PASSED BITE CANAPES AND APPETIZERS

For a balanced cocktail hour, recommend 3 to 4 selections, including at least one vegan, one gluten-free and one substantial protein bite.

Garden and Plant-Forward

Sweet Pea Falafel, Preserved Lemon Tahini
Fresh pea and herb falafel with preserved lemon tahini, cucumber and dill.
V · GF · DF (contains sesame)

Charred Carrot Tartare
Smoked and charred carrots, capers, cornichons and Dijon served on a crisp seeded potato pavé.
V · GF · DF · NF

Cucumber Garden Cup
Persian cucumber filled with whipped tofu-herb mousse, tomato confit, basil and toasted seed dukkah.
V · GF · DF

Crispy Polenta, Wild Mushroom Conserva
Herbed polenta crisp topped with roasted mushrooms, shallot marmalade and salsa verde.
V · GF · DF · NF

Beet Rose, Cashew Labneh
Thinly sliced roasted beets folded into a rose with citrus, dill and cashew labneh on a buckwheat crisp.
V · GF (contains wheat)

Tomato Tartare Sesame Cone
Heirloom tomato, shallot, tamari, chive and avocado in a black sesame cone.
V · DF (contains wheat, sesame)

Spring Vegetable Rice-Paper Roll
Tender vegetables, herbs and rice noodles with ginger-lime dipping sauce.
V · GF · DF · NF

Mini Caprese Focaccia
House focaccia, dry-farmed tomato, basil pesto, burrata and aged balsamic.
VG (contains wheat, dairy)

Crispy Smashed Potato
Baby potato, cultured onion dip, pickled shallot and chive. Vegan version available.
VG · GF · NF

Miso Eggplant Bao
Glazed eggplant, cucumber pickle, scallion and sesame in a steamed bao.
V · DF (contains wheat)

PASSED BITE CANAPES AND APPETIZERS

Seafood

Dungeness Crab Brioche
Warm brioche, local crab, celery leaf, Meyer lemon and fines herbes.
NF (contains wheat, egg, shellfish)

Ahi Tuna Tartare Cone
Sushi-grade ahi, avocado, tamari, ginger and sesame in a crisp cone. Cucumber cup available for gluten-free guests.
DF (contains egg, wheat, fish)

Mini Smoked Salmon Taco
Smoked salmon, orange-habanero cabbage slaw and chipotle crema in a crisp corn shell.
GF (contains egg, fish)

Chili-Rubbed Shrimp
Seared shrimp, burnt orange butter, pickled Fresno chile and cilantro.
GF · NF (contains shellfish, dairy)

Scallop Crudo Spoon
Citrus-cured scallop, cucumber, avocado, serrano and basil oil.
GF · DF · NF (contains shellfish)

Crispy Brandade Croquette
Salt cod and potato croquette with saffron aioli and preserved lemon.
NF (contains egg, fish)

Oyster with Green Apple Mignonette
Freshly shucked oyster with green apple, champagne vinegar and fennel pollen.
GF · DF · NF (contains shellfish)

Miso-Glazed Black Cod Bite
Caramelized black cod, scallion rice cake and ginger relish.
GF · DF (contains fish)

Meat and Poultry

Beef Tenderloin Crostini
Grilled beef tenderloin, Point Reyes blue cheese, caramelized onion and balsamic on garlic crostini.
(contains wheat, dairy)

Mini Beef Slider
Grass-fed beef, aged cheddar, onion jam and arugula on a hawaiian pretzel bun.
NF (contains wheat, dairy)

Tea-Brined Chicken Skewer
Tea-brined chicken, honey-chile glaze, charred scallion and lime.
GF · DF · NF

Duck Confit Tartlet
Crisp pastry cup with duck confit, cherry mostarda and celery leaf.
NF (contains wheat)

Lamb Kofta
Herbed lamb kofta, cucumber, mint and sumac yogurt.
GF · NF (contains dairy)

Pork Belly Lettuce Cup
Crispy pork belly, tamarind caramel, pickled daikon and herbs.
GF · DF · NF

Prosciutto-Wrapped Stone Fruit
Seasonal stone fruit, prosciutto, basil and white balsamic.
GF · DF · NF

PASSED 1 BITE CANAPES AND APPETIZERS

ROAMING AND INTERACTIVE COCKTAIL-HOUR MOMENTS

Roving food service for movement, conversation and visual impact.

