



Special Event Packages

- Build Your Own Package -

Step 1: Select Your Bar...

Step 2: Select Your Cocktail Reception...

Step 3: Select Your Dinner...

- Venue Fee -

Four Hour Venue Rental (excluding any set up or breakdown)

Chiavari Chairs with White Cushions

Selection of Floorlength Linens, Overlays, and Napkins

\$1000

**Venue Rental May be Waived if Food and Beverage Minimums are Met*

**Off Season Discounts Available*

- Valet -

\$100 per valet

**One valet required per fifty guests*



- Select Your Bar -

House Brands

Four Hour Open Bar
House Brand Cocktails
House Selection of Red and White Wine
Selection of Imported and Domestic Beer
Non Alcoholic Beverages
\$35 per person

Premium Brands

Four Hour Open Bar
Premium Brand Cocktails
House Selection of Red and White Wine
Selection of Imported and Domestic Beer
Non Alcoholic Beverages
\$45 per person

Beer and Wine Bar

Four Hour Open Bar
House Selection of Red and White Wine
Selection of Imported and Domestic Beer
Non Alcoholic Beverages
\$25 per person

Consumption Bar

Bar tab is paid at the conclusion of the event based on individual beverages consumed
\$100 per bartender



- Select Your Cocktail Reception -

Lovely Reception

Artisan Cheeses (Imported and Domestic)

Artfully Displayed with Dried and Fresh Fruit, Quince and Plum Jam, Assorted Nuts and Assorted Cracker

Butler Passed Hors d' Oeuvres

Please Select Three

Cheese Puffs on Toast Rounds
Caramelized Pear and Brie on French Bread
Vegetable Spring Rolls with Yuzu Soy Dip
Belgian Endive with Boursin Cheese
Mini Frank Wrapped in Puff Pastry with Musterd Sauce
Sesame Chicken Strips

Crispy Tempura Shrimp with Sweet Thai Chili
Sweet Soy Skirt Steak with Mushrooms and Asparagus
Mango and Shrimp on Plantain Toast
Salmon and Fennel Rillettes on Japanese Cucumber
Smoked Salmon and Cream Cheese on Toast Point
Asparagus Wrapped in Prosciutto

\$24 per person

Splendid Reception

Artisan Cheeses (Imported and Domestic)

Artfully Displayed with Dried and Fresh Fruit
Quince and Plum Jam, Assorted Nuts and Assorted Cracker

Market Fresh Vegetable Varieties

Grilled, Roast, and Fresh Vegetable Display
Grilled Tomato Garlic Bread and Cilantro Piquillo Pesto

Butler Passed Hors d' Oeuvres

Please Select Four

Cheese Puffs on Toast Rounds
Caramelized Pear and Brie on French Bread
Vegetable Spring Rolls with Yuzu Soy Dip
Phyllo Wrapped Gingered Mushroom Duxelle
Manchego, Guava and Serrano Tartlettes
Heart of Palm Escabeche on Plantain Tajadas
Belgian Endive with Boursin Cheese
Mini Frank Wrapped in Puff Pastry with Musterd Sauce
Sesame Chicken Strips
Baby Lamb Chops
Crispy Shrimp 'Wontons' with Cilantro Aioli
Sweet Soy Skirt Steak with Mushrooms and Asparagus
Mango and Shrimp on Plantain Toast
Smoked Salmon and Trout on Mouse Pinwheels
Asparagus Wrapped in Prosciutto

Coconut Crusted Shrimp with Chile Apricot Glaze
Caribbean Jerk Chicken Spring Roll
Beef Satay with Thai Curry Sauce
Petite Crab Cakes with Chipotle Aioli
Spinach and Feta Cheese Wrapped in Phyllo Pastry
Fiery Chicken Satay with Tamarind Peanut Sauce
Vietnamese Summer Rolls with Spicy Mango Chutney
Gazpacho and Oyster "Shooters"
Peking Duck Spring Rolls with Sweet Chili Sauce
Mini Beef Wellington with Horseradish Sauce
Baked Brie with Raspberry Wrapped in Pastry
Conch Fritters with Lime Chipotle Sauce
Peruvian Snapper Ceviche Spoons
Tuna Tartar with Crispy Taro Chips
Lump Crab in an Asian Spoon

\$38 per person

A twenty two percent service charge and applicable state sales tax will be applied to all food and beverage



- Dinner Stations -

Salad Station

Please Select Three

Traditional Caesar Salad with Herbed Croutons and Parmesan Shards with House Made Caesar Dressing
The Wanderers Salad with Field Greens, Tomatoes, Cucumbers, Spicy Pecans, Bleu Cheese and House Made Ranch Dressing
Caprese Salad with Local Heirloom Tomato and Buffalo Mozzarella with Basil and House Made Balsamic Reduction
Grilled Jumbo Asparagus with Balsamic Glaze
Quinoa Salad with Fresh Herbs
Grilled Vegetable Platter with Chipotle Dipping Sauce
Watercress Salad

