

# CATERING BY WONDERLAND

- Each dish serves approximately 20 persons.
- We require at least a 7-day advance notice for all events with catering orders.
- A 20% gratuity and a 5% Small Business Surcharge will be applied to all orders.
- Silverware, plates, napkins, serving dishes, and utensils will be provided for all in-house catering events.
- V = Vegan, GF = Gluten Free

For booking and ordering, please contact Don at [art.bar.riverwest.722@gmail.com](mailto:art.bar.riverwest.722@gmail.com)

For menu questions, please contact Matt at [matt.wonderlandmke@gmail.com](mailto:matt.wonderlandmke@gmail.com)

## APPETIZERS

### WONDERWINGS or TOFU WINGS (V) \$60

Choose from either our chicken wings or our seasoned tofu wings. Styles include Creole Dry Rub (V), Godzilla (Honey Sriracha), House Dry Rub (V), Nashville Hot (V), or Royal BBQ (V). Also choose a dipping sauce: Bleu Cheese, Buttermilk Aioli, Garden Mayo (V), or Parmesan Peppercorn.

### SPARTICHOKE DIP \$45

Mozzarella-Gruyere-Goat cheese blend, artichokes, spinach, herbs, pepper, Parmesan cheese and toasted breadcrumbs, served with sourdough toast points. Vegetarian.

### BUFFALO CHICKEN DIP \$55

Confit pulled chicken, hot sauce, cream cheese, bleu cheese, and minced celery, served with tortilla chips.

### THE DEVIL'S FLIGHT \$35

A rotating assortment of 3 different styles of deviled eggs. Vegetarian styles upon request. GF.

### CHARCUTERIE \$80

An assortment of sliced cheeses, cured meats, nuts, and fruit. Served with a varied selection of crackers.

### CRUDITÉ \$45

An assortment of fresh vegetables. Served with a creamy dill dip. GF.

### SEAFOOD FRITTERS \$60

Scallops, shrimp, and salmon in a cornmeal batter, deep fried into bite size balls and served with a Creole Remoulade.

### SOUTHERN PIGS IN A BLANKET \$55

Bite size andouille sausage slices wrapped in a butter biscuit dough and baked. Served with a honey mustard dipping sauce.

### BLISTERED SHISHITO PEPPERS \$40

Whole blistered shishito peppers topped with fermented chili aioli, sesame seeds, and green onion. V, GF.

### MEATBALLS \$55

House-made Italian beef-pork-veal meatballs. Set in a house-made red sauce topped with Parmesan cheese.

### HUMMUS \$45

Olive oil chickpea Hummus, topped with parsley and fresh lemon juice. Served with fresh vegetables and sourdough toast points. Vegetarian. GF without the toast points.

### TEMPURA VEGGIES \$35

Carrots, green beans, and scallions, rice flour battered and fried. Served with honey sriracha. GF.

### BRUSCHETTA \$35

Fresh cherry tomatoes, garlic, fresh basil, red onion, and fresh mozzarella on toasted crostinis. Vegetarian.

## **MAINS**

### **TENDERLOIN STROGANOFF \$85**

Sauteed mushrooms and onions tossed with pasta in a creamy Goat Cheese sauce, topped with medium rare tenderloin, herbs, and sour cream.

### **MAC AND CHEESE \$50**

Curly trotole pasta tossed with our own American-Muenster-Gruyere cheese sauce blend, topped with Parmesan and toasted breadcrumbs. Vegan option available.

### **RED PEPPER PESTO LINGUINI \$50**

Sautéed eggplant, zucchini, red onion, and garlic, tossed with house-made red pepper pesto and linguine. Vegetarian.

### **CHICKEN PARMESAN ROULADE \$85**

Thinly pounded chicken thigh, rolled with fresh parmesan and basil, coated with breadcrumbs, and pan fried. Served on a bed of house-made marinara and drizzled with balsamic reduction.

### **PORK TENDERLOIN \$80**

Roasted pork tenderloin sliced thin and topped with herbed goat cheese and pickled red beets.

### **SALMON FILLETS \$120**

Pan seared crispy skin-on salmon, dill cream sauce, capers, and lemon zest.

### **BEEF TENDERLOIN \$120**

Medium-rare beef tenderloin sliced thin topped with au poivre, shredded salt-cured egg yolk, and herbs.

## **FINGER SANDWICHES**

### **PIMENTO FRIED GREEN TOMATO \$40**

Pimento cheese, cornmeal fried green tomato, and Nashville hot sauce on toasted wheat bread.

### **JARBARITO \$60**

Medium rare steak, chimichurri, and pickled red onion sandwiched between two fried plantains.

### **PORK RIB SLIDERS \$50**

Tender pulled pork, Royal BBQ sauce, and house made pickles. Served on slider buns.

### **CHICKEN SATAY SLIDERS \$50**

Chicken satay, topped with a peanut sauce slaw. Served on slider buns.

### **SALMON SAMMIES \$60**

Salmon, sliced cucumber pickled red onion, and herbed goat cheese. Served on toasted sourdough.

### **MEDITERRANEAN \$40**

Olive tapenade, roasted red pepper, roasted garlic, and asparagus. Served on toasted sourdough. Vegan.

## **SIDES**

### **PORK BELLY COLLARD GREENS \$40**

Collard greens slow cooked with chopped pork belly, hot sauce and stock. Vegan option available.

### **BRUSSELS SPROUTS \$40**

Baked Brussels sprouts with bacon, dried fig, Parmesan cheese, and balsamic reduction.

### **MASHED POTATOES \$40 | MUSHROOM GRAVY (V) \$20**

Yukon gold and red potatoes mashed with heavy cream, butter, roasted garlic, and herbs. Vegan option available.

### **HONEY ROASTED CARROTS \$35**

Carrots roasted in honey, dill, and butter.

### **SUCCOTASH \$35**

Roasted corn, beans, sweet potato, squash, cherry tomato, parsley, herbs, and butter.

### **GREEK SALAD \$40**

Chopped bib lettuce, kalamata olives, cherry tomatoes, red onion, Feta cheese, and pepperoncini, served with a Greek Vinaigrette.

### **HOUSE SALAD \$40**

Chopped bib lettuce, cherry tomatoes, red onion, shredded beets, and croutons. Served with a choice of Balsamic Vinaigrette, Ginger Vinaigrette, Bleu Cheese, or Parmesan Peppercorn.

## **PIZZA PARTY! \$55**

18" x 24" super-sized, hand-tossed pizzas.

### **BRICK HOUSE**

Mozzarella, sausage, pepperoni, Italian red sauce, spices.

### **CHICKEN ALFREDO**

Mozzarella, grilled chicken thigh, creamy garlic alfredo sauce, spices.

### **LAKESIDE DELUXE**

Mozzarella, Gruyere, sausage, pepperoni, roasted bell peppers, red onions, kalamata olives, Italian red sauce, spices.

### **MARGHERITA**

Fresh mozzarella, Roma tomatoes, Italian red sauce, basil, spices.