The California Oyster Cart

A roaming shucker serving local oysters with:

Champagne mignonette
Fermented chile sauce
Meyer lemon
Green apple granita

Hand-Carved Jamón and Garden Crudités

Hand-carved cured ham accompanied by grilled bread, marinated olives, radishes, snap peas and seasonal fruit.

Tomato Martini Cart

A chilled savory tomato consommé served tableside with basil oil, cucumber.

Warm Focaccia Pass

Trays of warm rosemary focaccia accompanied by cultured butter, whipped ricotta and tomato conserva.

TABLE-SIDE WELCOME

Choose one accompaniment in addition to Wylder sourdough and cultured butter.

Seasonal Giardiniera and Whipped Ricotta

Local vegetables, whipped ricotta, basil oil and grilled sourdough.
VG · NF (contains dairy, wheat)

Spinach Yogurt with Sizzled Mint

Garlicky spinach yogurt, chile-mint oil, vegetables and seeded flatbread.
VG (contains dairy, wheat)

Cannellini Bean and Artichoke Dip

White beans, roasted artichoke, lemon and herbs with crisp lavash and vegetables.
V · DF · NF (contains wheat)

California Olive and Pistachio Tapenade

Castelvetrano olive, citrus, herbs and pistachio with warm focaccia.
V · DF (contains wheat)

Carrot Tart with Ricotta and Herbs

Puff pastry, roasted heirloom carrots, whipped ricotta, citrus zest, honey and edible flowers.
VG · NF (contains wheat, egg)

Seasonal Fruit, Local Cheese and Peppery Nuts

California cheese, seasonal fruit, rosemary nuts and local honey.
VG · GF (contains wheat)

Marinated Tomato and Burrata Board

Dry-farmed tomatoes, burrata, basil, stone-fruit vinegar and grilled country bread.
VG · NF (contains wheat)

SALADS

(SEASONAL, INGREDIENTS MAY BE ADJUSTED ACCORDINGLY)

Greens and Garden Salads

Wylder Big Rustic

Baby gem lettuce, wild arugula, shaved fennel, sourdough croutons, Parmesan and lemony Caesar dressing. (can be made Vegan)

V VG · GF (contains wheat, fish, dairy)

Beet, Citrus Salad with Elderflower Syrup + edible flower

Seasonal citrus, red, yellow, chiagga beets, goat cheese, elderflower, seasonal greens, edible flower (can be made vegan)

V · GF · DF · NF

Seasonal California Salads

Grilled Stone Fruit Panzanella

Grilled peaches, plum or nectarines, arugula, focaccia, pecorino, basil and black-pepper vinaigrette. Pancetta optional.

VG · NF (contains wheat, dairy)

Heirloom Tomato and Burrata

Dry-farmed tomatoes, burrata, basil, shallot, pomegranate molasses and olive oil.

VG · GF · NF (contains dairy)

Melon, Cucumber and Fried Mint

Seasonal melon, cucumber, pickled shallot, fried mint, toasted grains and burrata.

VG (contains dairy)

Watermelon Caprese

Watermelon, feta, basil, balsamic reduction, and Maldon salt.

VG · GF · NF (contains dairy)

Grilled Corn and Farro

Charred corn, farro, cherry tomatoes, scallions, herbs and smoked chile vinaigrette.

V · DF · NF (contains wheat)

Strawberry and Black Pepper Salad

Strawberries, arugula, goat cheese, toasted sunflower seeds and balsamic-black pepper vinaigrette.

VG · GF (contains dairy)

Roasted Grape and Radicchio

Charred radicchio, roasted grapes, rosemary breadcrumbs, pecorino and balsamic.

VG · NF (contains wheat)

Market Vegetable Niçoise

Green beans, baby potatoes, tomato, olives, jammy egg and mustard vinaigrette.(add smoked salmon for $6 extra per person)

VG · GF · DF · NF (contains wheat)

Grain, Bean and Legume Salads

Black-Eyed Pea Salad
Black-eyed peas, celery, carrot, red onion, parsley, citrus and guajillo vinaigrette.
V · GF · DF · NF

Herbed Lentils and Roasted Vegetables
French lentils, roasted market vegetables, parsley, mint and Dijon vinaigrette.
V · GF · DF · NF

Green Couscous
Pearl couscous, spinach, herbs, cucumber, lemon and toasted pistachio.
V · DF (contains wheat and nuts)

Wild Rice and Roasted Grape
Wild rice, celery, roasted grapes, herbs and pumpkin-seed vinaigrette.
V · GF · DF · NF

