

2026 WILD LANTERNS



Menu Packages

Holiday Treats

15.00 pp

Mini Doughnuts

Popcorn

Bavarian Pretzel Bites
with Beecher's Cheese Sauce

Winter Ribbon

35.00 pp

Local Cheese & Meat Display

Prime Steak Skewers

Sweet Potato Toast

Mini Crab Cakes

Assorted Sliders (choice of three)

Fried Chicken

Blackened Salmon

Grass-Fed Beef Burger

Black Bean & Quinoa

Wild Delights

25.00 pp

Prime Rib Skewer

Winter Bruschetta

Cranberry Goat Cheese Tart

Smoked Salmon Crostini

Mediterranean Mezze Platter





A la Carte Small Bites

price per person

Chicken & Waffle Bites

black pepper honey

4.00

Prime Steak Skewer

molasses glazed yam chimichurri (GF)

5.00

Braised Short Rib

rosemary pomegranate demi, crispy polenta (GF)

5.00

Charcuterie Cups

local cheeses, salami, assorted nuts, dried fruit, crackers

10.00

Smoked Salmon Crostini

herbed boursin cheese

4.00

Mini Crab Cakes

fennel apple slaw, lemongrass aioli

8.00

Mediterranean Chicken Skewer

garlic yogurt spread (GF)

5.00

Artisanal Charcuterie Board

local meats & cheeses, grapes, marcona almonds, olives,
stone ground mustard, crackers

350.00 servings for 25

Assorted Sliders

Fried Chicken

kale, cilantro aioli

7.00

Blackened Salmon

pickled shallots, lemon aioli

8.00

Grass-Fed Beef Burger

cheddar, bacon jam

7.00

Black Bean & Quinoa

arugula, mint aioli (Vegan)

7.00



A la Carte Small Bites

vegetarian & vegan options

price per person

V - vegetarian
GF - gluten free
Vegan

Winter Bruschetta

maple, shallot, butternut squash, thyme,
marcona almond (Vegan)

4.00

Fried Cauliflower Cups

harissa cream, microgreens (V)

4.00

Cranberry Goat Cheese Tart

thyme & wildflower honey (V)

3.00

Mediterranean Mezze Platter

fresh vegetables, hummus, baba ganoush, ranch, mini naan (V/Vegan)

6.00

Roasted Heirloom Tomato & Hummus Crostini

served on Gluten Free Sourdough (Vegan, GF)

4.00

Roasted Vegetable Skewer Shooters

with beet hummus (Vegan, GF)

4.00

Butternut Squash Tart

caramelized onion, feta cheese, pomegranate (V)

4.00

Sweet Potato Toast

fresh figs, vegan ricotta, clover honey (Vegan)

4.00



V - vegetarian
 Vv - vegan
 GF - gluten free

Full Buffet Dinner

dinner buffet only available with indoor venue rentals
 65.00 pp

Salad

select one

Arugula (V, GF)

fennel, valencia orange, radish,
 goat cheese, lemon vinaigrette

Spring Mix Greens (Vv, GF)

cucumber, tomato, carrot,
 herb vinaigrette

Romaine (V, GF)

shaved parmesan, garlic
 croutons, lemon caesar dressing

Bibb Lettuce (V, GF)

goat cheese, dried cranberry,
 pecans, maple vinaigrette

Entree

select two

Spanish Beef Short Rib (GF)

sherry garlic sauce
 add 5.00 pp

Wild Local Sockeye Salmon (GF)

chimichurri, swiss chard,
 lemon vinaigrette

Sweet & Spicy Charred Flank Steak

spiced honey glaze

Potato & Ricotta Gnocchi (V)

wild mushroom, asparagus,
 sun-dried tomato, basil broth

Vegetable Chickpea Coconut Curry (Vv, GF)

market vegetables, basmati rice

Portobello Wellington (V)

mashed sweet potatoes & seasonal greens

Pork Tenderloin (GF)

raspberry chipotle sauce

Sides

select two

dinner rolls included

Chive Mashed Potatoes (V, GF)

parmesan cheese

Roasted Fingerling Potatoes (V, GF)

parmesan cheese

Grilled Asparagus (Vv, GF)

lemon zest

Roasted Rainbow Carrots (Vv, GF)

with sugar snap peas

Pan-Seared Brussels Sprouts (Vv, GF)

Roasted Garlic Broccolini (Vv, GF)



Sweet Treats

Roast your own S'mores (V)

graham cracker, marshmallow, hershey's chocolate
7.00

Mini Doughnuts (V)

choice of cinnamon sugar, powdered sugar or chocolate glaze
4.00

Popcorn

butter or kettle (Vegan, GF)
5.00

Individual House Made Churros (V)

choice of M&M's, toasted hazelnuts, cocoa nibs or toasted coconut
6.00

Fudge Brownies (V)

4.00

Assorted Cookies (V)

sugar, chocolate chip, oatmeal
4.00

(GF cookies available for an additional charge)

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

15.00 PER PERSON

Giant S'more Marshmallow

Graham Crackers

Pretzel Sticks

Assorted Chocolates

Fruit

Cookies

sauce choices:

whipped cream

chocolate sauce

caramel sauce

\$200 chef attendant fee required



Beverages

16 oz Craft Beer 12.00

16 oz Hard Cider 12.00

16 oz Hard Seltzer 12.00

Wine 12.00

Red, white, Rose

Mulled Wine 14.00

red wine served hot with mulling spices

Prosecco 12.00

(available upon request)

Straightaway Canned Cocktails

Margarita, Old Fashioned, Espresso Martini

14.00

Baileys or Jameson

add on for

Hot Chocolate, Hot Cider or Coffee

7.00

Hot Chocolate 5.00

Apple Cider 5.00

Assorted Sodas 4.50

Coffee & Tea 5.00

All Events are Subject to a 22% Admin Fee, 10.55% 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

