

CATERING BY WONDERLAND

If you are interested in having us host your event at Wonderland, the Art★Bar, or Meow♦Bar & Lounge, please email the link below.

- We require at least a 7-day advance notice for all catering orders and events
- 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.
- V = Vegan, GF = Gluten Free

Please scroll through to view all our menu sections.

APPETIZERS

WONDERWINGS or TOFU WINGS (Vegan) \$63

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 \$48 (Vegetarian)

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

CRAB RANGOON DIP \$63

Crab meat, cream cheese and fish sauce, topped with Godzilla Sauce (honey-sriracha) and green onion, served with crispy wonton wrappers.

CHARCUTERIE \$84

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

CRUDITÉ \$48 (Gluten Free)

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

SEAFOOD FRITTERS \$63

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

SOUTHERN PIGS IN A BLANKET \$58

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

BLISTERED SHISHITO PEPPERS \$42 (Vegan, Gluten Free)

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

MEATBALLS \$58

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

HUMMUS \$48 (Vegetarian. Gluten Free without the toast points)

Olive oil chickpea Hummus, topped with parsley and fresh lemon juice. Served with fresh vegetables and sourdough toast points.

TEMPURA VEGGIES \$37 (Gluten Free)

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

BRUSCHETTA \$37 (Vegetarian)

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

MAINS

SHORT RIB STROGANOFF \$90

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 \$53 (Vegetarian, Vegan Option Available)
Curly trottolo pasta tossed with our own American-Muenster-Gruyere cheese sauce blend, topped with Parmesan and toasted breadcrumbs.

RED PEPPER PESTO LINGUINI \$53 (Vegetarian)
Sautéed eggplant, zucchini, red onion, and garlic, tossed with house-made red pepper pesto and linguine.

CHIMICURRI CHICKEN \$90
Roasted chicken breast and leg, topped with pickled red onion and chimichurri.

PORK TENDERLOIN \$84
Roasted pork tenderloin sliced thin and topped with herbed goat cheese and pickled red beets.

SALMON FILLETS \$126
Pan seared crispy skin-on salmon, dill cream sauce, capers, and lemon zest.

BEEF TENDERLOIN \$126
Medium-rare beef tenderloin sliced thin topped with au poivre, shredded salt-cured egg yolk, and herbs.

FINGER SANDWICHES

PIMENTO FRIED GREEN TOMATO \$42 (Vegetarian)
Pimento cheese, cornmeal fried green tomato, and Nashville hot sauce on toasted wheat bread.

JARBARITO \$63

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

PORK RIB SLIDERS \$53

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

CHICKEN SATAY SLIDERS \$53

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

SALMON SAMMIES \$63

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

MEDITERRANEAN \$42 (Vegan)

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

SIDES

PORK BELLY COLLARD GREENS \$42

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

BRUSSELS SPROUTS \$42

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

MASHED POTATOES (Vegetarian. Vegan Option Available) \$42

MUSHROOM GRAVY (Vegan) \$21

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

HONEY ROASTED CARROTS \$37 (Vegetarian)

Carrots roasted in honey, dill, and butter.

ROASTED VEGGIES \$37 (Vegetarian)

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

GREEK SALAD \$42 (Vegetarian)

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

HOUSE SALAD \$42

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! \$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, red onions, kalamata olives, Italian red sauce, spices.

MARGHERITA (Vegetarian)

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