Quinoa Tabbouleh
Quinoa, tomato, cucumber, parsley, mint, scallion and lemon.
V · GF · DF · NF

MAINS

Wylder will always use wildflower garnishes, locally sourced & organic proteins, as well as produce

Poultry

Citrus and Herb-Roasted Chicken
Slow-roasted, spice-brined chicken with crisp skin, charred citrus jus and salsa verde.
GF · DF · NF

Honey-Chile Chicken
Tea-brined chicken with honey-chile glaze, lime and scallion.
GF · DF · NF

Chicken with Chiles and Basil Vinaigrette
Roasted chicken with Fresno chile, basil, garlic and red-wine vinaigrette.
GF · DF · NF

Za’atar Chicken with Preserved Lemon
Roasted chicken with za’atar, preserved lemon, green olives and herb jus.
GF · DF · NF

Miso-Butter Chicken
Roasted chicken with white miso butter, charred cabbage and scallion. Dairy-free glaze available.
GF · A (contains soy)

Apricot and Harissa Chicken
Roasted chicken glazed with apricot, harissa and orange; finished with fresh herbs.
GF · DF · NF

Chicken Marbella, Reimagined
Herb-roasted chicken with green olives, capers, prunes, oregano and red-wine ju
GF · DF · NF

Beef and Lamb

Red-Wine Braised Short Rib
Twelve-hour braised grass-fed beef short rib with rosemary, cacao and red-wine jus.
GF · DF · NF

Hanger Steak with Miso Butter
Marinated hanger steak, charred bok choy and miso-scallion butter.
GF · NF (contains soy)

Coffee- and Chile-Rubbed Tri-Tip
Slow-roasted tri-tip, roasted shallot jus and horseradish crema.
GF · NF

Beef Tenderloin with Green Peppercorn Jus
Roasted tenderloin, green peppercorn jus and crispy shallots.
GF · DF · NF

Sonoma Cabernet-Braised Beef
Local red-wine braised beef with pearl onion, roasted mushroom and thyme.
GF · DF · NF

Rosemary Lamb Shoulder
Slow-roasted lamb shoulder with preserved lemon, oregano and salsa verde.
GF · DF · NF

Pomegranate-Glazed Lamb
Braised lamb with pomegranate, warm spices, mint and pistachio gremolata.
GF · DF

Harissa Lamb Meatballs
Lamb meatballs with roasted tomato, harissa, herbs and tahini yogurt.
GF · NF

Pork

Cider-Brined Pork Loin
Roasted pork loin, apple mostarda and rosemary jus.
GF · DF · NF

Porchetta with Fennel and Citrus
Herb- and fennel-stuffed pork with crisp skin, orange and salsa verde.
GF · DF · NF

Miso-Maple Pork Shoulder
Slow-roasted pork shoulder with miso-maple glaze, ginger and scallion.
GF · DF (contains soy)

Fish and Seafood

Pan-Seared Wild Halibut
Halibut with fried caper beurre blanc, lemon and herbs.
GF · NF

Tamarind-Glazed Sea Bass
Sea bass with tamarind, ginger, chile and coconut-herb salad.
GF · DF · NF

Cedar-Plank Salmon
Salmon with maple-Dijon glaze, charred lemon and fresh herbs.
GF · DF · NF

Roasted Salmon with Green Olive Relish
Slow-roasted salmon, Castelvetrano olives, capers, parsley and citrus.
GF · DF · NF

Miso Black Cod
Caramelized black cod with ginger, scallion and sesame broth.
GF · DF

Seared Scallops with Sweet Corn Risotto
Seared scallops served over creamy sweet-corn risotto with basil oil.
GF · NF (contains shellfish)

California Cioppino
Local fish and shellfish in a saffron-tomato broth with grilled sourdough.
DF · NF (contains shellfish, fish)

Olive-Oil-Poached Cod
Cod with fennel, tomato, saffron, citrus and herbs.
GF · DF · NF

Pork

Cider-Brined Pork Loin
Roasted pork loin, apple mostarda and rosemary jus.
GF · DF · NF

Porchetta with Fennel and Citrus
Herb- and fennel-stuffed pork with crisp skin, orange and salsa verde.
GF · DF · NF

Miso-Maple Pork Shoulder
Slow-roasted pork shoulder with miso-maple glaze, ginger and scallion.
GF · DF (contains soy)

VEGETARIAN AND VEGAN MAIN COURSES

Cashew-Crusted Cauliflower Steak

Thick cauliflower steak with warm spices, cashew crust and citrus-date relish.

