



WILD WING

*Wild Wing
Catering Menu*

www.playwildwing.com

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Banquet & Catering Services, Fees & Policies

The Wild Wing Plantation Wedding Reception Rental Fee

Main Ballroom Rental ~ \$600

Rental fee includes,

- Tables, glass ware, china & silverware
- Floor length table linens and napkins in selective colors
 - Full Server staffing
- Spacious Bridal Suite w/ patio overlooking the grounds
 - Standard set up for your event and clean up
- Reception, not including ceremony, is based on a **four** hour event
 - Food will be available for 2 1/2 hours
 - Bride & Groom take home basket will be provided
 - All Events must be concluded by 11 pm

Ceremony Fee ~ \$200

This fee includes complete use of the outside lawn and a one-hour wedding rehearsal the day before the wedding, time to be determined upon availability. Ceremony fee also includes use of white pvc Archway. Rental chairs for your event are additional and are priced on a custom basis depending upon style of chair, set up & breakdown

Dance Floor

Our 20 x 20 foot parquet dance floor is included in the rental fee

Attendance Guarantees & Menu Selections

Final menu selections are due fifteen (15) days in advance of your function.

Final attendance guarantees for all functions are due three (3) business days prior to the start of your program.

The final guarantee is not subject to reduction should less attend.

If the actual attendance is greater than the guaranteed number, Wild Wing is not responsible for additional food.

Pricing, Service Fee and Tax

Printed prices do not include taxable service fee or applicable sales tax.

Service fee of 19% applies to all food and beverage products

Food, non-alcoholic beverages, beer and wine are subject to 10.5% tax

Liquor is subject to 15.5% tax.

All rental and labor fees are subject to 8% tax

Deposits and Billing

A deposit of \$500 is required to reserve your event date.

*After 30 days from your booking date your deposit becomes non-refundable in the event of cancellation.

This deposit will go towards your final bill.

The balance due (*minus charges incurred during your event*) must be paid two (2) business days prior to your event.

Any charges incurred during your event will be charged to your on file account.

A valid credit card is required for security, but does not have to be the method of payment.

Wild Wing Plantation accepts cash, all major credit cards,

And personal checks if submitted more than 14 business days prior to your event.

Wild Wing prohibits the use of confetti, silk flower petals or other non-biodegradable materials outside on the lawn, or for your reception exit. Bubbles, Sparklers and Fresh Rose Petals are welcome.

***Private Business Conference Packages including Food & Beverage
are available upon request and are catered to your specific needs***

Starters, Soups and Salads

Appetizers

Chilled Jumbo Shrimp (5) served w/ Cocktail Sauce and Lemon Wedge \$12
Jumbo Lump Crab Cake with roasted garlic tartar sauce \$12
Crab and Corn Fritters w/ sweet pepper remoulade \$7
Shrimp Spring roll w sweet chili lime sauce \$9

Soups

Tomato Bisque \$3
Chicken Tortilla \$4
Minestrone \$4
Tomato Shrimp Bisque \$5
New England Chowder \$5

Salads

Your choice of Club Salad prepared with Romaine Lettuce
W/ tomatoes, sliced Cucumbers and red onions with choice of dressing
Or Traditional Caesar Salad w/ croutons & parmesan cheese

Plated Dinner Duos

Grilled 4oz Petite Filet Mignon w/ roasted shallot jus
Accompanied by your choice of one of the following

Marinated Grilled Breast of Chicken
W/ a roasted pepper champagne sauce \$30

Teriyaki Grilled Atlantic Salmon \$32

4 Grilled Jumbo Shrimp \$32

4oz Crab Cake
W/ remolded sauce \$36

4oz Lobster Tail
Steamed or grilled Market Price

All prices subject to 19% service fee and applicable sales tax

Plated Dinners

Fish

Teriyaki or Kailua Broiled Atlantic Salmon \$26

*Crab Stuffed Flounder
with lemon pepper sauce* \$24

*Flounder Florentine
w/ a light cream glaze* \$22

Chicken

*Marsala
w/ sautéed mushrooms* \$24

*Florentine
w/ fresh spinach and white cream cheese* \$24

*Cordon Bleu
w/ black oak ham & Swiss cheese* \$24

Whole Roasted Cornish Game Hen \$26

Shellfish

*Shrimp & Grits
Sautéed Shrimp with smoked Italian sausage, peppers, onions in a
white wine & bourbon cream sauce over white corn grits* \$28

*Low Country Crab Cakes
A 6 oz. lump meat crab cake in a mildly spiced mixture* \$32

