

THE WILDER

RESTAURANT & BAR

FUNCTIONS & EVENTS MENU

Stationary Platters

Meat and cheese - assortment of cured meats and fine cheese, pickled vegetables, spreads and jams.

Fruit and cheese - fresh fruit, fine cheeses, and crackers.

Hummus and vegetable - seasonal vegetable crudité, house hummus.

Shrimp Cocktail - poached shrimp, fresh lemon, horseradish cocktail sauce

Oysters on the half shell - freshly shucked oysters, lemon, cocktail, horseradish, and champagne mignonette

Maine Lobster Tails - poached lobster tails, drawn butter, cocktail sauce, and lemons

Passed and/or Stationary Apps

Spicy Kirby Pickles

Duck Fat Popcorn truffle salt

Spicy Chicken Satay peanut sauce

Wild Mushroom Arancini garlic aioli

Tuna Tartar on wontons with ponzu and seaweed salad

Mini Tomato Bruschetta, garlic, Parmesan, and fresh basil

Roasted NH Mushroom Bruschetta with herbed goat cheese

Roasted Beef Canapé horseradish cheese spread, pickled onions

Caprese Skewers heirloom cherry tomatoes, olives, fresh mozzarella, basil and balsamic glaze

Buffet Dinner

Salads (choose one)

Arugula toasted pine nuts, pecorino, pear, and champagne vinaigrette.

Baby Kale Maine tomatoes, golden raisins, Parmesan, anchovy dressing

Sides (choose two)

Asparagus with lemon

Crispy brussels sprouts.

Creamy mashed potatoes

Roasted fingerling potatoes

Assorted roasted vegetables

Roasted Cauliflower, brown butter

Entrée (choose two)

Steak Tips house marinade

Seared Salmon lemon butter

Herb Roasted Chicken Breast pan jus

Baked Haddock herbed breadcrumbs, lemon sauce

Vegetable Risotto mushrooms, parmesan, peas, arugula salad

Vegetable Pasta zucchini, summer squash, fresh tomatoes, parmesan, asparagus

All pricing will be discussed with your event coordinator at the time of your planning.



Please fill out the following information:

Name: _____
Phone: _____
Email: _____

Reservation Date: _____
Reservation Time: _____
Party Size: _____

Stationary Platters

Qty

- ☐ **Meat and cheese**
- ☐ **Fruit and cheese**
- ☐ **Hummus and vegetable**
- ☐ **Shrimp Cocktail**
- ☐ **Oysters on the half shell**
- ☐ **Maine Lobster Tails**

Buffet Dinner

Salads (choose one)

- ☐ **Arugula**
- ☐ **Baby Kale**

Sides (choose two)

- ☐ **Asparagus with lemon**
- ☐ **Crispy brussels sprouts.**
- ☐ **Creamy mashed potatoes**
- ☐ **Roasted fingerling potatoes**
- ☐ **Assorted roasted vegetables**
- ☐ **Roasted Cauliflower, brown butter**

Passed and/or Stationary Apps

Qty

- ☐ **Spicy Kirby Pickles**
- ☐ **Duck Fat Popcorn**
- ☐ **Spicy Chicken Satay**
- ☐ **Wild Mushroom Arancini**
- ☐ **Tuna Tartar**
- ☐ **Mini Tomato Bruschetta,**
- ☐ **Roasted NH Mushroom Bruschetta**
- ☐ **Roasted Beef Canapé**
- ☐ **Caprese Skewers**

Entrée (choose two)

- ☐ **Steak Tips**
- ☐ **Seared Salmon**
- ☐ **Herb Roasted Chicken Breast**
- ☐ **Baked Haddock**
- ☐ **Vegetable Risotto**
- ☐ **Vegetable Pasta**

Please email any additional info you would like included, or any other questions you might have to ensure open and accurate communication for us to provide the best support to making your event a time to remember!