V · GF · DF (contains nuts)

Miso-Glazed Eggplant

Roasted eggplant, sesame rice cake, bok choy, ginger and scallion.

V · GF · DF

Wild Mushroom and Leek Pot Pie

Roasted mushrooms, leek, peas and herbs under a flaky pastry crust. Vegan pastry available.

VG · NF (contains wheat, dairy)

Summer Squash Ravioli

Santa Cruz Pasta Factory ravioli with summer squash, fried sage and Madeira cream.

VG · NF (contains wheat, egg, dairy)

Tomato and Walnut Pesto Pasta

Fresh pasta, vine-ripe tomato, basil-walnut pesto and crispy breadcrumbs. Vegan pasta available.

VG (contains wheat, nuts, dairy)

Green Olive Gnocchi

Potato gnocchi with green olive sauce, capers, herbs and lemon breadcrumbs. Anchovy optional.

VG · NF option (contains wheat, egg, fish)

Ricotta Gnudi with Spring Vegetables

Ricotta dumplings, asparagus, peas, brown butter and lemon.

VG · NF (contains wheat, egg, dairy)

Roasted Vegetable Paella

Saffron rice, artichoke, peppers, tomato, green beans and smoked paprika.

V · GF · DF · NF

Beet Hummus and Avocado Composition

Beet hummus, roasted beets, avocado, pomegranate molasses, pea shoots and seed dukkah.

V · GF · DF · NF (contains sesame)

Braised Chickpeas with Tomato and Saffron

Slow-cooked chickpeas, tomato, fennel, saffron and wilted greens.

V · GF · DF · NF

Lentil and Mushroom Wellington

Mushrooms, lentils, caramelized onion and herbs wrapped in pastry with red-wine sauce.

V · DF · NF

Stuffed Delicata Squash

Roasted delicata squash filled with wild rice, mushrooms, cranberries, herbs and pumpkin seeds.

V · GF · DF · NF

Sweet Potato Shawarma

Slow-roasted sweet potato, turmeric chickpeas, cucumber, herbs and tahini sauce.

V · GF · DF · NF

Crispy Tofu with Coconut Green Curry

Crispy tofu, seasonal vegetables, coconut green curry and jasmine rice.

V · GF · DF

SIDES

Potatoes and Comforting Starches

Sour Cream and Chive Mashed Potatoes
Russet potatoes, cultured butter, sour cream and chive.
VG · GF · NF

Olive Oil and Roasted Garlic Potato Purée
Creamy Yukon Gold potatoes, olive oil, roasted garlic and herbs.
V · GF · DF · NF

Truffled Potato Gratin
Yukon Gold potatoes, caramelized onion, Gruyère, Parmesan, cream and black truffle.
VG · GF · NF

Crispy Smashed Potatoes
Crispy baby potatoes, rosemary, garlic and lemon.
V · GF · DF · NF

Potato Pavé
Layered crispy potato, thyme and sea salt.
VG · GF · NF

Jerk Potato Salad
Roasted potatoes, jerk-spiced creamy dressing, scallion, celery and lime. Vegan version available.
VG · GF

Sweet Potato Gratin
Sweet potato, coconut milk, ginger and chile.
V · GF · DF · NF

Rice, Grains and Pasta

Coconut Herb Rice
Jasmine rice, coconut, scallion, cilantro and mint.
V · GF · DF · NF

Saffron Basmati Rice
Basmati rice, saffron, caramelized onion and herbs.
V · GF · DF · NF

Wild Rice Pilaf
Wild rice, mushrooms, celery, herbs and toasted pumpkin seeds.
V · GF · DF · NF

Lemon-Herb Orzo
Orzo, parsley, dill, lemon and olive oil.
V · DF · NF

Creamy Parmesan Polenta
Slow-cooked polenta, Parmesan and cultured butter.
VG · GF · NF

Olive Oil Polenta
Creamy polenta with olive oil, roasted garlic and herbs.
V · GF · DF · NF

Crispy Gnocchi Antipasti
Crispy potato gnocchi, artichoke, sun-dried tomato, fresh mozzarella and herbs.
VG · NF (contains wheat, egg, dairy)

Baked Farro with Roasted Tomato
Farro, slow-roasted tomato, fennel, herbs and Parmesan. Vegan option available.
VG (contains wheat, dairy)

Green Vegetables

Charred Green Beans with Whipped Ricotta
Green beans, whipped ricotta, lemon zest and chile. Vegan ricotta available.
VG · GF

