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Events

WAYWARD
FARE

554 Vanderbilt Ave.
Brooklyn, NY

About...

Wayward Fare brings a warm, welcoming dining experience to the heart of Prospect Heights. Our seasonally driven menu reimagines Italian classics, infused with Chef Akhtar Nawab's personal influences and global travels. Rooted in Italian tradition yet enriched with flavors from surrounding regions, every dish captures the diverse, international energy that makes New York City so special.



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Group Dining

Capacity: 25 seated

Wayward Fare offers an intimate, warm & inviting setting for group gatherings. The main dining room features a blend of cozy bench seating, warm lighting, and natural textures, creating an atmosphere that feels both stylish and comfortable. For larger parties, we're happy to reserve a dedicated section of tables so your group can enjoy the space together while still feeling immersed in the energy of the restaurant.

Choose from three prix fixe menu options, \$65, \$85, or \$100 per person, crafted to highlight our seasonally inspired take on Italian cuisine. Complete your experience with one of our Open Bar packages or opt for beverages charged on consumption.



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Receptions

Capacity: 50 standing

The space can be easily transformed for a reception atmosphere—existing tables can be moved out and replaced with hightops to encourage mingling and create an open, inviting flow. Soft lighting, rich textures, and the restaurant’s naturally cozy ambiance set the perfect tone for a stylish, effortless celebration.

Our reception-style menus feature a curated selection of passed bites and shareable platters inspired by our seasonally driven Italian cuisine. Pair with a few of our signature craft cocktails for a complete experience.



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WAYWARD FARE

*Full Venue
Buyout*

Full Venue Buyout

Capacity: 55 standing, 40 seated

Transform Wayward Fare into your own private gathering space with a full venue buyout. When you take over the entire restaurant, the space becomes a blank canvas for your event—whether you envision a lively reception, a seated dinner, or a combination of both. Our team can reconfigure the room by clearing tables, introducing hightops, and creating lounge-style areas to shape the atmosphere and flow you're looking for.

A buyout allows your guests to enjoy the restaurant exclusively, moving freely throughout the space and experiencing it as their own. You'll have full access to our culinary team to design a menu that suits your event style, from multi-course seated dinners to abundant platters and passed bites. Menus can be fully customized to accommodate preferences, allergies, and dietary needs. Beverage service can be arranged through an Open Bar package or on a consumption basis.

For milestone celebrations, company gatherings, or any event that deserves a truly private setting, a full buyout offers the highest level of flexibility and personalization at Wayward Fare.



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Off-Site Catering

Bring the flavors of Wayward Fare to your home, office, or event space. Our off-site catering offerings feature the same seasonally inspired approach and thoughtful execution found in our restaurant, making it easy to host with confidence wherever you're gathering. From corporate lunches and cocktail receptions to intimate celebrations, our menus are designed to travel well without sacrificing quality or presentation.

For added flexibility, off-site catering can also include selections from our sister restaurant, Alta Calidad, allowing you to mix and match menus and cuisines to create a more dynamic, crowd-pleasing spread. All catering options can be customized to accommodate preferences, allergies, and dietary restrictions.

Whether you're planning a casual drop-off or a more elevated catered experience, our team will work with you to deliver a seamless experience - you can focus on hosting while we take care of the rest!



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Food & Beverage

No matter what kind of celebration you're planning, an elegant dinner, a lively cocktail party, or an intimate gathering, our team will help you create a menu that feels just right for your event. We'll handle every detail so you and your guests can simply relax and enjoy.

Passed & Stationery Canapés

Perfect for cocktail parties or casual mixers, this style keeps the energy flowing. Guests can mingle and enjoy a variety of small bites, with passed hors d'oeuvres circulating throughout the room and stationary displays offering beautifully arranged platters to graze from. It's an easy, social way to enjoy great food and great company.

