



Banquet Menu



Party Platters

20 PIECES/PORTIONS EACH PLATTER

SEASONAL BRUSCHETTA vo \$80

house-made citrus focaccia, sun-dried tomatoes, roasted red pepper, dressed arugula, prosciutto crisp, balsamic reduction

BURRATA \$80

farm fresh cherry tomatoes, pine nut pesto, garlic confit, arugula, microgreens, balsamic reduction, served with fresh-baked piada

CRISPY PATATAS BRAVAS gf \$80

crispy fried smashed marble potatoes, bravas sauce

CRISPY CAULIFLOWER \$80

beer battered crispy cauliflower wings with a sriracha glaze, drizzled with house-made parmesan ranch

MEATBALLS \$90

house-made tomato sauce, pork italian sausage blend, parmesan, mozzarella

GAMBAS ALAJILLO \$90

sauteed shrimp, garlic, aleppo, piri-iri, parsley, chili oil

CHARCUTERIE BOARD gfo \$120

soppressata, hot coppa, prosciutto, artisanal selection of cheeses, chef's rotating accouterments, toasted herb sourdough

SWEET CHILI BRUSSEL SPROUTS gf \$80

crispy brussel sprouts with a sweet chili glaze, sliced sweet peppers, balsamic drizzle

gf gluten free vo vegan option gfo gluten free option

* these items may be served raw or uncooked, or contain raw or uncooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



WONDERYARD

GARDEN + TABLE

Party Platters

20 PIECES/PORTIONS EACH PLATTER

HUMMUS TRIO BOARD *gfo* \$80

traditional | beet | roasted pepper hummus
served with fresh-baked piada

WONDER SLIDERS \$90

beef patty, lettuce, tomato, pinot noir onion, chipotle aioli

CHICKEN SHAWARMA PITA \$90

mediterranean marinated chicken thigh, dill greek yogurt

FALAFEL WRAP \$90

house-made pita stuffed with falafel, shredded carrots, diced persian cucumber, red cabbage slaw, pickled red onions, beets, tzatziki

All Day Buffets

PRICED PER PERSON | 20 PERSON MINIMUM

SAMMIE BAR \$45 *per person*

mediterranean salad, crispy patatas bravas, tortas,
chicken thigh shawarma, falafel stuffed pita

add gyro pita +8 per person

WONDERYARD MAIN DINNER \$55 *per person*

harvest salad, fresh baked piada, steak frites, grilled half
chicken, pan seared citrus salmon

DESSERT PLATE \$15

assorted cakes, pies & pastries

gf gluten free *vo* vegan option *gfo* gluten free option

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WONDERYARD

GARDEN + TABLE

WONDERYARD PIZZA PARTY

\$40 per person

CAESAR SALAD | BURRATA | BRUSCHETTA

FLATBREADS

LE BLANC mozzarella, tomatoes confit, red onion, arugula, chili oil, evoo

LA DIAVOLA pepperoni, mozzarella, tomato sauce, basil, aleppo chili oi

CHEESE LOUISE mozzarella, tomato sauce, garlic confit, basil

**Sub any main menu flatbread*

**Make it a Gluten Free Pizza Party !*

Gluten Free Dough available on all flatbreads

additions

ITALIAN MEATBALLS W/ PENNE +\$10 per person

CHARCUTERIE BOARD +\$10 per person

WONDERYARD BRUNCH PARTY

\$25 per person

SCRAMBLED EGGS | BACON & SAUSAGE

WAFFLES & PANCAKES | BREAKFAST POTATOES

traditional toppings & spreads included

additions

AVOCADO TOAST +\$10 per person

CHICKEN & WAFFLES +\$8 per person

MINI FLATBREAD BENEDICTS +\$5 per person

FRESH SEASONAL FRUIT +\$5 per person

SEASONAL PASTRIES +\$5 per person

Brunch Beverages

MIMOSA OR BLOODY MARY BAR +\$22 per person

COFFEE & TEA STATION +\$5 per person