Blistered Asparagus with Sesame
Asparagus, tamari dressing, toasted coconut, sesame and lime.
V · GF · DF (contains sesame)

Asparagus with Lemon and Brown Butter
Roasted asparagus, lemon, brown butter and hazelnut.
VG · GF (contains dairy, nuts)

Charred Broccolini
Broccolini, garlic, chile, lemon and toasted breadcrumbs. Gluten-free version available.
V · DF · NF

Sautéed Braising Greens
Chard, collards or kale with garlic, orange zest and olive oil.
V · GF · DF · NF

Sesame Bok Choy
Charred bok choy, ginger, sesame, tamari and scallion.
V · GF · DF (contains soy)

English Peas and Spring Onions
English peas, spring onion, mint and preserved lemon.
V · GF · DF · NF

Seasonal Vegetables

Charred Brussels Sprouts with Hot Honey
Brussels sprouts, warm chile honey, lemon and toasted pepitas. Vegan agave option available.
VG · GF

Grilled Zucchini with Ricotta and Walnut
Grilled zucchini, whipped ricotta, walnut, lemon zest and herbs.
VG · GF (contains nuts)

Grilled Carrots with Cumin-Serrano Yogurt
Charred carrots, cumin, chile yogurt and herbs. Vegan tahini option available.
VG · GF (contains sesame, dairy)

Grilled Eggplant with Garlicky Tahini
Crispy-edged eggplant with tahini yogurt, herbs and sumac. Vegan version available.
VG · GF

Mediterranean Baked Sweet Potato
Roasted sweet potato, tahini, herbs, scallion and pomegranate.
V · GF · DF · NF (contains sesame)

Miso-Roasted Squash
Roasted seasonal squash, white miso, maple, sesame and scallion.
V · GF · DF (contains soy)

Roasted Fennel and Citrus
Caramelized fennel, orange, Castelvetrano olive and herbs.
V · GF · DF · NF

Ratatouille Provençal
Eggplant, zucchini, peppers, tomato, garlic and basil.
V · GF · DF · NF

Sweet Corn Pudding
Creamy fresh-corn pudding with scallion and buttery cracker crumble. Gluten-free topping available.
VG (contains dairy, egg, wheat)

Roasted Market Vegetables
A seasonal collection of farm vegetables with herb oil, lemon and flaky salt.
V · GF · DF · NF

CHEF-ACTIVATED DINNER STATIONS
$30

THE CALIFORNIA BOWL BAR

Bases
Coconut jasmine rice
Herbed quinoa
Turmeric cauliflower rice
Farro with lemon and herbs
Seasonal greens

Proteins
Honey-chile chicken
Miso-glazed salmon
Coffee-rubbed tri-tip
Crispy tofu
Shawarma-spiced chickpeas
Vegetables and Toppings
Charred seasonal vegetables
Cucumber and herb salad
Avocado
Pickled red onion
Crispy chickpeas
Toasted seeds
Local feta
Fresh herbs

Sauces
Green goddess
Tahini herb sauce
Miso ginger dressing
Chimichurri
Coconut green curry

THE LIVE FIRE GRILL $30

Herb-Crusted Lamb Chop
Rosemary, garlic, sea salt and salsa verde.
GF · DF

Grilled Beef Tenderloin
Cabernet jus and horseradish crème fraîche.
GF

Cedar-Plank Salmon
Maple-Dijon glaze and charred lemon.
GF · DF

Portobello “Steak”
Balsamic, rosemary, garlic and herb chimichurri.
V · GF · DF

Charred Cauliflower
Harissa, preserved lemon and tahini.
V · GF · DF

Served with seasonal accompaniments such as spring garlic pesto, roasted tomato chutney, salsa verde and chile crisp.

THE HANDMADE PASTA STATION $22

Chef-finished pasta prepared in small batches.

Pasta Choices
Ricotta Gigli
Wild mushroom ravioli
Lobster Ravioli
Potato gnocchi
Vegan fusilli

Sauces
Brown butter, sage and maple
Roasted tomato and basil
Wild mushroom Madeira cream
Green olive, caper and herb sauce
Vegan pistachio pesto
Creamy Alfredo

Finishes
Parmesan
Crispy breadcrumbs
Fresh herbs
Calabrian chile
Roasted mushrooms

WYL DER

THE RISOTTO BAR $22

Made to order and finished in individual bowls.

