Fall and Winter Menu

2026-2027

APPETIZERS

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

Wild Mushroom Crostini, truffle oil (vegan)

Curried Spaghetti squash fritters with cucumber dill raita (can be made vegan per request)

Brie Cherry Pastry Bite (contains wheat)

Bacon, plum canape with brillatt (contains wheat, dairy)

Chile marmalade glazed pork belly squares

Turkey, stuffing and cranberry sausage bites (contains wheat, egg)

Carrot, halloumi, dill balls (contains dairy)

Pancetta crisp with goat cheese and fig

Bresaola wrapped persimmon with arugula

Pan seared stuffed potato with creme fraiche and caviar

Beet carpaccio with goat cheese and mint

SALADS

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

Roasted beets with pistachio, orange and herbs

Greek kale salad with fried halloumi cheese

Celery, fennel, apple salad with pecorino and walnuts

Sweet potato and wild mushroom salad

Quinoa salad with sweet potato and apple

Persimmon, pomegranate and purslane with pepitas

Farro salad with roasted root vegetables

Kale salad with pecan vinaigrette

TABLE SIDE

Select 1 option as an add-on for $5 per person. This will be served table side upon guest arrival to dinner

Slated Charcuterie platter: cured meats, stone ground mustard, pickled vegetable, olive and rustic crackers

French cheese platter: honeycomb, seasonal fruits, orange curd, rustic crackers

Stuffed pear, blue cheese, honey, candied walnut and prosciutto + arugula

Classic Swiss fondue with dippers

Sweet plum focaccia + whipped butter platter (can be made vegan)

Mushroom flatbreads with miso (vegan/gf)

Brussel sprout and sweet potato hand pies (GF/vegan)

VEGAN / VEGETARIAN 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.

Candied Pumpkins with Piloncillo and Cinnamon

Greens and cheese stuffed Cinderella pumpkins

Roasted butternut squash steaks, pomegranate seeds, molasses, pepitas and spiced pecan (VGN)

Stuffed sweet potatoes with curried chickpea and mushrooms

Sunflower seed risotto with squash and mushroom

Cashew crusted cauliflower steak with coconut-turmeric relish

Wild mushroom and parsnip ragout with creamy polenta + herbs

Ricotta pumpkin gnocchi with brown butter + sage

Winter squash and kale pasta with pecan breadcrumbs

COMFORT MAINS

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Chicken pot pie with leek and thyme

Pan roasted chicken with grape, garlic + rosemary

Roasted butternut squash steaks with chorizo spiced kale

Double cut pork chop stuffed with sage, manchego and pancetta, apple cider demi glace

Cider brined pork chop with maple bacon chutney

Red wine braised short ribs with rosemary + cacao

Pork shoulder braised with apple

Braised brisket with hot sauce and chilis

Braised lamb shoulder with fennel and orange

Braciole: Tender flank steak rolled with a savory filling of breadcrumbs, pinenuts, cheese, and herbs, braised in a rich tomato sauce until melt-in-your-mouth tender

Skirt steak saltimbocca

SOUP & STEWS

Creamy chicken stew

Fregula cun Cocciula (mussels + clams, white wine + herbs)

Fulton Fish Market Cioppino with crusty country whole grain sourdough

Beef bourguignon or vegan wild mushroom bourguignon

Smoked ham hock lentil soup (can be made vegan)

SIDES

Side options to pair with your mains

Owamni sweet potatoes with maple chili crisp

Garlicky haricot verts with hazelnut

Brussels Sprouts and Broccoli with Cranberry Agrodolce

Chipotle roasted baby carrots

Curry roasted butternut squash and chickpeas

Braised fingerling potatoes, tomato, pancetta

Roasted beet and celery root with butter

Swiss chard and leek gratin

Pearled barley salad with pomegranate, apple, seeds and pinenuts

Duchess potatoes

Truffled potatoes au gratin

Creamy gorgonzola braised greens with rye breadcrumbs

Roasted kabocha with maple syrup and ginger

Brussel sprout slaw with ginger gold apple

Baked Acorn Squash with Chestnuts, Apples, and Leeks

SWEETS - $5.00 PER PIECE

Mini pecan pies

Pear tart with dulce de leche drizzle

Peanut butter brownies

Apple sticky toffee Pudding

Simple bread pudding with melted ice cream sauce

Nanaimo Bars

Marbled Pumpkin cheesecake bars

Chocolate mousse with whipped cream

Quince and almond tart with rose

Pumpkin Pie

LATE NIGHT SNACKS / COMFORT FOOD STATION - $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

Spiced Apple Cider Margarita: A cozy twist on the classic margarita with tequila, apple cider, lime juice, and a cinnamon-sugar rim

Maple Bourbon Smash: A warming blend of bourbon, maple syrup, lemon juice, and a splash of club soda, garnished with a sprig of rosemary

Cranberry Moscow Mule: Vodka, cranberry juice, ginger beer, and lime juice, served in a copper mug and garnished with fresh cranberries3.

Pumpkin Spice White Russian: A seasonal take on the White Russian with vodka, coffee liqueur, pumpkin spice syrup, and cream

Hot Toddy: A classic winter warmer with whiskey, honey, lemon juice, and hot water, garnished with a cinnamon stick

Pomegranate Gin Fizz: Gin, pomegranate juice, lemon juice, simple syrup, and club soda, garnished with pomegranate seeds

Mulled Cider: Apple cider simmered with spices like cinnamon, cloves, and star anise, sweetened with honey or sugar

Gingerbread Martini: Vodka, coffee liqueur, gingerbread syrup, and cream, garnished with a gingerbread cookie

Spiked Hot Chocolate: Rich hot chocolate spiked with your choice of bourbon, rum, or peppermint schnapps, topped with whipped cream

Pear and Ginger Sparkler: Pear vodka, ginger liqueur, lemon juice, and sparkling wine, garnished with a slice of pear

Cinnamon Maple Whiskey Sour: Whiskey, lemon juice, maple syrup, and a dash of cinnamon, shaken and served over ice

Fig and Thyme Prosecco: Fresh fig puree, thyme-infused simple syrup, and Prosecco, garnished with a sprig of thyme