



# Wildflower's Classic Catering Menu

## *Hors d'oeuvres*

### **Caprese Skewers - 4**

Fresh Mozzarella, Basil & Heirloom Tomatoes, with Balsamic Glaze & Pesto Dipping Sauce

### **Tuscan Skewers - 5**

Salami, Pepperoni, Mozzarella, Kalamata Olive and Fresh Basil, with Balsamic Glaze & Pesto Dipping Sauce

### **Cranberry-Brie Bites - 4**

Wildflower's Baguette Crostini topped with Brie Cheese & our house-made Cranberry Chutney & Orange Zest

### **Pesto Crostini - 5**

Wildflower's Baguette Crostini topped with Basil Pesto, Heirloom Tomatoes, Herbs, Fresh Herbs, and Balsamic Glaze

### **Caesar Salad Boats - 4**

Romaine Lettuce Boats, filled with Classic Caesar Salad and topped with Parmesan Cheese, & Wildflower's Croutons

### **Salmon Lox - 7**

Wildflower's Baguette Crostini topped with Herbed Cream Cheese, Salmon Lox, Red Onion, Lemon Zest, and Capers

### **Grazing Board - 15**

A board that includes our Crudités, Fresh Fruit, Charcuterie, Imported Cheeses, & Antipasto items, Nuts, Dried Fruits, Olives, Crackers and Crostini

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Price is per person, minimum order of 20 people. Prices are subject to change and do not include 20% gratuity charge.

## Entrées

All Entrées served with Garden Salad or Caesar Salad & Wildflour's Fresh Breads

## Protein Options

### Organic Chicken - 40

Chicken Piccata

Mary's Organic Roasted Chicken with a Citrus & Herb Pan Sauce

Mary's Organic Grilled Chicken with Chimichurri

### Pork - 45

Pork Tenderloin with Cherry Coulis

### Fresh Local Fish - 50

King Salmon with Beurre Blanc

Halibut topped with Puttanesca

"Joy of Fishing" Cod Baked with Lemon, Tomato & Butter

### Beef - 60

Beef Tenderloin with a Red Wine Demi-Glaze

Prime Rib with Au Jus & Horseradish Cream Sauce

Sliced Beef Sirloin with Caramelized Onions and Mushrooms

### Lamb - 60

Roasted Rack of Lamb with Red Wine Demi-Glaze

Sliced Lamb Roast with Chimichurri

*Option to upgrade to add an extra protein or additional sides.*



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## Side Options for Entrees

Yukon Gold Mashed Potatoes  
Roasted Garlic & Herb Mashed Potatoes  
Rosemary & Garlic Roasted Fingerling Potatoes  
Classic Rice Pilaf, or Jasmine Rice

Choice of Fresh Roasted Root Vegetables in our Apricot Glaze  
Roasted Brussels Sprouts with a Balsamic Glaze  
Cauliflower and Broccoli mix with Lemon

*Option to upgrade to add an extra protein or additional sides.*

## Pasta

### Vegetarian Delight - 35


Wildflour's Fresh Pasta, Goat Cheese Medallions, Heirloom Tomatoes, Kalamata Olives, Roasted Garlic, Spinach, Lemon Juice, Garlic Infused Olive Oil and Fresh Basil

### Caprese Pasta - 35

Wildflour's Fresh Pasta in our house-made Marinara Sauce, with Fresh Mozzarella, Heirloom Tomatoes, Pesto, and topped with Shaved Parmesan Cheese, and Fresh Herbs

### Chicken Alfredo - 40

Wildflour's Fresh Pasta in a Creamy Roasted Garlic Alfredo Sauce, topped with Grilled Chicken, Roasted Chicken, Or Fried Chicken Parmesan, topped with Shaved Parmesan Cheese, and Fresh Herbs







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## Desserts

### **Cheesecake - 8**

Wildflour's house-made Cheesecake with choice of toppings.

Classic Cheesecake  
Earl Grey Cheesecake  
Chevre Cheesecake

Fig & Honey  
Fresh Berries  
Salted Caramel  
Blueberry &. Lemon Curd

### **Layered Cakes - 8**

Classic Carrot Cake  
Chocolate Hazelnut  
Raspberry Chocolate Cake  
German Chocolate Cake  
Fresh Lemon  
Lemon Lavender  
Rose Pistachio

### **Wildflour Favorites**

Classic Tiramisu - 7  
Earl Grey Lavender Tiramisu - 7  
Assorted Cupcakes ~ See Cake Flavors - 4  
Strawberry Short Cake - 7  
Chocolate Mousse - 6  
Berry Cobbler - 7  
Assorted Dessert Board - 15