*Carving Station**

Please Select Two

Cuban Style Roast Loin of Pork with Pineapple Salsa Verde and Pressed Cuban Rolls
Citrus Ginger Roast Turkey Breast with Mango Orange Relish and Serrano Chile Corn Bread
Salmon Florentine Wrapped in Puff Pastry with Dill Beurre Blanc
New York Strip with Perigourdine Sauce and Buttered Mini Rolls

Accompanied by a Fresh Market Vegetable Medley

*Pasta Station**

Please Select Two Noodles Penne, Tri Color Tortellini, Cheese Ravioli, Mushroom Ravioli, Farfalle
Please Select Two Sauces Creamy Alfredo, Marinara, Pesto, a La Vodka, Chipotle Cream Sauce
Assortment of Ingredients to Include Grilled Chicken, Sautéed Shrimp, Roasted Garlic,
Diced Tomato, Roasted Red Peppers, Mushrooms, Spinach, Peas, Capers,
Red Pepper Flakes, and Shredded Parmesan Cheese

Accompanied by Garlic Bread Sticks

*Bananas Foster**

Pirate Rum Flambéed Bananas, Butter, and Brown Sugar
Vanilla Bean Ice Cream.

Wanderers Selection of Regular and Decaffeinated Coffee, Herbal Tea, and Water

\$55 per person

**Chef Required at a Rate of \$150 per Fifty Guests*

A twenty two percent service charge and applicable state sales tax will be applied to all food and beverage



- Dinner Stations -

Salad Bar

Artisan Mixed Greens and Romaine Lettuce
Roasted Turkey, Bacon, Chopped Tomato, Julienned Carrots, Cucumbers, Olives, Chopped Egg, Avocado,
Dried Cranberries, Spiced Pecans, Croutons, and Bleu Cheese
House Made Ranch Dressing and Raspberry Vinaigrette

Warm Dinner Rolls and Sweet Butter

Sushi Bar

Assortment of Sushi Rolls and California Rolls
Traditional Accompaniments
Soy, Pickled Ginger, Fresh Wasabi

*Sautéed to Perfection**

Chef will Sauté each Individual Order Flambé Style with White Wine and Brandy
Please Select Two of the Following Items

Shrimp Scampi
Jumbo Sea Scallops with Garlic, Tomato, and Green Onions
Miniature Steak Diane
Lamb Chops
Sweet and Sour Pork Stir Fry

Accompanied by a Fresh Market Vegetable Medley

Mashed Potato Bar

Whipped Yukon Gold Potatoes and Whipped Sweet Potatoes (Baked Potatoes Also Available)
Served in Martini Glasses
*Gourmet Toppings to Include Sautéed Onions, Chives, Bleu Cheese, Shredded Cheddar Cheese, Applewood Bacon,
Broccoli, Sour Cream, Brown Sugar, Pecans, Mini Marshmallows, and Whipped Sweet Butter*

Viennese Dessert Platter

Sampling of House Made Petite Desserts and Dessert Shooters

Wanderers Selection of Regular and Decaffeinated Coffee, Herbal Tea, and Water

\$60 per person

**Chef Required at a Rate of \$150 per Fifty Guests*

A twenty two percent service charge and applicable state sales tax will be applied to all food and beverage



- Dinner Stations -

Salad Station

Please Select Three

Traditional Caesar Salad with Herbed Croutons and Parmesan Shards with House Made Caesar Dressing
The Wanderers Salad with Field Greens, Tomatoes, Cucumbers, Spicy Pecans, Bleu Cheese, and House Made Ranch Dressing
Caprese Salad with Local Heirloom Tomato and Buffalo Mozzarella with Basil and House Made Balsamic Reduction
Grilled Jumbo Asparagus with Balsamic Glaze
Antipasto Salad with Prosciutto, Artichokes, Bocconcini Mozzarella, and Plum Tomatoes
Shrimp Salad
Watercress Salad
Quinoa Salad with Fresh Herbs
Grilled Vegetable Platter with Chipotle Dipping Sauce

*Paella**

Mussels, Shrimp, Bay Scallops, Chicken, Chorizo
Piquillo Peppers and Olives
Saffron Rice

Sliders Station

(Chef Optional)

Please Select Three

Cuban Style Roast Loin of Pork with Pineapple Salsa Verde and Pressed Cuban Rolls
Roasted Adobo Rubbed NY Strip Loin with Cilantro and Parsley Chimichurri
Citrus Ginger Roast Turkey Breast with Mango Orange Relish
Grilled Zucchini, Squash, and Eggplant with Basil-Mint Pesto
Lamb Burger with Jicama Slaw

