

WYLDER APPETIZERS

Passed Appetizers - Select (3) small bite appetizers from the below to be paired with your dinner selection.

Vegan Garbanzo Bean Sliders: 1 oz. Mini sliders Arugula micro-greens, summer pickled vegetables on brioche

Beef Sliders: 1 oz. Mini sliders with Caramelized onion, Point Reyes blue cheese, arugula, balsamic reduction on brioche

Ahi tuna tartar or tomato tartar in sesame cones: ahi, shallot, lemon zest, tamari, wasabi cream in a sesame cone // dehydrated tomato, chive, shallot, lemon zest and truffle oil (vegan)

Stuffed cremini mushroom: red onion relish, chimichurri, fried scallion fronds (vegan)

Mini Smoked Salmon Tacos: Chipotle cream, orange habanero cabbage slaw // summer vegan rainbow tacos, orange habanero slaw (vegan)

Lamb Lollipops: marinated lamb rib chop, sweet potato puree, blackberry cabernet reduction sauce (GF)

Chili Rubbed Shrimp: Orange butter reduction, served in an Asian soup spoon (GF)

Grilled Fillet or Beef: 1 bite appetizer of razor thin fillet of beef, Caramelized onion, Point Reyes blue cheese balsamic reduction

Roasted Squash: Roasted squash, blossom honey, goat cheese with fresh herbs and edible flowers on hand-thrown, homemade flatbread

WYLDER SALADS

Select (1) from the below to be paired with your dinner selection.

Big Rustic: Wild baby arugula and romaine salad with classic Caesar dressing and chewy sourdough house-made croutons

Wild Field Greens: Edible flowers, citrus-shallot-honey vinaigrette, fried warm goat cheese pucks

Classic Spinach Salad with buttermilk dressing: spinach, roasted wild mushroom, onion, garlic, herbs and a creamy buttermilk, goat cheese dressing (GF)

Wild Rocket: Grilled and caramelized stone fruit-or seasonal fruits, burrata, sweet maple vinaigrette, and candied pistachio dust

Roasted Delicata Squash, kale Salad (seasonal. Ingredients may be adjusted accordingly):
Fried sage leaves, maple, pepitas, pomegranate, goat cheese (Allergen Friendly)

Heirloom Tomato Salad: With basil burrata and pomegranate molasses

Melon Salad: With pickled shallot, fried mint, toasted groats, and burrata

Classic Wedge: With bacon lardons, green goddess dressing, chives, and cherry tomatoes

TABLE SIDE

Select one option, as an add on for \$5 per person. This will be served table side upon guest arrival to dinner

Giardiniera Antipasto platter: crudites with pinenuts and white bean dip, vegan green goddess dip, pistachio mint pesto (Vegan)

Spinach yogurht dip with sizzled mint and rustic crackers: spinach, yogurt, garlic, lemon, herbs and crackers

Fresh fruit with cheese and peppery nuts: gorgonzola cheese, peppery nuts, seasonal fruits, honey drizzle (GF)

Carrot Tart with Ricotta and herb: puff pastry, candied heirloom carrot, ricotta, fresh herbs, citrus zest, local honey and edible flower

WYLDER SIDES

Select the number of sides based on your serving style; i.e. buffet, family style, or plated.

Chorizo: Chorizo cornbread stuffing (GF)

Charred Green beans with ricotta and lemon zest: Crisp-tender grilled green beans on a bed of creamy whipped ricotta (GF)

Charred Brussel Sprouts: charred Brussel sprouts with a warm honey glaze

Spring Orzetto Pasta: orzo pasta, sweet peas, asparagus, fresh herbs, citrus and shallot and pesto

Twice Baked potatoes: sour cream, chive, parmesan, garlic onion (GF)

Mashed Potatoes: Sour cream and chive mashed potatoes (GF)

Truffled potatoes au gratin: caramelized onion, gruyere, parmesan, cream, nutmeg, truffle pate and Yukon golds (GF)

Blistered Asparagus: Sauté asparagus hot and fast in a skillet to soften and slightly char, tossed in a soy dressing with crushed peanuts and shredded coconut for crunch (GF)

Grilled Carrot with cumin-serrano yogurt: charred to bring out the natural sweetness of a carrot, served with a bright and clean spiced yogurt

Wild Mushrooms with Bernaise sauce: A classic steakhouse-inspired rub and sauce turn grilled mushrooms into a decadent, meaty meal or side.

Cheesy Polenta: creamy herbed polenta with parmesan

Parsnip Puree: parsnip, heavy cream and nutmeg (can be made vegan)

Sautéed Braising Greens: chard, collards or kale (based on availability) scented with orange

Beet Hummus Avocado: Bright red beet, tahini, lemon, garlic and 5 spice powder // creamy avocado, pomegranate molasses and pea shoots (Vegan)

Mediterranean Baked Sweet Potato: With tahini drizzle, fresh herbs, and tomato (Vegan)

WYLDER MAINS

Roasted Chicken: Slow roasted, spice brined, crispy-skinned roasted chicken with orange ginger glaze

Butternut Squash Ravioli: Fried sage leaves, Madeira cream

Wild Mushroom Ragout: assorted wild mushrooms, white wine, heavy cream, lemon and fresh herbs

Tender Cod (or fish of your choice): Delicate black cod served with vanilla saffron cream

Sheet pan hanger steak, Bok choy and miso butter: tender marinated hanger steak, thinly sliced with charred Bok choy, miso butter

Chocolate Rosemary Braised Ribs: 12-hour red wine braised Markegard Grass fed beef short ribs, cacao, rosemary

Pasta with tomato, walnut pesto: Fresh pasta, summer vine ripe tomato, walnut, basil pesto

Gnocchi with green olive sauce and zesty breadcrumbs: Bursting with the big brash flavors of green olives, anchovies, capers and fresh herbs

Pan Seated Halibut: Pan seared halibut with a fried caper beurre blanc

Honey Chile Chicken: Tea brined chicken with honey-Chile glaze

Roast chicken with chile, basil vinaigrette: brining, air drying, and marinating. Served on a mix of charred broccoli, onions, and fingerling potatoes, fiery from the chiles and fresh from the basil, with a bright kick of red wine vinegar. Six heads of garlic mellow and sweeten after roasting, adding a caramelized flavor to the dressing and the marinade.

Cashew Crusted Cauliflower Steak: thick cauliflower steaks, breaded in eggless egg, GF flour, spices and cashews- served with citrus date relish (Vegan)

Dessert Bar - \$5 per piece

Mini Key lime pies

Mini lemon tarts

Chocolate mousse cups with marshmallow

Assorted petit fours

Seasonal fruit crumbles in mini cast iron skillet

Pina colada Lush: Crumb crust, layers of creamy whipped topping, pudding, and coconut

Late Night Snacks

Animal style tater tots: thousand island sauce, bacon, cheddar and scallion in charcuterie cones

Bacon-jalapeno nachos in personal sized chip bags

Mini corn dogs

Sweet and savory popcorn in cones

Fried chicken skewers with maple-hot sauce

Mini smoked salmon tacos, chipotle cream and orange habanero sauce

Mini sliders in personalized to go containers

