

APPETIZERS

12" Platter serves 8-10 people

16" Platter serves 20-24 people

Mexi Street Corn Dip - \$18 / \$32

Roasted corn, jalapenos, cheeses, mexi spices, topped w/ Tajin seasoning. Served with tortilla chips.

Pretzel Bites - (50) \$28 / (100) \$45

Housemade pretzel bites served with choice of Brown Mustard, Honey Mustard, or Yellow Mustard

Parmesan Chips - \$8/\$15

Thinly Sliced potato chips topped with parmesan cheese served with ranch.

Meat and Cheese Tray - \$32

Assorted meat, cheese, and cracker selections.

Vegetable Tray - \$39 (serves 20)

Sesasonal veegtable tray served with ranch.

WINGS

BONELESS OR TRADITIONAL

48 WINGS **\$46 / \$62**

96 WINGS **\$86 / \$112**

FLAVORS

- **BUFFALO**
- **NASHVILLE HOT**
- **HONEY BBQ**
- **TERIYAKI**
- **CAROLINA REAPER**
- **BUFFALO RANCH**
- **LEMON PEPPER**
- **JALAPENO CHEDDAR**
- **CAROLINA GOLD**
- **HABANERO MANGO**
- **GARLIC PARMESAN**

PASTA

Available as half (serves 12-20) or full (serves 24-30) pan.

Dozen Garlic Toast - **\$10**

Chicken Alfredo \$48 / \$89

Fettuccini alfredo pasta with your choice of grilled or blackened chicken.

Chicken Bacon Florentine \$50 / \$92

Fettucine alfredo with blackened chicken breast, bacon, spinach, and artichoke hearts

Baked Ziti \$50 / \$92

Ziti and house made meat sauce baked with mozzarella

Lasagna \$50 / \$92

Classic layered lasagna noodles with hearty meat sauce, ricotta, mozzarella, & parmesan.

Cups and ice - \$0.50 per

Plates & napkins - \$1.00 per

Plates, silverware, cups, ice, & napkins - \$1.50 per

24 hour notice needed for catering orders.

Call 864.395.2463 or email dawn@thewildace.com

PIZZA

Med. 14" - 8 slices

Large 18" - 10 slices

Pearl Harbor (Hawaiian) - med. \$22 Irg. \$27

Ham, pineapple, and bacon.

Whole Nine Yards (Meat Lover's) - med. \$25 Irg. \$29

Pepperoni, pork sausage, ham, hamburger, and bacon.

Amelia Earhart (Veggie) - med. \$21 Irg. \$26

Rosemary infused olive oil base topped with artichoke hearts, olives, spinach, onion, and black olives.

Top Ace (Supreme) - med. \$23 Irg. \$28

Pepperoni, pork sausage, mushrooms, onions, green peppers, and black olives

Spirit of St. Louis (BBQ) - med. \$22 Irg. \$27

BBQ sauce base with BBQ chicken, onions, cheddar cheese, and mozzarella cheese

Margherita (Italian) - med. \$20 Irg. \$24

Rosemary infused olive oil base topped with tomatoes, basil, and mozzarella cheese

Chuck Yeager - med. \$22 Irg. \$27

Rosemary infused olive oil base topped with tomatoes, basil, and mozzarella cheese

TOP COVER LIST (TOPPINGS)

Artichoke Hearts, Bacon, Banana Peppers, Basil, Bell Peppers, Black Olives, Cheddar Cheese, Chicken, Garlic, Ham, Hamburger Italian Sausage, Pork Sausage, Jalapenos, Mushrooms Onions, Pepperoni, Pesto, Pineapple, Ricotta, Salami, Soy Cheese Spinach, Tomatoes

SALADS

80 oz bowl - serves 8-12

160 oz bowl - serves 14-18

Aviator Salad - \$30/\$48

Mixed greens with cucumber, red onion, and cheddar cheese

Caesar Salad - \$30/\$48

Romaine lettuce, croutons, fresh parmesan cheese, and Caesar dressing

Antipasto Salad - \$40/\$58

Mixed greens, with salami, ham, pepperoni, mozzarella cheese, onions, banana peppers, black olives, and tomato

DESSERTS

• Cheesecake Bites

Platter (30) - \$24

Platter (60) - \$40

• Cookie

Platter (20) - \$24

Platter (40) - \$40

• Mixed Dessert

(Cheesecake bites, brownie bites, & cookies)

small - \$34

large - \$49

DRINKS

*for offsite catering

1 GALLON - \$8

- Sweet Tea
- Unsweet Tea
- Lemonade

2 LITERS - \$3

- Pepsi
- Diet Pepsi
- Sierra Mist
- Mt. Dew