toasted hoagy with marinara.

### **ITALIAN SAUSAGE**

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"Lou's Sausage" Links – the finest in Cleveland, served on a toasted hoagy with marinara.

### **HONEY MUSTARD CHICKEN & BACON**

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Chicken breast, provolone, tomato, red onion, bacon, honey mustard mayo on a brioche bun.

### **SPICY BLACKENED CHICKEN**

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Blackened seasoned chicken breast, cheddar cheese, tomato, red onion, chipotle mayo on a brioche bun.

### **CHICKEN BREAST**

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Charbroiled chicken breast served on a brioche bun with lettuce, tomato and onion.

Note: To maintain optimal temperature and your eating experience, our HOT Sandwiches are served wrapped in foil and uncut



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## **Sandwich Trays (COLD)**

\$10.95 per sandwich

All cold sandwiches are cut in half and served with chips  
Bread choices: Wheatberry, Marbled rye, Hoagy and Croissant

### **ROASTED TURKEY**

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Roasted turkey, provolone cheese, tomato, field greens (tossed in Balsamic Vinaigrette), red onion and pesto mayo served on wheatberry.

### **SPICY SOUTHWEST TURKEY**

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Roasted turkey, bacon, pepper jack, red onion, field greens, tomato, and chipotle mayo served on wheatberry.

### **CHICKEN SALAD**

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Our popular homemade chicken salad served on a croissant.

### **TUNA SALAD**

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Homemade tuna salad, lettuce, tomato and mayo on a croissant.

### **HAM & SWISS**

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Ham, Swiss cheese, tomato, red onion, field greens, honey mustard mayo served on marbled rye.

### **ROAST BEEF**

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Roast beef, cheddar, red onion, field greens, tomato, and garlic aoli served on marbled rye.



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# Sandwich Selections (cont'd)

Bread choices: Wheatberry, Marbled rye, Hoagy and croissant

### BOX LUNCH

#### CREATE YOUR OWN

\$14.95 per box (minimum order 20 boxes please)

Sandwich (HOT or COLD), served with chips, pasta salad, cookie and water

## Deli Tray

\$12.95 per sandwich includes pasta salad & chips  
(minimum 20 people)

### **DELI TRAY OPTIONS**

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**Assorted deli meats:** Roast beef, Ham, Turkey, Capicola, Salami

**Assorted cheeses:** Swiss, provolone, pepper jack, cheddar

**Assorted breads:** Wheatberry, Marbled rye, Hoagy, Croissant

**Assorted condiments:** Pepperoncini, olives, pickles, mayo, dijon mustard

## Calzone

\$12.95 each includes choice of three toppings listed above under Cheeses,  
Meats and/or Veggies

### **BUILD YOUR OWN CALZONE**

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**Our special pizza sauce, mozzarella and herbed ricotta cheese and your choice of three toppings listed above.**



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## **BUILD YOUR OWN PIZZA**

Half Sheet (12-cut squares) \$24.95 includes 4 toppings

### **SAUCES**

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Tomato, Basil Pesto, Garlic White Sauce, Alfredo, BBQ and Spicy Garlic Wing Sauce.

### **CHEESES**

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Mozzarella/Provolone, Parmesan, Asiago, Cheddar, Seasoned Ricotta.

### **MEATS**

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Pepperoni, Salami, Ham, Italian Sausage, Chicken, Bacon, Meatballs, Turkey, Anchovies.

### **VEGGIES**

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Tomato, Sundried Tomato, Black Olives, Red Onions, Spinach, Sautéed Peppers, Sautéed Onions, Sautéed Mushrooms, Pineapple, Artichoke Hearts, Jalapeños, Banana Peppers.



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## **SPECIALTY PIZZAS**

Half Sheet (12-cut squares) \$24.95

### **WHITE PIZZA**

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Garlic, olive oil, butter and cheese.

### **TUSCAN PIZZA**

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White sauce, chicken, spinach, artichoke hearts, herbed tomatoes, feta, and provolone.

### **MARGARITA PIZZA**

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Pesto sauce, sliced tomato, mozzarella, fresh basil drizzled with a honey balsamic glaze.

### **DOMINIC'S DELUXE**

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Pepperoni, mushrooms, onions, green pepper, Lou's sausage.

### **SPINACH & ARTICHOKE PIZZA**

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Garlic butter, spinach, artichokes, herbed tomato, finished with romano cheese.

### **BBQ CHICKEN PIZZA**

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Chicken, BBQ sauce, mozzarella/provolone, cheddar, crumbled blue cheese and red onion topped with a drizzle of BBQ sauce.

### **4 CHEESE CHICKEN PESTO PIZZA**

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Pesto sauce, chicken, mozzarella/provolone, pepper jack, feta, red onion and tomato finished with a drizzle of balsamic reduction.



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## **CHICKEN DISHES**

\$65.00 Half Pan (serves ~ up to 10 people)

\$95.00 Full Pan (serves ~ up to 20 people)

Add homemade bread & butter for \$1.00 per person

### **CHICKEN PARMIGIANA**

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Lightly breaded chicken breast topped with marinara sauce, herbed tomatoes, and melted provolone cheese. Served with fettuccine marinara.

