

HORS D'OEUVRES

BUTLER PASSED

Prices by the dozen (3 dozen minimum)

Bacon wrapped water chestnuts	18
Tamari bacon wrapped water chestnuts (<i>gluten free</i>)	18
Sausage wonton cups	19
Smoked chicken and artichoke pizza	19
Brie with raspberries in phyllo	20
Bruschetta with fresh mozzarella	20
Crab crostinis	20
Spanikopita with spinach and feta cheese	20
Brie with mango, peach preserve wontons with cinnamon sugar	21
Bacon wrapped barbeque meatballs	24
Grilled asparagus wrapped in prosciutto (<i>gluten free</i>)	24
Shrimp cocktail	26
Cajun seared ahi avocado Pico de Gallo (<i>gluten free</i>)	29

BUTLER PASSED

Prices by the dozen (6 dozen minimum)

Reuben en crouete with stone ground mustard	19
Sausage or vegetarian stuffed mushroom caps	20
Smoked salmon chips	20
Chef's canapé assortment	24
Ahi wontons	25

BUFFET TABLE

Prices by the dozen (3 dozen minimum)

Chinese egg rolls	19
Barbecue or Swedish style meatballs	20
Breaded chicken drummettes	20
Buffalo, teriyaki, or barbeque chicken wings	20
Peanut spiced chicken satays or Szechwan chicken satays	20
Italian finger sandwiches	24
Barbecue shrimp wrapped in smoked bacon	30

BUFFET TABLE

Prices by the dozen (6 dozen minimum)

Deviled eggs	16
Salami cornucopias or ham rolls	17
Pot roast bruschetta	20
Pot stickers with peanut and sweet chili sauces	20
Tortilla chicken strips served with queso sauce	23
Chicken Dijon strips	24
Petite beef wellingtons	27
Coconut shrimp with Cajun marmalade	30
Buffalo fried prawns	30

All food prices are subject to 20% service charge and 7.275% state sales tax

VARIETY PLATTERS

Each platter serves 50 people

Spinach dip with garlic toast points	100
Szechwan green beans	115
Caprese salad platter with balsamic vinaigrette	115
Fresh garden vegetables and dip	125
Mexican fiesta dip with tortilla chips	125
Sesame sliced pork medallions	125
Cheesy chicken and spinach dip served hot with French bread toasts	145
Cheese and cracker tray	165
Seasonal fruit display	165
Smoked cold salmon fillets	195
Roasted vegetable display with ham and salami cornucopias	200
Grilled warm salmon fillets with fruit salsa	200
Baked crab and artichoke dip with toast points	200

PLATED APPETIZERS

Prices per person

Walleye cakes with cucumber horseradish sauce	15
Sesame and poppy seed crusted Ahi tuna with wasabi cream	18
Crab cakes with cherry pepper remoulade	20
Jumbo shrimp cocktail	23

CHEF ACTION STATIONS

Prices per person (Minimum of 30 people)

CHEF ATTENDED STATIONS

Chef attendant fee \$125

Pan fried walleye	9
Sautéed scallops	11
Shrimp scampi	12

CHEF CARVING STATIONS

Prices based on four to five ounce portion per person (Minimum of 30 people)

Served with dollar rolls & accompaniments

Chef attendant fee \$125

Garlic roasted turkey breast	10
Pit roasted ham	12
Roasted top round of beef	18
Prime rib of beef	20
Sliced beef tenderloin	22