



*The*  
**Woodworth**  
restaurant and cocktail bar



# CATERING MENU



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## Starters

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### **Guacamole \* | \$11**

Avocado, roasted serrano, cilantro, lime, spicy pepita, pomegranate seed, pita chip

### **Crab Nachos | \$20**

Blue crab, taro chip, jalapeno, heirloom pico, avocado butter, sriracha aioli

### **Lobster “Rangoon” Spring Roll | \$21**

Main lobster, mirepoix, boursin, thai chili sauce, ponzu sauce (qty 4)

### **Ahi Poke | \$20**

Tamari, oyster sauce, maui onion, nori furikake, smashed avocado, shaved jalapeno, micro cilantro, tortilla chips

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## Box Lunch

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Choice of one sandwich. Served with a choice of chips, quinoa salad or fresh fruit and a fresh baked brownie or cookie. **18 per box**

### **Nanas Pot Roast**

Pot roast, havarti, horseradish cream, arugula, paisano bread

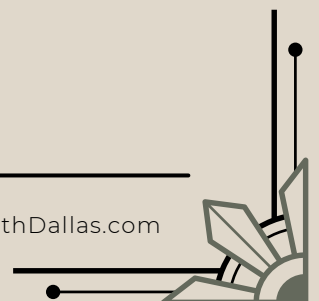
### **California**

House smoked turkey, havarti, heirloom tomato, basil, sriracha aioli, pomegranate vinaigrette, molasses wheat

### **Avocado Crostini**

Grilled panini, avocado, sea salt, blistered jalapeno, cilantro, feta, pepita, micro cilantro, salad: rocket, red onion, candied pecan, homey-lime jalapeno vinaigrette

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## Box Lunch

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### Caesar Salad | \$10

Romaine heart, rustic crouton, sundried tomato tapenade, pecorino, creamy anchovy dressing

### Little Gem | \$11

Little gem, smoked bacon, Gorgonzola, 8-minute egg, heirloom tomato, baguette croutons, buttermilk dressing

### Southwest Salad | \$11

Romaine lettuce, grilled corn, black bean, heirloom pico, smoked gouda, avocado ranch, fried jalapeno, tortilla strip

### Farmers "Chop" Salad | \$12

Little gem, arugula, red cabbage, quinoa, sopressata, watermelon radish, edamame, avocado, grilled corn, heirloom tomato, English cucumber, carrot, feta, spiced pistachio, balsamic vinaigrette

### Spinach Salad | \$11

Baby spinach, strawberry, feta, bacon lardon, red onion, pomegranate vinaigrette

### Protein Add Ons:

Chili crusted hangar steak |10

Smoked grilled chicken |8

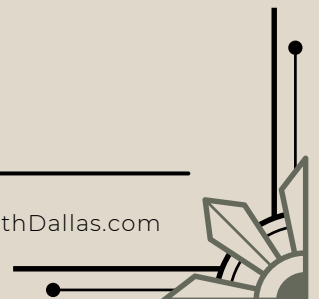
Lukes fried chicken |8

House-made "Hot Smoked" salmon |10

Grilled salmon |12

Ahi tuna |12

Coffee crusted shrimp |9





# CATERING MENU



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## Bowls

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Choice of one bowl. Add your favorite protein and choice of sauce. **|10 per box**

### Rice Bowl

Wild rice, stir fry vegetables, french bean

### Power Bowl

Quinoa, brussel sprouts, spinach

### Hearty Bowl

Cauliflower rice, red potato, summer squash

### Ahi Poke

Tamari, oyster sauce, maui onion, nori furikake, smashed avocado, shaved jalapeno, micro cilantro, tortilla chips

### Protein Add Ons:

Avocado | **4**

Chili crusted hangar steak | **10**

Smoked grilled chicken | **8**

Short rib | **10**

Ahi tuna | **12**

Verlasso salmon | **12**

(8) coffee crusted shrimp | **9**

### Sauces:

Orange ginger | mango pineapple hoisin | coconut curry | ponzu | sesame sriracha

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## Unique Eats

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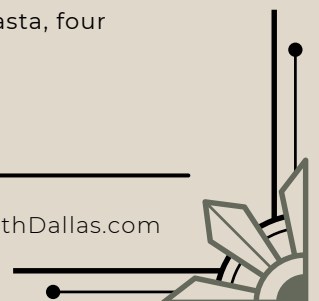
### Red Dog Chowder | \$15

Spicy "Manhattan style" chowder, fish, shrimp, crab, potato, bacon, crusty baguette

### Luke's "Hot" Chicken | \$11

Nashville style chicken tender, peri peri spice, local honey, white bbq sauce, cavatappi pasta, four cheese sauce: smoked gouda, pepperjack, monterrey, pecorino, pancetta

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# CATERING MENU



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## Hot Sandwiches

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### **Crab Cake Sandwich | \$15**

Blue crab, stoneground mustard, heirloom tomato, rocket, sriracha aioli, lobster roll

### **Cheese Cheese Burger Burger | \$13**

Steakhouse blend, double-patty, double american cheese, maui onion, dill pickle, mustard, southern bun

### **Lobster Grilled Cheese | \$17**

Maine lobster, brie, white cheddar cheese, grainy mustard, tarragon, paisano bread

### **California Sandwich | \$14**

House-smoked turkey, havarti, gruyere, heirloom tomato, basil, sriracha aioli, pomegranate vinaigrette, molasses wheat

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## Side Items

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### **Side Items**

Lays potato chips | 2.5

Baked lays potato chips | 3

Kettle cooked jalepeno chips | 3

Quinoa salad | 2.5

Fresh fruit | 4

Chocolate chip cookie | 2.5

Brownie | 3

FIJI natural artesian water (16.9 oz) | 3.5

Arizona arnold palmer (16 oz) | 2.5

Arizona green tea (16 oz) | 2.5





# CATERING MENU



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## Party Trays

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### **Shrimp Tacos (25 Pieces) | \$125**

Coffee crusted shrimp, avocado smash, mango, jalepeno, feta, flour tortilla

### **Cheese Display (Serves 12) | \$125**

Assorted spreadable cheeses, fruit, and crackers

### **Crudite & Dip (Serves 12) | \$90**

Garden veggies, buttermilk ranch, blue cheese

### **Lukes Chicken Bites (25 pieces) | \$110**

Peri peri spice, local honey, gin pickles, white bbq sauce

### **Chili Crusted Steak Skewers (25 Pieces) | \$225**

Filet mignon, arbol, guajillo, ancho, cane sugar, balsamic cabernet jus

### **Peri Peri Shrimp Skewers (25 Pieces) | \$150**

Coconut milk, lime zest, jalepeno, garlic, peri peri pepper

### **Black Bean Veggie Tacos (25 Pieces) | \$100**

Black bean, mushroom, asparagus, roasted corn, pico de gallo, queso fresco, salsa verde, flour tortilla

### **Lukes Chicken Tacos (25 Pieces) | \$125**

Crispy chicken tender, honey mustard, arugula, pickled red onion, flour tortilla

### **Gochujang Chicken Skewers (25 Pieces) | \$120**

Assorted spreadable cheeses, fruit, and crackers