Mac n Cheese Bar

Four Cheese Macaroni Served in Martini Glasses
Served in Martini Glasses

Gourmet Toppings to Include Sautéed Onions, Chives, Bleu Cheese, Shredded Cheddar Cheese, Grilled Chicken, Lobster, Applewood Bacon, Toasted Bread Crumbs, Jalapenos, and Broccoli

*Chocolate Fountain**

Dark or Milk Chocolate

Please Select Six Dipping Items: Strawberries, Pineapple, Rice Crispy Treats, Marshmallows, Pretzel Sticks, Pound Cake, Petite Brownies, Macaroons, Cream Puffs, Biscotti

Wanderers Selection of Regular and Decaffeinated Coffee, Herbal Tea, and Water

\$74 per person

**Chef Required at a Rate of \$150 per Fifty Guests*

A twenty two percent service charge and applicable state sales tax will be applied to all food and beverage



- Buffet Dinner -

Salad

Please Select Three

Traditional Caesar Salad with Herbed Croutons and Parmesan Shards with House Made Caesar Dressing
The Wanderers Salad with Field Greens, Tomatoes, Cucumbers, Spicy Pecans, Bleu Cheese and House Made Ranch Dressing
Caprese Salad with Local Heirloom Tomato and Buffalo Mozzarella with Basil and House Made Balsamic Reduction
Antipasto Salad with Prosciutto, Artichokes, Bocconcini Mozzarella, and Plum Tomatoes
Seafood Pasta with Mussel, Shrimp, Calamari, Diced Celery, Mayonnaise, Lemon, Italian Parsley
Quinoa Salad with Fresh Herbs
Grilled Vegetable Platter with Chipotle Dipping Sauce
Warm Dinner Rolls with Sweet Butter

Entrees

Please Select Three

Chicken Piccata with Pesto Angel Hair Pasta
Chicken Marsala with Sautéed Mushrooms
Traditional Chicken Cordon Bleu
Braised Chicken Tagine with Olives, Sweet Pepper, Spanish Onion, and Preserved Lemon
Slow Roasted Oregano Studded Pork Shoulder with Ancho Chile Sauce
Tamarind and Ginger Glazed Mahi Mahi with Caramelized Pineapple and Orange-Miso Sauce
Lemon Pepper Crusted Salmon
Zucchini Wrapped Snapper with Lemongrass, Coconut, and Curry Sauce
Tri Color Cheese Tortellini with Grilled Shrimp, Roasted Vegetables, and Chipotle Cream Sauce
Sliced Strip Loin with Shiitake Mushrooms, Minced Shallots, and Soy Beurre Blanc
Sliced Roasted Filet of Beef with Mushroom Sauce

Accompaniments

Please Select Two

Orzo Pilaf
Wild Mushroom Risotto
Potato Lyonnaise
Scalloped Potatoes
Roasted Red Bliss Potatoes
Caramelized Plantains and Ancho Chile Sauce
Sautéed French Cut Green Beans with Almonds
Steamed Asparagus and Baby Carrots

Dessert

Please select Three

Key Lime Tartlet with Passion Fruit Whipped Cream
House Made Cheesecake with Strawberry Compote
Caramelized Banana Tartlet with House Made Whipped Cream
Amaretto Bread Pudding with Spiced Rum Drizzle and Roasted Pecans
Chocolate Lava Indulgence Cake with Raspberry Coulee
Variety of Petite Dessert Shooters

Wanderers Selection of Regular and Decaffeinated Coffee, Herbal Tea, and Water

\$95 per person

A twenty two percent service charge and applicable state sales tax will be applied to all food and beverage



- Plated Dinner -

Salad

Please Select One

1900 Salad with Romaine Lettuce, Chopped Bacon, Stilton, Radish, Shredded Carrot and 1900 Dressing
Traditional Caesar Salad with Herbed Croutons, Parmesan Shards and House Made Caesar Dressing
The Wanderers Salad with Field Greens, Tomatoes, Cucumbers, Spicy Pecans, Bleu Cheese, and House Made Ranch Dressing
Thai Salad with Field Greens, Carrots, Peppers, Mandarin Oranges, Cashews, Bean Sprout, Wonton Strips and Thai Vinaigrette
Grilled Portobello Mushroom and Herb Crusted Goat Cheese Served on a Bed of Spinach with House Made Balsamic Vinaigrette
Caprese Salad with Local Heirloom Tomatoes and Buffalo Mozzarella with Basil and a Balsamic Reduction

Warm Dinner Rolls with Sweet Butter

Entrees

Please select up to two entrees. The entrée count is required with the final guarantee 72 hours prior to the event.
Placecards are required to indicate entrée selections. Chef's selection of fresh garden vegetable and starch.

