

PRIVATE EVENT MENU

All pricing and portions based on 20 guests
Most menu selections have vegetarians, vegan,
or gluten free options upon request

APPETIZERS

Hogs in Sleeping Bags

Puff Pastry stuffed with sausage, sauerkraut
and stone-ground mustard topped with
poppy seeds | \$85

Jalapeno Pepper Poppers

Jalapenos baked with Cajun cream cheese
and topped with parmesan breadcrumbs (V)
\$75 | Add chopped bacon \$20 upcharge

Hummus and Tapenade

Roasted red pepper hummus with garlic and
scallion, sun-dried tomato and Greek olive
tapenade served with toasted pita crisps
and assorted veggie sticks (VE) | \$65

Caprese Kabob Platter

Cold skewers of cherry tomato, fresh
mozzarella, basil, and kalamata olives
drizzled with balsamic reduction (V, GF) |
\$65 | *\$20 add on with meatball or
mushrooms available*

Fruit and Cheese Kabobs

Seasonal fruit served with a drizzle of white
balsamic reduction \$75

Pinwheel Platter

Tortilla wrap bites filled with ham or turkey,
seasonal vegetable and whipped seasoned
cream cheese | \$65

Chips & Dips

Tortilla chips with choice of cheese sauce,
salsa, guacamole, or a combination | \$75
for 1 | \$95 for 2 | \$105 for 3

Pretzel Bites

Pretzel bites with cheese sauce and mustard
(V) | \$55

Oven Roasted Wings

Dry seasoned drums and flats with a choice
of (2) sauces: buffalo, BBQ, ranch, or blue
cheese with celery and carrots *additional
sauces for \$15 each* | \$125

Passed Appetizers:

Mushroom Wellington
Grilled Cheese + Tomato Chutney
Pork Belly Bites
Quiche

PLATTERS

Cheese & Charcuterie Board

Variety of sausages, cured meats, and cheese
served with crackers and honey. Options are chosen
by Chef for a variety and seasonality | \$130
*Ask Sales Manager for specific meats/cheeses
requests*

Veggie Board

Roasted, grilled, and fresh seasonal vegetables (VE,
GF) | \$75

Fruit Board

Fresh fruit with sweet and savory accompaniments
(VE, GF) | \$75

Combo Board

A little bit of everything! Sausage, soft cheese,
seasonal fruit, seasonal vegetables and house pickle
| \$100

Sandwich Platter

Assortment of cold cuts, cheese, veggies, and chef's
choice of bread with assorted kettle chips | \$300

Pickles

A variety of sweet and spicy pickles made in house
that are a great accoutrement to any platter | \$25

SALADS

Caesar Salad

Romaine lettuce, parmesan cheese, Caesar dressing, tomato, and house made bread on the side | \$65 without chicken | \$90 with chicken

Mixed Greens Salad

Mixed greens with cucumbers and tomato accompanied by two dressings (ranch and Chef's choice) (V) | \$65

Greek Salad

Mixed greens, kalamata olives, feta, pepperoncini, grape tomatoes, and red onion with Greek dressing (V) | \$55 without chicken | \$80 with chicken

Watermelon Salad

Arugula, feta, balsamic reduction drizzle (V) | \$85 | bacon add on \$95

Spinach Salad

Bacon, mushroom, red onion served with Chef's choice vinaigrette and ranch dressing | \$70

Napa Slaw Salad

Carrots, celery, snap peas, bell peppers with sesame dressing | \$65

DINNER TRIOS

Southern Buffet

Choice of barbeque chicken or pork, baked beans, buns, pickles, potato salad served with white and traditional barbecue sauce | \$650

Turkey Day Buffet

Roasted turkey, choice of stuffing or mashed potatoes, gravy, seasonal vegetables, and cranberry sauce | \$775

Meatloaf Buffet

Pork and beef meatloaf with ketchup glaze, beef gravy, choice of roasted or mashed potatoes, seasonal vegetables, dinner rolls | \$750

Supper Club Buffet

Sliced steak, beef demi-glace, choice of roasted or mashed potatoes, seasonal vegetables, and dinner rolls | \$1,000

BUILD YOUR OWN ADVENTURE

Taco Bar

Protein selections (select up to 3): ground beef, sliced steak, carnitas, barbacoa, roasted vegetables, seasoned tofu crumbles, meatless ground beef (+\$50)

Spanish rice, hard shells, flour tortillas, and accoutrements of salsa, shredded cheese, guacamole, diced onion, sour cream, and cilantro | \$350

Hot Dog Bar

Gourmet hot dogs, accoutrements of stone-ground mustard, homemade ketchup, giardiniera blend, sport pepper mix, and shredded cheese with buns | \$350

Add on options - cheese sauce \$25 | chili \$75

Baked Potato Bar

Toppings include steamed broccoli, jalapeno, scallion, bacon, shredded cheese, sour cream, butter, and minced garlic | \$250

Add-ons: cheese sauce (\$25), shrimp or chicken (\$100), or gravy (\$25)

Pizza Bar

Up to four selections of pizzas: cheese, pepperoni, sausage, veggie, combination, or any of our specialty pizzas with Caesar salad | \$375

Chili Bar

Choice of: Vegetarian chili, pork chili or white chicken chili (choose one, or upgrade to combination for \$50); toppings include shredded cheese, sour cream, scallion, and cornbread | \$300

BOXED LUNCHES

Minimum order of 20

Ham & Swiss, Turkey & Cheddar, or Veggie Wrap, bag of kettle chips, individually wrapped cookie and soda/water | \$12

Upgrade Cobb Salad or Chicken Caesar Salad instead of Sandwich boxed lunch | \$15

Add Chicken Noodle Soup or Tomato Basil Soup | \$4 per person

DESSERTS

All desserts come with a variety of flavors, unless specified; if there are any flavors or allergies to be mindful of, please let your event manager know.

Cake Pops | \$38/dozen

Brownie cubes | \$42/dozen

Cheesecake Pops | \$42/dozen

Mini Dessert Shooters | \$44/dozen

Chocolate Covered Strawberries
(white chocolate or dark chocolate) | \$35/dozen

2" Tarts | \$45/dozen

Assorted Cupcakes | \$55/dozen



CUSTOM MENU

Looking for something you don't see on the menu?
Let's talk about it!

CONTACT

CAN CAN WONDERLAND EVENTS



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