Family-Style Dining

Family-style dining brings everyone together around the table. Large platters are placed in the center for guests to share and serve themselves, encouraging conversation and connection. It combines the variety of a buffet with the comfort and warmth of a shared meal.

Plated Dining

For a more classic, sit-down experience, plated dining offers an elegant touch. Each guest is served a beautifully presented multi-course meal, timed perfectly from start to finish. It's a wonderful option for weddings, formal dinners, or any occasion where you want to create a polished, memorable experience.

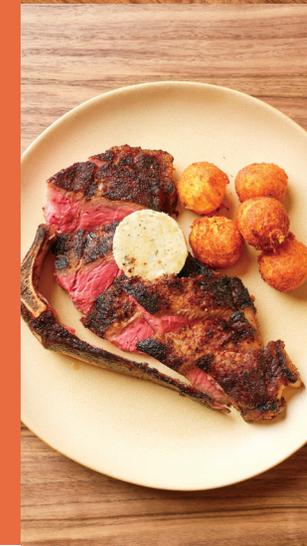
Buffet Dining

Casual, flexible, and full of variety, buffet dining encourages guests to help themselves to a curated spread of entrées, sides, and salads. Perfect for larger groups, it allows guests to build their own plates and enjoy a relaxed, social atmosphere. Buffets can be arranged as a single line or multiple stations to keep the flow smooth and efficient.

To view our event menus or begin planning your custom dining experience, please contact our Sales Team.



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Catering Menus

Apps (passed or stationary)

Crudo, fluke, asian pear, horseradish, buttermilk, bay oil \$9 per piece
 Baked oysters, cherry pepper, parmesan \$7 per piece
 Tartare, horseradish aioli, preserved lemon \$9 per piece
 Beet salad, goat cheese, endive, walnuts \$7 per piece
 Falafel, cucumber yogurt \$7 per piece
 Grape leaves, lamb, dill \$9 per piece
 Stuffed dates, gorgonzola, walnuts \$7 per piece

Mezze Toast (served on house bread)

Spring pea pesto, mint, aleppo \$7 per piece
 Pan con tomato, garlic \$7 per piece
 Babaganoush, black garlic \$7 per piece
 Crab, curry aioli \$9 per piece
 Dates, blue cheese crema \$7 per piece
 Beef tartare, horseradish aioli, preserved lemon \$9 per piece

Croqueta

Manchego, aged ham \$9 per piece
 Potato, saffron, parmesan \$7 per piece

Wood Oven Skewer

Paprika marinated prawns \$9 per piece
 Kofta, cucumber yogurt \$9 per piece
 Grilled chicken wing, agrodolce \$9 per piece

TO SHARE: DISHES SERVED FAMILY STYLE

Charcuterie, a selection of meats and cheeses, served with pickles
 \$32 per person

Seasonal vegetable crudite, served with ajvar, hummus, and cucumber yogurt
 \$28 per person