*Shrimp Primavera
White wine, minced garlic, butter & extra virgin olive oil
w/ fresh vegetable mix over farfalle pasta* \$28

*Broiled Sea Scallops
w/ a white wine, garlic & whole butter* Market Price

Included in all dinners is house salad, fresh baked bread w/ choice of starch & vegetable

coffee & iced tea

all prices subject to 19% service fee and applicable sales tax

Beef

Char-grilled 12 oz. Rib eye \$26

10 oz. Cut Prime Rib au jus \$28

Petite Filet Medallions \$26

6 oz. Filet Mignon with a light Madeira sauce \$28

Veal & Pork

*Roasted Pork Tenderloin Medallions with a
Light pork broth* \$24

*Cornbread Stuffed Roasted Pork Chop
w/ a light pan gravy* \$22

8 oz. Char-Grilled Marinated Veal Chop \$32

New Zealand Rack of Lamb Market Price

Vegetarian

*Grilled Vegetable Pasta Primavera
over linguini pasta* \$24

*Crisp green salad, tomatoes, cucumbers, red onion, carrots & celery
w/ croutons* \$16

*As we are here to please, if there is a special Vegetarian entrée you
would like prepared we will be glad to accommodate*

Please note we do not guarantee food items are nut free of any kind

Casual Buffets

(available only for specific dates)

The Cookout \$16

*Grilled Hamburgers
All Beef Hot Dogs
BBQ Chicken
Molasses Baked Beans
Cole Slaw
Southern Style Potato Salad
Potato Chips*

Carolina BBQ \$18

*Pulled Pork BBQ
Molasses Baked Beans
Corn on the Cob
Southern Style Potato Salad
Cole Slaw
Hushpuppies*

The Italian \$22

*Four Cheese & Meat Lasagna
Penne Pasta
Choice of two homemade sauces
w/ marinara & alfredo sauce
w/ sliced Marinated Breast of Chicken
(Sautéed Shrimp + \$4)
Steamed Vegetable Medley
Garlic Bread*

Seafood Delight \$24

*Fried Flounder
Fried Shrimp
Pasta Salad
Green Beans
Cole Slaw
Hushpuppies
Green Beans*

The Luau \$26

*Fresh Seasonal Fruit in Carved Watermelon Basket
Mandarin Glazed Breast of Chicken
Pineapple Shrimp Salad
Fried or Broiled Flounder
Buttered Corn on the Cob
Vegetable Rice Pilaf
Hawaiian Rolls*

Includes tossed salad, coffee & tea

Minimum of 50 people are required

All prices subject to 19% service fee and applicable sales tax

Specialty Buffets

Two entrees \$26 or Three entrees \$32

Beef & Boar

Roasted Petite Filet of Beef
Roasted Pork Loin
Dressing Stuffed Pork Chops

Marinated Flank Steak
Pulled Pork BBQ
Roasted Pork Tenderloin (+\$3)

Poultry

Marsala, sweet marsala wine mushroom sauce
Florentine, white wine, spinach & cream cheese
Cordon Bleu, Black Oak Ham w/ Swiss cheese
Parmesan, marinara sauce topped w/ mozzarella & parmesan cheese

Fish

Broiled or Blackened Red Snapper
Teriyaki or Kailua Glazed Atlantic Salmon (+2)
Deep Fried Golden Brown Fresh Atlantic Flounder
Atlantic Cod w/ lemon pepper (+2)

Vegetables

Steamed Baby Green Beans w/ seasonings
Steamed Broccoli w/ light butter sauce
Whole Kernel Sweet White Corn
Zucchini, Squash, Red Pepper & Red Onion Sautee

Asparagus w/ hollandaise sauce (+2)
Sautéed Vegetable Medley
Green Bean Casserole
Sweet Baby Peas & Carrots

Starches

Buttermilk Russet Mashed Potatoes
Roasted Red Skin Potatoes
Steamed & Buttered New England Potatoes
Twice Baked Potatoes

Hawaiian Rice
Wild & White Rice Pilaf
Country Buttered White Rice
Baked Ziti w/ marinara & mozzarella

Buffets include garden salad bar, coffee & iced tea

All prices subject to 19% service fee and applicable sales tax

Culinary Delights

Carving Stations

<i>Char-grilled Petite Filet</i>	\$8
<i>Roasted Whole Tenderloin of Beef</i>	Market Price
<i>Grilled Marinated London broil</i>	\$7
<i>Slow Roasted Rosemary Prime Rib</i>	\$10
<i>Roasted Whole Turkey</i>	\$7
<i>Black Oak Ham</i>	\$7
<i>American Leg of Lamb w/ warm mint coulee</i>	Market Price
<i>Smoked Pork Tenderloin</i>	\$8

