



WYLD CHILD

CATERING

Farm to Table



We at **WYLD CHILD CATERING** pride our ingredients as the most natural herbs and spices grown, dried and grinded into seasonings. Our ingredients originated out of the Carribean Island of Jamaica. We also only use clarified butters to best fit the digestive system of the human body. **WYLD CHILD CATERING** wholeheartedly believe in providing the most respectful and attentive services for our clients.

WYLD CHILD CATERING's menus can be customized for the occasion - Cocktail Parties, Graduations, Anniversaries, Family Reunions, Hors D'oeuvres Appetizer Party, Weddings, Corporate Events, Tailgating, Private Dinners, and Holiday Dinners, just to name a few.

WYLD CHILD CATERING will make the event memorable. We can style the Cuisine and presentation to set the mood, fit the theme, explore the latest trends, or work with your traditions. Our suggested menus are only a handful of the great ideas that **WYLD CHILD CATERING** can offer or customize for your occasion.

WHERE QUALITY AND SERVICE MEETS TO CREATE PERFECTION!



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Hors d'Oeuvres

BRIE

Brillat-Savarin or Délice de Bourgogne

WASHED RIND

Époisses or Petit Munster

Taleggio

ALPINE

Beaufort or Abondance

Le Gruyère or Comté

BLUE

Roquefort

CHEDDAR

Montgomery's (UK) or Cabot (US)

AMERICAN ARTISTA

Sequatchie Cove Cumberland or Coppinger

Sweetgrass Dairy Thomasville Tomme

GOAT

Stone Hollow

SHEEP

Manchego

SALUMI

Duck Breast (Smoked)

Smoked Salmon

Creminelli (Rosemary Ham, Any Salami, Prosciutto)



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Appetizers

REGIONS FRIED GREEN TOMATO TOWER

SAUTEED RED & GREEN BELL PEPPERS, SMOKED GOUDA CHEESE, (TOPPED W/JUMBO LUMP CRAB)

MT. BROOK SHRIMP COCKTAIL

BACON WRAPPED STUFFED SHRIMP W/QUESO FRESCO
OR
SHRIMP CEVICHE

SLOSS FURNACE EGG ROLLS

PHILLY CHEESE STEAK EGG ROLLS W/JALAPENO RANCH DIP
OR
SHRIMP EGG ROLLS W/SWEET CHILI SAUCE

FARMER'S MARKET WINGS

PARTY WINGS (CRISPY LIGHTLY FRIED)
SMOKED WINGS OR SMOKED TURKEY WINGS (PECANWOOD)
SIGNATURE SAUCES- HOT, MILD, HONEY BARBEQUE AND LEMON PEPPER

JONES VALLEY OYSTERS

OYSTER ROCKEFELLER OR OYSTER BIENVILLE

VULCAN SLIDERS

STEAK, SALMON, CHICKEN, PORK OR VEGETARIAN

CLAIRMONT CHEESE BALL

JALEPENDO CHERRY, BACON CHEDDAR & CORNED BEEF



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Entree

GULF-COAST-SEAFOOD-FOR-ALL

RED SNAPPER STUFFED W/JUMBO LUMP CRAB DRESSING MADE W/FRESH OYSTERS AND CHICKEN BROTH,
CARIBBEAN SMOKED OR BLACKENED (SOCKEYE OR ATLANTIC SALMON)
BLACK GROUPER, JUMBO LUMP CRAB CAKES OR AHI TUNA
LOBSTER OR SHRIMP (CARIBBEAN OR CURRY)
(ALL FISH PECAN WOOD GRILLED OR PAN SEARED)
(NO FARM RAISED FISH)

B.B. KING-BBQ-FEST

WYLD CHILD FAMOUS SOUTHERN STYLE OR CARRIBEAN (PORK SPARE RIBS OR BEEF SHORT RIBS)
WYLD CHILD HAWAIIAN, SOUTHERN OR CARRIBEAN BOSTON BUTT / BEEF BRISKET
WYLD CHILD SIGNATURE SMOKED CHICKEN OR SOUTHERN STYLE CHICKEN SALAD
WYLD CHILD OYSTER & CRAB STUFFED CHICKEN BREAST (WRAPPED IN BACON)
WYLD CHILD BONELESS NON-MARINATED CHICKEN BREAST (PULLED/WHOLE)

HIGHLAND AVENUE MEXICAN FIESTA

FISH TACOS

RED SNAPPER, BLACK GROUPER, SALMON (SOCKEYE OR ATLANTIC), AHI TUNA OR ROYAL RED SHRIMP
WRAPPED IN A SOFT TORTILLA SHELL (CORN OR FLOWER) TOPPED WITH LEMON DILL TARTER AND FRESH COLE SLAW

