

# Catering by Wonderland

## APPETIZERS

### WONDERWINGS or TOFU WINGS (V) \$69

Choose a style and a dipping sauce.

#### Style choices:

- Chipotle Molasses
- Buffalo 
- Scorcher Buffalo  
- Creole Dry Rub 
- General Tso's 

#### Dipping sauces:

- Bleu Cheese\*
- Buttermilk Aioli\*
- Garden Mayo (V)
- Parmesan Peppercorn\*

### SPARTICHOKE DIP \$52

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

### PHILLY ROLLS \$89

Braised beef, sautéed bell pepper and onion, Mozzarella and Muenster cheeses rolled into a wonton and fried crispy with a side of fermented chili aioli.

### CHARCUTERIE \$89

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

### CRUDITÉ \$52

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

### CHILI CRISP GREEN BEANS \$52

Sautéed green beans tossed in house made chili crisp, cashews and ground sausage. Vegan option available.

### SOUTHERN PIGS IN A BLANKET \$64

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

### BLISTERED SHISHITO PEPPERS \$48

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

### MEATBALLS \$64

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

### HUMMUS \$52

Olive oil chickpea hummus, topped with parsley and fresh lemon juice. Served with sourdough toast points. Vegetarian. Gluten free without the toast points.

### TEMPURA VEGGIES \$40

Carrots, green beans, and scallions, rice flour battered and fried. Served with General Tso's sauce. 

### BRUSCHETTA \$40

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

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## MAIN COURSES

### SHORT RIB STROGANOFF \$98

Sauteed mushrooms and onions tossed with pasta in a creamy Goat Cheese sauce, topped with braised beef short ribs, herbs, and sour cream.

### MAC AND CHEESE \$59

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

### RED PEPPER PESTO LINGUINI \$59

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

### CHIMICHURRI CHICKEN \$98

Roasted chicken breast and leg, topped with pickled red onion and chimichurri.

### MEATLOAF or LENTIL LOAF \$92

Scratch made meatloaf with mushroom gravy.

### SEASONAL RISOTTO \$58

Creamy asparagus risotto topped with sautéed oyster mushrooms, asparagus, Calabrian chilis, toasted pine nuts, microgreens and chili oil.

### BEEF TENDERLOIN \$139

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

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## FINGER SANDWICHES

### **PIMENTO FRIED GREEN TOMATO \$48** 🔥

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

### **GENERAL TSO'S CHICKEN SLIDERS \$59** 🔥

Kimchi buttermilk fried chicken, General Tso's sauce, cilantro, crispy shallots, cumin pickles and cabbage slaw. Served on slider buns.

### **PORK RIB SLIDERS \$59**

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

### **CHICKEN SATAY SLIDERS \$59**

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

### **SALMON SAMMIES \$69**

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

### **MEDITERRANEAN SAMMIES \$48** 🌱

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

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## SIDES

### **PORK BELLY COLLARD GREENS \$48**

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

### **BRUSSELS SPROUTS \$48**

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

### **MASHED POTATOES \$44 | MUSHROOM GRAVY \$24**

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

### **HONEY ROASTED CARROTS \$42**

Carrots roasted in honey, dill, and butter.

### **ROASTED VEGGIES \$42**

Roasted broccolini, asparagus, parsnip, sweet potato, zucchini, parsley, herbs, and butter.

### **GREEK SALAD \$46**

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

### **HOUSE SALAD \$46**

Chopped bib lettuce, cherry tomatoes, red onion, shredded beets, croutons and a choice of dressing:

- Bleu Cheese\*
- Buttermilk Aioli\*
- Caesar\* (anchovies)
- Garden Mayo 
- Parmesan Peppercorn\*
- Pineapple Poppyseed Vinaigrette 

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## PIZZA PARTY! \$58

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, onions, kalamata olives, Italian red sauce, spices.

### MARGHERITA

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

## How our catering works...

- We require at least a 7-day advance notice for all catering orders and events.
- All catering orders must be arranged through email. No phone calls, please.
- Each dish serves approximately 20 persons.
- A 20% gratuity will be applied to all orders.
- Silverware, plates, napkins, serving dishes, and utensils will be provided for all in-house catering events.
- We cannot deliver. You must provide your own transport for all off-site events.

## How our private events work...

Since we are open to the public seven days a week, reserving an entire area for a private party is a little unrealistic. However certain days and times are better than others. For example, Friday evenings and Saturday-Sunday brunches are our busiest times of the week, so arranging a private party for a large group during those times is not our favorite option. We certainly have spaces for you to throw your party, it just won't exactly be entirely private. We can reserve a variety of areas at the bar or in the restaurant, depending on the size of your group. We are happy to make it work!

The Breezeway at Wonderland (the large room between Art★Bar and the main dining room) is a great option any other day during the week, or Sunday after 3pm. It seats roughly 40 people comfortably. The Breezeway is available at no charge, provided you are having us cater your food and you are buying drinks from the bar.

Another option would be reserving Meow◆Bar for your party. Meow is our cozy little speakeasy lounge, right next door to the Art★Bar. This is the option for a completely private event, as you would have the entire place to yourselves. We can also provide catering there as well. The bar can seat up to 35 people comfortably.

Our rates vary depending on the day.

Sunday through Tuesday: \$100 staffing fee, plus any bar or food tab (a 20% gratuity will be added to bar and food tabs).

Wednesday through Saturday: \$200 per hour plus a flat \$100 for the staffing fee, plus any bar or food tab (a 20% gratuity will be added to bar and food tabs).

We can arrange other kinds of special events that won't necessarily involve catering, such as presentations, readings, meetings, or other such gatherings. These events will need to be discussed beforehand for specific pricing and logistics, and to make sure our space is right for you.

## For booking and ordering...

Please contact Nick at [wonderlandmke@gmail.com](mailto:wonderlandmke@gmail.com)

or 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)