Dijon Crusted Chicken with Light Mustard Seed Sauce
\$34 per person

Fresh Cranberries and Cornbread Stuffed Chicken with Raspberry Coulee
\$38 per person

Fresh Filet of Salmon with Black Pepper and Ginger
\$40 per person

Parmesan Crusted Chilean Sea Bass in Lemon and Herbs
\$54 per person

Sliced New York Strip with a Mushroom Sauce
\$44 per person

Filet Mignon with Portobello Mushrooms and a Port Wine Sauce
\$64 per person

Dessert

Please Select One

Crème Brulee Served in a Martini Glass with Seasonal Berries and House Made Whipped Cream
Key Lime Tartlet with Passion Fruit Whipped Cream with Candied Lime and Citrus Scented Meringue

House Made Cheesecake with Strawberry Compote

Sorbet Trio in a Crispy Shell with Seasonal Berries

Individual Warm Apple Cobbler with Vanilla Bean Ice Cream

Traditional Tiramisu with Chocolate Sauce

Dulce De Leche Cake with Chocolate Glaze and Citrus Caramel

Chocolate Lava Indulgence Cake with Raspberry Coulee

Wanderers Selection of Regular and Decaffeinated Coffee, Herbal Tea, and Water

A twenty two percent service charge and applicable state sales tax will be applied to all food and beverage



- Package Enhancements -

Additional Reception Stations

Market Fresh Vegetable Varieties

Grilled, Roast, and Fresh Vegetable Display

Grilled Tomato Garlic Bread

Cilantro Piquillo Pesto

\$6 per person

Bruschetta Display

Fresh Roasted Tomatoes, Basil, and Parmesan Cheese Displayed in a Martini Glass

Toasted Italian Breads

\$8 per person

*Made to Order Tacos**

Skirt Steak, Pork, Mojo Chipotle Shrimp

Fresh Guacamole, Pico de Gallo, Sour Cream, Salsa Verde, Chile de Arbol Salsa

\$18 per person

Nacho Bar

Tri Color Tortilla Chips with House Made Salsa Bar

Hot Queso Cheese and Prime Rib Chili

Lettuce, Tomato, Salsa, Onions, Olives, Jalapenos, Sour Cream and House Made Guacamole

\$11 per person

The Eastern

Fatoush Salad and Cracked Wheat Bulgur Tabbouleh

Turkish Chopped Salad with Scallions and Parsley

Eggplant Babaganoush with Roasted Garlic

Fresh Feta Stuffed Olives and Herb Marinated Feta Cheese

Hummus with Toasted Pita

\$12 per person

*Asian Stir Fry**

Grilled Chicken, Marinated Steak, and Shrimp

Sautéed with Seasonal Vegetables and Choice of Teriyaki or Sweet and Sour Sauce

Served over Vegetable Fried Rice

\$18 per person

**Chef Required at a Rate of \$150 per Fifty Guests*

A twenty two percent service charge and applicable state sales tax will be applied to all food and beverage



- Package Enhancements Continued... -

Passed Late Night Snacks

Mini Buckets of Freshly Popped Popcorn
Warm Chocolate Chip Cookie with a Shot of Cold Milk
Mini Boxes filled with Truffle Fries with a Shot of Ketchup
Cheeseburger Sliders with a Pickle Chip
Taquito Trio Served in a Mini Tortilla Bowl with Salsa
Each Snack: \$6 per person

Dessert Stations

*Smore's Bar**

Jumbo Marshmallows for Roasting
Graham Crackers and Hersey's Chocolate Bars (*Must Take Place Outside*)
\$8 per person

*Crepes Station**

Pirate Rum Flambéed Vanilla Crepes
Brown Sugar, Orange Juice, French Vanilla Ice Cream
\$8 per person

Viennese Dessert Platters

Assortment of Petite Desserts and Shooters
\$8 per person

Ice Cream Sundae Bar

Chocolate and Vanilla Ice Cream
Hot Fudge, Caramel Sauce, and Assorted Toppings
\$8 per person

*Chocolate Fountain**

Dark or Milk Chocolate

Please Select Six Dipping Items: Strawberries, Pineapple, Rice Crispy Treats, Marshmallows, Pretzel Sticks, Pound Cake, Petite Brownies, Macaroons, Cream Puffs, Biscotti
\$16 per person

**Chef Required at a Rate of \$150 per Fifty Guests*

Ice Sculptures

Starting at \$250
Two Doves, Two Hearts, Monogram
Custom Ice Sculptures Also Available

A twenty two percent service charge and applicable state sales tax will be applied to all food and beverage