



RUSTIC OUTDOORS

*choose 1 Main course items, 2 sides

Rustic collection of dishes highlighted by herbs and natural flavors.

MAIN COURSES

Herb Roasted Chicken - **\$19**

Carved Prime Rib - **\$29**

Grilled Salmon - **\$22**

Grilled Pork Tenderloin - **\$20**

SIDES

Make your own Salad Bar

Roasted Potato Wedges

Grilled Vegetables

Macaroni and Cheese

Red Skin Mashed Potatoes

COWBOY GRILL

*choose 2 sides

Grilled ribeyes or grilled chicken breasts

SIDES

Mixed Salad

Caesar Salad

Mashed Potatoes

Baked Potato

Seasonal Grilled Vegetables

Mac & Cheese

\$28



BALLPARK COOKOUT

*choose 3 sides

Grilled all beef burgers, and

1/4 lb all beef hot dogs.

Includes tomato, lettuce, onion,
pickles, sliced cheeses
and homemade chili.

SIDES

Potato Salad

Cole Slaw

Pasta Salad

Baked Beans

Broccoli Salad

Homemade Potato Chips

\$16



ITALIAN FARE

*choose 2 Main Dishes, 2 sides

Foods from old world Italy are filling
and feed a crowd.

MAIN COURSES

Meat Lasagna

Vegetable Lasagna

Pasta Primavera

Chicken Fettuccini Alfredo

Baked Ziti with Meat Sauce

SIDES

Tuscan Mixed Salad

Caesar Salad

Garlic Breadsticks

Antipasto Salad

SOUPS

Italian Wedding

Minestrone

\$16

HARVEST FEAST

*choose 1 Meat, 2 sides

Spring or Fall Harvest vegetables
served with carved meats
accompanied by roll

MEATS

Spiral Ham - **\$18**

Roast Turkey - **\$19**

Pot Roast - **\$20**

SIDES

Green Beans

Seasonal Vegetables

Roasted Red Potatoes

Mashed Potatoes

Mac and Cheese

Honey Glazed Carrots



APPETIZERS AL A CARTE

Charcuterie platter

Bourbon Meatballs

Brie Bites - savory and sweet

Veggie crudites cups

Mini sandwich arrangement

Chicken, steak, or shrimp skewers

Shrimp cocktail

Fruit skewers

Steak & potato bites

Pimento Cheese & Crackers

Bacon & chive stuffed mushrooms

Pesto tortellini skewers

Pretzel Bites

Smoked Salmon Cucumber Bites

Veggie Skewers



DAWN BERRIDGE

CATERING & EVENTS MANAGER

864.395.2463

dawn@thewildace.com

A DIVISION OF

