



Spring and Summer Menu

2024-2025

CANAPES

Passed 1 bite canapes and appetizers - Select (3) small bite appetizers from the below to be paired with your dinner selection

Mini toasts with sweet cheese: seasonal fruits (fig, stone fruit or strawberries) with homemade jam (contains wheat and dairy)

Cucumber canape: with whipped feta, sundried tomato and basil

Mini Mason Jar Salads: Layer up colorful local veggies, homemade dressings, and crunchy toppings in cute little jars. Think roasted beet and goat cheese in spring, or butternut squash and pomegranate in late summer.

Lady Marys Crab Canape: brioche, creamy lump crab and chive with citrus, shallot and truffle

Savory Donut Wall: Swap out sweet for savory with mini cornmeal donuts topped with whipped herb butter and local microgreens.

Charcuterie Cones: Ditch the boring cheese plate and opt for handheld cones filled with local cured meats, artisanal cheeses, and seasonal fruits. Easy to eat while mingling.

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)

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

No Knead Caprese Focaccia: Dry farmed tomato, burrata, basil, balsamic and maldon sea salt (july-October only)





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

Grilled plum and panzanella pancetta salad: grilled plum, pecorino Romano, and black pepper, arugula, foccacia croutons and pancetta (can be made vegetarian) (contains wheat and dairy)

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 1 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 yogurt 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





MAINS

Wylder will always include wildflower garnishes. These unique touches add a whimsical element to your menu and give guests a true taste of the Santa Cruz Mountains.

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

Butternut Squash Ravioli: With fried sage leaves, Madeira cream

Seared Sea Scallop with basil risotto: 3 per person, seared and on top of creamy basil risotto

Tamarind Glazed Corvina Sea Bass with Coconut Herb Salad: Ginger, honey, tamari, tamarind, coconut, chili peppers, cilantro, coconut and mint.

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 Seared 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)





SIDES

Side options to pair with your mains

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)

Gnocchi Antipasti: Featuring crispy potato gnocchi sun-dried tomatoes, artichoke hearts, fresh mozzarella, and salami. (contains wheat, egg and lactose)

Charred Brussel Sprouts: Charred Brussel sprouts with a warm honey glaze (GF)

Watermelon Caprese: Watermelon, feta, basil, balsamic, Maldon sea salt (GF)

Grilled Zucchini with ricotta and walnut: Walnut, ricotta and lemon zest, salt and pepper (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)

Oregano marinated tomato salad: Heirloom cherry tomatoes, oregano, Bella Vista olive oil, shallot, citrus and Maldon sea salt (July – September)

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)





SIDES

Side options to pair with your mains

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

Jerk Potato Salad: Jerk seasoning knows no limits. It's wonderful on chicken but wait till you try mixing the spicy rub into a creamy dressing for potato salad.

Black Eyed Pea Salad with Hot Sauce Vinaigrette: Black eyed peas, red onion, celery, carrot, fresh parsley, citrus, guajillo pepper, salt and pepper

Mississippi Corn Pudding in Cast Irons: This savory corn pudding is creamy and cheesy, with fresh corn kernels, celery, and onions. A topping of buttery cracker crumbles adds crunch.

Grilled Eggplant with Garlicky Tahini-Yogurt Sauce: Eggplant with crispy skin and creamy interior. A drizzle of tahini-enriched yogurt sauce makes it even better.

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)





THE BOWL BAR

Set up a build-your-own bowl bar

Bases: Think beyond rice with options like quinoa, farro, or zucchini noodles

Proteins: Locally raised chicken, grass-fed beef, or marinated tofu

Veggies: Whatever's in season

Toppings: Pickled onions, toasted nuts, crumbled local cheeses

Dressings: Herb-infused olive oils, tangy vinaigrettes, creamy avocado sauces

THE GRILL STATION - \$30.00

Fire up those taste buds with a live-action grill station

Herb-crusted lamb chops

Cedar-plank salmon with a maple glaze

Grilled portobello "steaks" for the veggie lovers

Pair these with an array of seasonal sauces like garlic scape pesto or roasted tomato chutney.

SMALL BITE DESSERT BAR - \$5.00 PER PIECE

Chocolate mousse cups with marshmallow

Assorted petit fours

Seasonal fruit crumbles in mini cast iron skillets

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

Lemon tartlet

Key Lime tartlet

Bavarian cream fruit tartlet





THE PIE BAR - \$7.00 PER PERSON

Forget the cake – 2025 is all about pie! Offer a variety of seasonal flavors:

Spring: Strawberry rhubarb, lemon meringue

Summer: Peach blackberry, blueberry lavender

THE ICE CREAM SANDWICH STATION - \$7.00 PER PERSON

Let guests build their own frozen treats:

Cookies: Chocolate chip, snickerdoodle, oatmeal raisin

Ice Cream: Locally made flavors like honey lavender, salted caramel, or basil strawberry

Toppings: Crushed candies, toasted coconut, chocolate sauce

THE DONUT WALL 2.0 - \$6.00 PER PERSON

Take the trendy donut wall to the next level:

Seasonal glazes like maple bacon or lemon thyme

DIY topping bar with sprinkles, crushed nuts, and flavored sugars

Mini donut “bouquets” as edible centerpieces

LATE NIGHT SNACKS - \$8.00 PER PERSON

Mini pot pies filled with seasonal veggies and local chicken

Gourmet grilled cheese station with artisanal breads and fancy spreads

Mac ‘n’ cheese bar: With fun mix-ins like crispy bacon, roasted garlic, or truffle oil

Animal style tater tots: Thousand island sauce, bacon, cheddar & 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





HYPER-LOCAL BEVERAGES

Ask us about hyper-local beverages. Craft breweries, small-batch wine based spirits and local wineries.

Herb-Infused Water Station: Pretty glass dispensers filled with cucumber mint, strawberry basil, or citrus rosemary water

Craft Cocktail Bar: Feature drinks made with local spirits and seasonal ingredients. How about a blackberry sage mule or a spiced pear Moscow mule? You supply the alcohol, we'll batch the cocktails for you

Boozy Popsicle Station: Adult "poptails" in flavors like prosecco peach or bourbon apple cider

SIGNATURE COCKTAIL IDEAS

Old Fashioned: Rye whisky, angostura bitters, sugar, cherry, orange

Classic Mojito: White rum, soda water, mint leaves, sugar syrup, lime juice, mint sprigs

French 75: Champagne, gin, lemon juice, simple syrup, lemon twist

Sunset Romance: Tropical mix of rum, pineapple juice, grenadine, and maraschino cherry

Elderflower Elegance: Gin, elderflower liqueur, tonic water, and lemon twist

Moscow Mule: Vodka, ginger beer, lime juice, lime wedge

Aperol Spritz: Aperol, prosecco, soda water, orange slice

Olleliberry Tequila Smash: Tequila, olleliberry, lime juice, agave, lime garnish

The Smoke & Mirrors: smoky mezcal, lime juice, hint of agave syrup, garnished with rosemary sprig

Sparkling Paloma: A bubbly twist on the classic Paloma, featuring tequila, grapefruit soda, and a splash of sparkling wine

Cucumber Basil Smash: A light and refreshing cocktail with gin, muddled cucumber, lemon juice, and simple syrup

Hibiscus Margarita: A vibrant mix of tequila, hibiscus syrup, lime juice, and a touch of orange liqueur, served over ice