All carved items served with freshly baked rolls and condiments of honey Dijon mustard, horseradish cream & mayonnaise

Carving stations require a culinary attendant \$75

Action Stations

Pasta Station

*Marinara & Alfredo sauce w/ Penne Pasta
w/ sweet peppers & parmesan cheese
\$6 per person
(add grilled chicken +\$2 or Shrimp +4)*

Low Country Shrimp and Grits

*Sautéed Shrimp with sweet Italian sausage, peppers, onions in a white wine & Bourbon cream sauce
over local white corn grits
\$8 per person*

Gourmet Grilled Cheese Station

*American, Cheddar, Swiss, Provolone & Mozzarella
toppings of sliced tomato, sautéed onions, sliced bacon spinach & marinara sauce
white, wheat & Italian breads
\$6 per person*

Stir Fry Station

*braised beef or white meat chicken (shrimp +4)
w/ fried rice vegetable pilaf, peppers & onions
\$7 per person*

Mashed Potato Bar

*Idaho Russet mashed potatoes prepared w/ butter & seasonings
w/ topping choices of sour cream, fresh chopped chives, bacon bits, cheddar cheese,
\$5 per person*

Some action stations require a culinary attendant \$75

And a minimum of 50 guests

Culinary Displays

Deluxe Fruit Display

*Fresh seasonal fruit w/ assorted berries
\$7 per person*

Vegetable Display

*Fresh cut vegetables arranged in culinary fashion
w/ a cream cheese dip
\$5 per person*

Assorted Cheese Display

*American favorites of sharp cheddar, smoked gouda, sage derby, havarti, & garlic & herb boursin
w/ whole grain & water crackers
\$7 per person*

Sushi Displays

Tiger Roll

avocado, shrimp tempura & cucumber

Spicy Tuna Roll

nori, rice, tuna, mayo, & chili sauce

Rainbow Roll

assortment of fish & avocado on top of a California roll

Teriyaki Roll

nori, chicken & teriyaki sauce

each roll selection is \$5 each per person

Chilled Seafood Display

*Variety of options customized to your delight
Market Price*

All prices subject to 19% service fee and applicable sales tax

Hors d' Oeuvres

Fruit, Cheese & Vegetables

Vegetable spring rolls w/ sweet chili sauce
Pimento cheese on sliced french bread
Spanakopita
Vegetable skewers
Assorted cream cheese wafers on crostini
Assorted fresh fruit pops
Pineapple & Assorted Fruit Tree

Beef, Chicken & Pork

Sirloin Roasted Beef rolls w/ horseradish
Broiled Beef or Chicken kabobs
Chicken or Pork pot stickers w/ teriyaki
Kahlua grilled chicken tenderloins
Chicken salad in phyllo cups
Finnish meatballs in cognac sauce

Seafood

Poached Salmon display w/ boiled egg, capers & onion
Shrimp & Scallop kabobs
Shrimp salad in phyllo cups
Mini crab cakes with roasted tarter
Shrimp canapé
Warm crab dip w/ pita chips
Individual shrimp cocktails

All hor d' oeuvres are priced per piece

All prices subject to 19% service fee and applicable sales tax

Beverage Packages

*Wild Wing offers selected Bar packages offer unlimited consumption and are charged for **every** guest in attendance over the legal drinking age of 21. Consumption only Bars are also available.*

All packages are available for 4 hour pricing and are based per person

Beer and Wine Only Package

\$24

House Brand Package

\$26

Premium Bar Package

\$32

Consumption Bar

Domestic Beer \$4 Imported beer \$5

House Wine \$5

House Liquor \$6

Call Liquor \$7

Premium Liquor \$8

Champagne available by request

Wild Wing Alcohol Policy

In accordance with state law, alcoholic beverages will not be served to any guest under the legal drinking age of 21. All bars must be manned by Club staff, which may reserve the right to refuse beverage service to any guest who appears intoxicated or cannot produce proper identification. Identification will be requested of any guest of questionable age. Club policy prohibits the consumption of shots. No alcohol may be brought in or taken from the event by any guest. All private party bars are limited to a maximum of four (4) hours beverage service whether cash or hosted.

Bartender Fee

*\$75 per bartender for the entire event
(Additional bartenders may be required)*

All prices subject to 19% service fee and applicable sales tax

Additional Notes