### **CHICKEN MARSALA**

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Flour dusted sauteed boneless chicken breast cutlets topped with sauteed mushrooms in a rich Marsala wine sauce. Served over fettuccine.

### **CHICKEN FLORENTINE**

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Breaded chicken breast egg dipped & pan fried golden brown. Topped with spinach, bacon, and onion in a parmesan cream sauce with provolone cheese. Served over fettuccine alfredo.

**AWARD WINNING**

### **CHICKEN TOSCA!**

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Egg dipped with Romano cheese and finished with a Sherry garlic butter sauce. Served with fettuccini.

### **CHICKEN PICATTA**

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Flour dusted cutlets sauteed with onions & capers in lemon & white wine. Served over spaghetti.

### **CHICKEN SCALLOPINI**

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Sauteed chicken with garlic, olive oil and mushrooms. Served over fettuccini.



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# **PASTA DISHES**

\$50.00 Half Pan\* (serves ~ 8 to 10 people)

\$80.00 Full Pan\* (serves ~ up to 20 people)

Add homemade bread & butter \$1.00 per person

### **SPAGHETTI or RIGATONI**

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Choose from the following: meatballs, meat sauce or fresh Lou's Sausage.

### **ANGEL HAIR PRIMAVERA**

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Herbed tomato, fresh spinach, mushrooms, artichokes, and black olives sauteed in a delicious olive oil garlic sauce, tossed with angel hair pasta.

### **VEGETABLE LASAGNA**

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Layers of pasta with zucchini, spinach, carrots, and tomato sauce layered with ricotta, provolone and romano cheese.

### **EGGPLANT SICILIANO**

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Breaded eggplant topped with spinach, herbed ricotta, blush sauce, herbed tomatoes, topped with melted mozzarella. Served with a side of spaghetti marinara.

### **FETTUCCINE ALFREDO**

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Fettuccini served in a rich cream, butter and parmesan cheese sauce.

### **HOMEMADE LASAGNA**

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\*\$65.00 Half Pan, \$95.00 Full Pan

Deep layers of pasta, tomato sauce, seasoned meat, ricotta and mild provolone cheese.

### **RIGATONI ALA VODKA**

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\*\$65.00 Half Pan, \$95.00 Full Pan

Crumbled Italian sausage with crushed red pepper, garlic & oil. Served with rigatoni.



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## **SIDE DISHES**

### **POTATO & RICE SELECTIONS**

\$3.29 per person

**Baked Potato**

**Roasted Red Skins**

**Garlic Mashed Potatoes**

**Rice Pilaf**

### **VEGETABLE SELECTIONS**

\$3.29 per person

**Vegetable Francais:** (Green Beans, Carrot Tips and Almonds)

**California Medley:** (Carrots, Broccoli, Cauliflower)

**Midwestern Trio:** (Corn, Green Beans, Carrot)

## **DESSERTS & DRINKS**

### **GOODIE TRAY**

**Chocolate Chip Cookie** \$2.00

**Ghirardelli Brownies** \$4.00

**Tiramisu** \$4.00

**Italian Lemon Cake** \$5.00

### **BEVERAGES**

**Coke, Diet Coke, Sprite** 20 oz bottle \$2.00, 2-liter \$3.00

**Bottled Water** \$1.00

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**Catering Menu**

We also offer **Full Service Off-Premise Catering** for groups of 30 or more people. Complete services for the home, office, or off premise events.

- Beverage and meal planning.
- Rentals: Tents, tables, chairs, china, etc.
- Party themes, decorations, and entertainment are just some of the services we provide.

**"The Woods Restaurant"** and **"Behind the Woods"** take pride in presenting the highest quality Chef prepared food, and owner overseen service our area has to offer.

**440-296-5062**

## **THE WOODS RESTAURANT**

Founded in 1965 as "Dominic's Pizza" by Dominic and Vuila Chillemi and children; James, Janet, Chad, and Chris.

The tradition of quality food, friendly service, and moderate prices continues, carried forward by Chad Chillemi with the exceptional skills, attitudes and services provided by his dedicated staff.

We take great pride in being a long standing part of our community.  
Thank you for your patronage.

**And Remember: "Friends Don't Let Friends Eat At Chains"**

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## **Catering Menu**

**We Now Deliver!! Monday – Friday 11:00am – 2:00pm  
to Downtown Cleveland!**

1. Delivery orders require a \$200 minimum.
2. Our delivery charge is 10% of your food and beverage total. Your delivery fee not to exceed \$50.00.
3. Please give your delivery driver a reasonable window of time to get to you. We will work hard to be **within 15 minutes** either way of your requested delivery time.
4. Freight elevators, no parking zones and metal detectors can delay your schedule and ours too. Please let us know if these exist at your location.
5. Calling early (we ask for 24-48 hours) to place your order will help ensure we have a delivery slot ready just for you. Delivery slots are limited.
6. Your delivery charge does not include gratuity. Please consider tipping if your delivery driver is courteous and prompt.

**Please give us 24 to 48 hour notice to create your catering order.**

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