Sweet corn, basil and roasted tomato
Wild mushroom, thyme and Parmesan
Spring pea, preserved lemon and mint
Saffron seafood with shrimp and scallop
Vegan roasted squash with sage oil

THE COASTAL SEAFOOD BAR $55

Fresh oysters with three mignonettes
Citrus-poached shrimp
Dungeness crab claws
Smoked salmon
Ahi tuna crudo
Seasonal ceviche
Seaweed and cucumber salad
Grilled sourdough and gluten-free crackers

THE MOUNTAIN CARVING BOARD $40–$45

Choose one or two:
Cabernet-braised short rib
Porchetta with fennel and citrus
Rosemary lamb shoulder
Coffee-chile tri-tip
Herb-roasted turkey breast
Served with Parker House rolls, horseradish cream, whole-grain mustard, salsa verde, pickled vegetables and natural jus.

THE MEZZE GARDEN

A plant-forward display inspired by the colors and textures of Mediterranean cooking.

Beet hummus
Classic hummus
Charred eggplant
Whipped feta
Muhammara
Marinated olives
Roasted carrots
Cucumber and herbs
Pickled vegetables
Warm pita
Seeded gluten-free crackers

WYL DER

SMALL-BITE DESSERT BAR

SEE OUR SMALL BITE HIGH END DESSERT OPTIONS $7 PER PERSON (*SEPARATE SHEET)*

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 - $7.00 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 - $9

Wylder Smashburger
Grass-fed beef, American cheese, pickle, shredded lettuce and secret sauce on a Hawaiian roll.

Crispy Mushroom Slider
Crispy maitake mushroom, vegan ranch, pickles and slaw.
V

Mini Fried Chicken Biscuit
Buttermilk fried chicken, hot honey and pickle on a chive biscuit.

Mini Smoked Salmon Taco
Smoked salmon, orange-habanero slaw and chipotle crema.
GF

Vegan Rainbow Taco
Avocado, charred vegetables, black beans and orange-habanero slaw.
V · GF

Bacon-Jalapeño Nachos in the Bag
Kettle chips or tortilla chips, cheese sauce, bacon, jalapeño and scallion.

Personal Pizza Pocket
Mozzarella and tomato, pepperoni or roasted mushroom.

COMFORT-FOOD STATIONS

GRILLED CHEESE AND TOMATO SOUP BAR

SANDWICHES:
CLASSIC CHEDDAR
BRIE AND APPLE
MOZZARELLA, PESTO AND TOMATO
VEGAN CHEDDAR AND CARAMELIZED ONION
SERVED WITH TOMATO SOUP SHOOTERS AND OPTIONAL CHILE CRISP.
MACARONI AND CHEESE BAR

BASE:
CLASSIC AGED-CHEDDAR MAC
VEGAN CASHEW-FREE ROASTED SQUASH MACARONI

TOPPINGS:
CRISPY BACON
ROASTED MUSHROOM
GARLIC BREADCRUMBS
SCALLION
PICKLED JALAPEÑO
TRUFFLE OIL
HOT SAUCE

LOADED TATER TOT BAR

CLASSIC TOTS
SWEET POTATO TOTS

TOPPINGS:
CHEDDAR SAUCE
VEGAN QUESO
BACON
MUSHROOM “BACON”
PICKLED JALAPEÑO
SCALLION
SECRET SAUCE
CHILE CRISP

RAMEN NIGHT MARKET

CHICKEN MISO BROTH
MUSHROOM KOMBU BROTH V
NOODLES
JAMMY EGGS
ROAST CHICKEN
MISO MUSHROOMS
BOK CHOY
CORN
SCALLION
CHILE CRISP

WOOD-FIRED FLATBREAD STATION

TOMATO, MOZZARELLA AND BASIL
WILD MUSHROOM AND FONTINA
PROSCIUTTO, PEAR AND ARUGULA
ROASTED SQUASH, CARAMELIZED ONION AND VEGAN PESTO

GRAB-AND-GO FAREWELL SNACKS $8

WARM CHOCOLATE-CHIP COOKIES AND COLD MILK
VEGAN TAHINI CHOCOLATE-CHIP COOKIES
MINI BREAKFAST BURRITOS
SOFT PRETZELS WITH MUSTARD
POPCORN TRIO IN COMPOSTABLE CONES
MINI HAND PIES
LOCAL APPLE AND CHEDDAR SNACK BOXES
SOURDOUGH FOCACCIA SANDWICHES WRAPPED FOR DEPARTURE

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