

Wildwood Banquet Options

This is a guide for arranging your event or function.
A menu can be tailored to suit your individual needs.

Plan 1 ~ The Deal \$17

Wildwood Sirloin
Roasted Chicken Breast
Local Roasted Haddock

Served with a Traditional Salad and Baked Potato.

Plan 2 ~ \$23

Cedar Planked Salmon
Chicken Picatta
10oz Boneless Prime Rib
Wildwood Sirloin and Shrimp Scampi

Served with Salad, Baked Potato, Dessert, and Coffee.

Plan 3 ~ \$29

8oz Filet
16oz Boneless Prime Rib
Wildwood Sirloin and Lobster Tail
Swordfish
Chicken Picatta

Served with Salad, Baked Potato, Dessert, and Coffee.

The Wildwood will supply white linen tablecloths, white napkins, and candles at no additional charge. We require a minimum dollar amount in advance to reserve private rooms. Prices do not include tax, gratuity, or any beverages. Guaranteed minimum number of guests required one week prior to event.

Thank you for considering The Wildwood for your special event or function.

Wildwood Appetizers

Serves twenty to thirty guests

Cheese and Cracker Platter	\$40
Vegetable Platter	\$45
Spinach & Artichoke Dip	\$45
Assorted Flatbreads	\$50

Fifty pieces per platter

Scallops Wrapped in Bacon	\$65
Stuffed Mushroom Caps	\$45
Spicy Chicken Wings	\$45
Sesame Chicken Strips	\$45

Twenty-five pieces per platter

Giant Cocktail Shrimp Platter	\$50
Clams Casino	\$55
Oysters on the Half Shell	\$50
Clams on the Half Shell	\$50
Assorted Raw Bar	\$50
The Tower	\$80

Consuming raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.

Wildwood Rooms Available

Loft seats 25 ~ 55 guests

Deposit	\$200
Seating Time	Open

Frontroom seats 15 ~ 25 guests

Boardroom seats 15 ~ 26 guests