



## HOLIDAY SNACKS

Mini Doughnuts, Popcorn,  
Bavarian Pretzel with Beecher's Cheese Sauce

15

## WILD BITES

Prime Rib Skewer, Petit Baked Brie Wheel,  
Winter Bruschetta, Caramel Apple Beggars

20

## WINTER RIBBON DELIGHTS

Charcuterie Cups  
Prime Rib Skewers  
Winter Bruschetta  
Caramel Apple Beggars

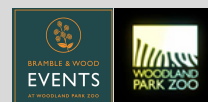
Sliders

(choice of two)

- Barbecue Pulled Pork/Arugula/Pickled Shallot
- Fried Chicken/Kale/Cilantro Aioli
- Cheeseburger/Bacon Jam/Cheddar
- Quinoa Black Bean/Arugula/ Garlic Mint Aioli (V)

35

\*menus based per person\*





# WILD LANTERNS

## SMALL BITES

### A LA CARTE

Cambazola Stuffed Dates - candied bacon (GF)	4	"Fish & Chip" - smoked black cod, yukon croquette, cream	6
Prime Rib Skewer - molasses glazed yam, chimichurri (GF)	5	Winter Bruschetta - maple, shallot, butternut squash, thyme, marcona almond (vegan)	4
Braised Short Rib - spiced plum chutney, crispy polenta. (GF)	5	Petit Baked Brie - poached fig, toasted hazelnut (V)	4
Charcuterie Cups - imported & domestic cured meats & artisan cheeses	8	Fried Cauliflower Cups - harissa cream, micro greens (vegan)	4
Chicken Salpicon - Fried masa, cilantro (GF)	5	Endive Spear - whipped blue cheese, candied walnuts (V)	4
Sliders	7	Cranberry Goat Cheese Tart - thyme & honey (V)	4
* Fried Chicken - kale, cilantro aioli		Spanakopita - kabocha squash, winter greens, mint tzatziki (V)	4
* BBQ Pulled Pork - pickled shallots, arugula		Wild Mushroom Potato Nest - roasted garlic, fresh herbs, brown butter (vegan)	4
* Cheeseburger - cheddar, bacon jam		Bavarian Pretzel with Beecher's Cheese	8
* Black Bean & Quinoa - arugula, mint aioli (vegan)		Popcorn	5
Sweet Potato Latke - smoked salmon, bacon jam, scallion cream (GF)	6	Doughnuts	5
Dungeness Crab Cakes - fennel apple slaw, lemongrass aioli	6		
Ceviche Tostones - shrimp, scallop, pomegranate, persimmon, kale	6		



# WILD LANTERNS

## BRAMBLE & WOOD EVENTS HOLIDAY MENUS

### THE GIANT S'MORE

15.00 per person  
250.00 chef fee required

Be WOWED by this amazing dessert experience!  
Our chef attended action station of the Giant S'more  
torched by hand with all the toppings!

Giant S'more Marshmallow  
Pretzels, Graham Crackers  
Assorted S'more Fixings  
Chocolate, Fruits, Cookies, Chocolate  
Ganache & Caramel

Minimum 25 guests





# WILD LANTERNS

## BEVERAGES

Hot Chocolate	5
Apple Cider	4
Assorted Coke Products	4
Coffee	6
Tea	2
Assorted Beer	8
Wine	9
Add on	
Bailey's or Jameson	5

All Events are Subject to 22% Admin fee & Sales Tax 10.2%

Labor & set up fees for events are not included.

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

Please contact : Alisa King - Sr. Catering Sales Manager

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## FOR MORE INFORMATION

Visit us at

[www.brambleandwoodwpz.com](http://www.brambleandwoodwpz.com)

[www.zoo.org](http://www.zoo.org)

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