HOMEMADE MUCHO GRANDE NACHOS

(SALMON, LOBSTER, SHRIMP,STEAK OR CHICKEN)

SLOW ROASTED IN TRADITIONAL MEXICAN SEASONING, ATOP HOMEMADE WARM TORTILLA CHIPS W/ CREAMY
QUESO CHEESE, HOUSEMADE PICO DE GALLO, AND ORGANIC JALAPENO RANCH SAUCE





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Entree



LAKE VIEW DISTRICT STEAK BONANZA

(TENDERLOINS)

(ALL STEAKS TOPPED W/HOMEMADE LEMON HERB BUTTER)
FILET, RIBEYE, T-BONE, LAMB, FLANK OR PORK

BOBALOO SOUL FOOD RETREAT

MEATLOAF (GROUND BEEF OR GROUND TURKEY)
PORK CHOPS (SMOTHERED, FRIED OR BAKED)
BEEF TIPS (W/RICE OR MASHED POTATOES)
WHOLE TURKEY (SMOKED OR FRIED)
WHOLE HAM (BAKED OR SMOKED)
CHICKEN (BAKED OR FRIED)
SLOW COOKED ROAST BEEF
DXTAILS





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Pastas



SOUTHLAKE SEAFOOD PASTA

(GRILLED SHRIMP, CRAWFISH AND ALLIGATOR SAUSAGE IN A VODKA CREAM MARINARA)

STEEL CITY CHICKEN ALFREDO

BLACKENED CHICKEN BREAST FILET W/SWEET RED PEPPER CREMINI MUSHROOMS
(TOSSED IN OUR HOUSEMADE ALFREDO)

HOMEWOOD LASANGNA

(GROUND CHUCK, SEAFOOD OR VEGETARIAN)

5 POINT-SOUTH LOW-CAL

3-PEPPERS-PESTO-PASTA W/PARMESEAN CHEESE FRESH DICED TOMATOES AND SPINACH
RANCH PASTA CHICKEN SALAD W/ FRESH CHERRY TOMATOES & CHEDDAR
ROASTED CORN SALAD W/HOMEMADE VINAIGRETTE
SMOKE GOUDA PASTA W/HOMEMADE SPICY MAYO
ITALIAN PASTA W/HOMEMADE BALSAMIC





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Sides



MASHED POTATOES (GARLIC OR SOUTHERN)

WHOLE CORN (GRILLED, FRIED OR CREAM)

SNAP BEANS W/ TOMATOES & ONIONS

ASPARAGUS ROASTED OR STEAMED

GREENS (COLLARDS OR TURNIPS)

GARLIC ROASTED RED POTATOES

ZUCCHINI & SQUASH (SAUTEED)

LOADED BAKED POTATO

SOUTHERN STYLE OKRA

BROCCOLI AU GRATIN

5 CHEESE MACARONI

AU GRATIN POTATOE

PLANTAINS

RICE

TOPPINGS FOR LOADED POTATO

(CRISPY BACON, SHARP OR MILD CHEDDAR, MOZZERELLA, GOAT, KOLBY JACK, FRESH PARMESEAN, SOUR CREAM+ CHIVES)





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Salads



CENTRAL PARK HOUSE SALAD

IRON CITY GRAPE SALAD

RED MOUNTAIN TRI PEPPER SALAD

THE HIGHLAND CAESAR SALAD

CHICKEN, STEAK, SHRIMP OR SALMON (ADDITIONAL CHARGE)

5TH AVENUE CHEF SALAD

GRILLED CHICKEN BREAST, SHARP CHEDDAR, THICK-CUT BACON, EGGS AND FRESH VEGETABLES.



Desserts



APPALACHIAN BANANA PUDDING

APPALACHIAN BREAD PUDDING

COBBLER (PEACH OR APPLE)

STRAWBERRY SHORT CAKE

SWEET POTATO DUMPLINGS

ANY DESSERT ITEMS NOT LISTED ARE AVAILABLE UPON YOUR REQUEST





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Refreshments

COFFEE

BLUE MOUNTAIN COFFEE (JAMAICAN)

KONA COFFEE (HAWAIIAN)

TEA

(ALL TEAS ARE MADE FROM NATURAL TEA LEAVES)

KAZU (CHINA)

YUNNAN PU-ERH (CHINA)

JUICE

(ALL JUICES ARE FRESH SQUEEZED)

