



WILD LANTERNS

HOLIDAY SNACKS

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

WILD BITES

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

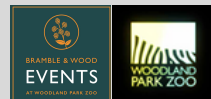
WINTER RIBBON DELIGHTS

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)

menus based per person





WILD LANTERNS

SMALL BITES

A LA CARTE

Cambazola Stuffed Dates - candied bacon (GF)

Prime Rib Skewer - molasses glazed yam,
chimichurri (GF)

Braised Short Rib -
spiced plum chutney, crispy polenta. (GF)

Charcuterie Cups - imported & domestic
cured meats & artisan cheeses

Chicken Salpicon - Fried masa, cilantro (GF)

Sliders

- * Fried Chicken - kale, cilantro aioli
- * BBQ Pulled Pork - pickled shallots, arugula
- * Cheeseburger - cheddar, bacon jam
- * Black Bean & Quinoa - arugula, mint aioli (vegan)

Sweet Potato Latke - smoked salmon,
bacon jam, scallion cream (GF)

Dungeness Crab Cakes - fennel apple slaw,
lemongrass aioli

Ceviche Tostones - shrimp, scallop,
pomegranate, persimmon, kale

"Fish & Chip" - smoked black cod,
yukon croquette, cream

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

Petit Baked Brie - poached fig,
toasted hazelnut (V)

Fried Cauliflower Cups - harissa cream,
micro greens (vegan)

Endive Spear - whipped blue cheese,
candied walnuts (V)

Cranberry Goat Cheese Tart - thyme & honey (V)

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

Wild Mushroom Potato Nest -
roasted garlic, fresh herbs, brown butter (vegan)

Bavarian Pretzel with Beecher's Cheese

Popcorn

Doughnuts



WILD LANTERNS

BRAMBLE & WOOD EVENTS HOLIDAY MENUS

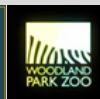
THE GIANT S'MORE

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





BEVERAGES

Hot Chocolate
Apple Cider
Assorted Coke
Products Coffee
Tea
Assorted Beer
Wine

Add on
Bailey's or Jameson

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

alisa.king@levyrestaurants.com

FOR MORE INFORMATION

Visit us at

www.brambleandwoodwpz.com

www.zoo.org

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