Wood Fired Bread & Mezze

(Choose 3) \$31 per person

EGGPLANT roasted peppers, walnuts, black garlic

CHEESE whipped farmer's cheese, urfa biber

HALEEM style pate, crispy onions, currants

HOUSE PICKLES market vegetables

BROUILLADE gently scrambled spicy eggs, chilies, cilantro and cumin

SWORDFISH BELLY RILLETE pickled raisins

LIVER PATE pistachios, pear chutney

SMOKED BUTTER swiss chard

CHARRED SCALLION BUTTER

RACLETTE FONDUE hazelnuts

ENTREES

Porgy, stewed chickpeas, saffron aioli \$42 per person

Roasted chicken, mushrooms, apples, walnuts, olives \$38 per person

Duck, endive, currant jus \$48 per person

Steak, beef sirloin, charred scallion butter \$52 per person

Cavatelli, black beluga lentil ragout, white pepper, provolone \$24 per person

Cod, farro risotto, peas, mint \$42 per person

FLATBREADS

Swiss chard, smoked butter, farmer's cheese \$18 per person

Shibazi spiced beef, pine nuts \$19 per person

Roasted tomato, garlic \$18 per person

Merguez, yogurt \$20 per person

SIDES

Chicories, bosc pear, spicy vinaigrette \$19 per person

Gem lettuce, apples, pomegranate, walnut \$18 per person

Grilled eggplant salad, za'atar, pita crisps \$16 per person

Beef fat fried potatoes \$16 per person

Saffron Rice Pilaf \$16 per person

WAYWARD FARE

Prix Fixe Menus

\$65 PRIX FIXE

Optional: Mezze Towers for the Table (feeds 3-4 people)

WAYWARD FARE MEZZE TOWER (\$50 per tower)

HOUSEMADE OVEN FIRED BREAD for the table
EGGPLANT roasted peppers, walnuts, black garlic
SHEEP'S MILK RICOTTA aleppo pepper, olive oil
BROUILLADE gently scrambled eggs, spicy sofrito
SEASONAL HUMMUS cumin, herb puree
WHIPPED CURED LARDO pink peppercorns

Small Plates

(Choose 2)

CRUDO hamachi, ajo blanco, tamarind-tomato water, cucumber, black lime
CHICORY SALAD pear, gorgonzola dressing, fennel crackers
GRILLED KING PRAWNS grape leaves, salmoriglio herb sauce, sesame
ROASTED EAST COAST OYSTERS smoked butter, fermented peppers, parmesan
SQUASH BRUSCHETTA stracciatella cheese, pumpkin seeds
TAGLIATELLE Mayan shrimp, zucchini, preserved lemon, bottarga
CHICKEN MEATBALLS tomato & stewed peppers, zhoug

Large Plates

(Choose 2)

SKATE CHEEKS saffron risotto, broccolini, cured black olive puree
PORCINI MARINATED HALF CHICKEN radicchio, bread salad, pickled currants, chestnuts
BRANZINO FILET baharat spice, garlic-herb vinaigrette, roasted sweet peppers
STEAK aged sirloin, fried potatoes confit, spring onions (\$25 supp)

Sides

(Choose 2)

BROCCOLI RABE
CONFIT POTATOES
GLAZED MUSHROOMS

Dessert

(Choose 1)

CHOCOLATE MOUSSE port wine glazed figs, hazelnuts
BREAD PUDDING toffee caramel, olive oil gelato

\$85 PRIX FIXE

Optional: Mezze Towers for the Table (feeds 3-4 people)

WAYWARD FARE MEZZE TOWER (\$50 per tower)

HOUSEMADE OVEN FIRED BREAD for the table
EGGPLANT roasted peppers, walnuts, black garlic
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SEASONAL HUMMUS cumin, herb puree
WHIPPED CURED LARDO pink peppercorns

Small Plates

(Choose 3)

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CONFIT POTATOES
GLAZED MUSHROOMS

Dessert

(Choose 1)

CHOCOLATE MOUSSE port wine glazed figs, hazelnuts
BREAD PUDDING toffee caramel, olive oil gelato

\$100 PRIX FIXE

Optional: Mezze Towers for the Table (feeds 3-4 people)

WAYWARD FARE MEZZE TOWER (\$50 per tower)

HOUSEMADE OVEN FIRED BREAD for the table
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F.a.q's

Do you have room rental fees or food and beverage minimums?

There is a food and beverage minimum for semi-private and private spaces, as well as full buyouts. The minimum varies depending on the date, time, of the event, and party size.

Can I bring in decorations for my event?

Absolutely! We just ask that all décor be approved by our Sales Team in advance, remain within your reserved space, and avoid confetti or glitter. For the care of our space, please refrain from adhering anything to the walls.

Can I bring in outside food or beverage?

We do not allow any outside food or beverage, except for wedding or celebration cakes.

Is there on-site parking?

There is street and garage parking available nearby.

