



# 2024 WILD LANTERNS

## Menu Packages

*Holiday Treats*  
15.00 pp

Mini Doughnuts

Popcorn

Bavarian Pretzel Bites  
with Beecher's Cheese Sauce

*Wild Delights*  
25.00 pp

Prime Rib Skewer

Winter Bruschetta

Cranberry Goat Cheese Tart

Smoked Salmon Crostini

Mezze Platter

*Winter Ribbon*  
35.00 pp

Local Cheese & Meat Display

Prime Rib Skewers

Crispy Smashed Potato w/pesto

Mini Crab Cakes

Assorted Sliders (choice of three)

Fried Chicken

Blackened Salmon

Grass Fed Beef Burger

Black Bean & Quinoa





# A la Carte Small Bites

Chicken & Waffle Bites - black pepper honey	4	Assorted Sliders	7
Prime Rib Skewer - molasses glazed yam chimichurri (GF)	4	• Fried Chicken - kale, cilantro aioli	8
Braised Short Rib - rosemary pomegranate demi, crispy polenta (GF)	4	• Blackened Salmon - pickled shallots, lemon aioli	7
Charcuterie Cups - cheeses, charcuterie, nuts, dried fruit, crackers	9	• Grass-Fed Beef Burger - cheddar, bacon jam	7
Mezze Platter - fresh vegetables, hummus, tzatziki, mini naan (v)	6	• Black Bean & Quinoa - arugula, mint aioli (Vegan)	7
Mini Crab Cakes - fennel apple slaw, lemongrass aioli	7	Roasted Heirloom Tomato & Hummus Crostini	4
Mediterranean Chicken Skewer - garlic yogurt spread (GF)	4	served on Gluten Free Sourdough (vegan, GF)	
		Baked Rosemary Beet Chips (vegan, GF)	3
		Cambazola Stuffed Dates (V, GF)	3



# A la Carte Small Bites

Winter Bruschetta - maple, shallot, butternut squash, thyme, marcona almond (Vegan)

4

Smoked Salmon Crostini - herbed boursin cheese

4

Fried Cauliflower Cups - harissa cream, microgreens (Vegan)

3

Crispy Smashed Potato - roasted garlic & kale pesto (Vegan)

3

Cranberry Goat Cheese Tart - thyme & wildflower honey (V)

3

Spanakopita - kabocha squash, winter greens, mint tzatziki (V)

4

Elephant Ears (V)

7

Popcorn (V, GF)

5

Individual House Made Churros (V)

choice of M&M's, Toasted Hazelnuts, Cocoa Nibs or Toasted Coconut

5

House Made Doughnut Holes (V)

choice of powdered sugar or cinnamon sugar (3 per person)

6

Roast your own S'mores (V)

6

Assorted Cookies (V)

(GF cookies available for an additional charge)

4

V - vegetarian  
GF - gluten free



# Chef Action Stations

\$200 chef attendant fee required for all action stations

\$14 per person - unlimited

## The Giant S'more

Be WOWED by this amazing dessert experience.

This chef attended action station is torched by hand with your choice of the following toppings

**Giant S'more Marshmallow**

**Graham Crackers**

**Pretzel Sticks**

**Assorted Chocolates**

**Fruit**

**Cookies**

**sauce choices:**

**whipped cream**

**chocolate sauce**

**caramel sauce**

## Create a Churro Masterpiece

Have our chef dress up your churro

with the following options

**toasted coconut**

**mini M&M's**

**coco nibs**

**toasted hazelnuts**

**sauce choices:**

**Mexican chocolate**

**caramel sauce**

**whipped cream**

## Design an Elephant Ear

Design an elephant ear to remember.

Pick from the following toppings

**cinnamon sugar**

**powdered sugar**

**oreo cookie crumbles**

**mini M&M's**

**chocolate chips**

**sauce choices:**

**chocolate sauce**

**caramel sauce**

**whipped cream**



# Beverages

Craft Beer	9
Hard Cider	9
Hard Seltzer	9
Red Wine	11
White Wine	11
Rose Wine	11
Prosecco	11
(available upon request)	

## Straightaway Canned Cocktails

Margarita, Old Fashioned, Gin Fizz

13

## Add On

Baileys or Jameson

for hot chocolate or coffee

6

Hot Chocolate	5
Apple Cider	5
Assorted Sodas	5
Coffee & Tea	5
Service	

All Events are Subject to a 22% Admin Fee, 10.35% Sales Tax &

Staffing Fees Based on Group Size

We look forward to creating a memorable experience for you and your guests.

all alcoholic beverages need to stay within the venue footprint

