

# **GRAND HORS D' OEUVRES**

(Priced Per Piece)

## **COLD ITEMS**

Smoked Salmon Canapé  
On rye crisps with caper cream cheese  
\$2.75

Smoked Salmon Mousse  
On rye crisps with hard cooked eggs and dill  
\$2.75

Duck Confit on Crispy Wontons  
Duck confit in a sweet cherry sauce with sesame seeds and watercress.  
\$2.75

Fresh Mozzarella, Roasted Peppers, and Oven-Dried Tomatoes on Crisps  
\$2.25

Deviled Eggs  
With Smoked Salmon and Capers - \$2.25  
Eggs du Jour (Chef's Choice) - \$2.25  
Traditional - \$1.00

## **HOT ITEMS**

Asparagus Spears Wrapped in Seared Mountain Ham  
\$2.50

Bacon Wrapped Dates Stuffed with Fresh Goat Cheese  
\$2.50

Mini Crab Cakes with Creole Sauce  
\$2.50

Focaccia Crisps with Basil, Pesto, Roma Tomato, and Fresh Mozzarella  
\$2.25

Mini Spinach, Tomato, and Pine Nut Canapé  
\$2.25

All food and bar charges are subject to twenty percent service charge  
and seven percent sales tax.

## **RECEPTION DISPLAYS**

### Smoked Salmon Filet

Vodka and pepper smoked salmon filet with minced shallots, capers,  
hard cooked eggs, red peppers, and dill cream sauce  
\$100 per side

Import & Domestic Cheese Display with Assorted Breads & Crackers  
Wisconsin Cheddar, Swiss, Pepper Jack, Domestic Smoked Gouda, and  
Chef's Selection of Hand Crafted or Imported Cheeses  
\$3.00 per person

Vegetable Crudités with Your Choice of Dip;  
Ranch, Sun-Dried Tomato; French Onion  
\$2.25 per person

Sliced Fresh Fruit Display  
\$2.50 per person

## **CARVING STATION**

Cracked Black Pepper and Herb Crusted Beef Tenderloin with Condiments  
Serves 25 Guests - \$175.00

Roasted Porkloin with Spiced Tomato Glaze  
Serves 25 Guests - \$125.00

Horseradish Crusted Prime Rib of Beef, Au jus  
Serves 35 Guests - \$195.00

Top Round of Beef with Marsala Sauce  
Serves 175 Guests - \$295.00

Additional items are available for receptions and meetings. Please consult your sales  
person for listing and current pricing!

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## HORS D' OEUVRES

(All hors d'oeuvre prices are based on 50 pieces)

### COLD

Hummus with Pita Triangles	\$ 50.00
Tomato Basil Brushetta	\$ 40.00
Fruit Kabobs	\$ 50.00
Tomato and Olive Tapenade on Crostini	\$ 50.00
Anti-Pasta Skewers	\$ 85.00
Silver Dollar Sandwiches ( <i>Shaved Ham, Turkey and Roast Beef</i> )	\$ 85.00
Mini Croissant Sandwiches ( <i>Chicken Salad,, Seafood, &amp; Ham Salad</i> )	\$ 85.00
Iced Shrimp with House Made Cocktail Sauce	\$ 95.00

### HOT

Coconut Lobster Skewers	\$140.00
Chicken Marrakesh	\$110.00
Mini Beef or Chicken Wellington	\$110.00
Cuban Spring Rolls	\$ 75.00
Pot Stickers Simmered in Sweet Mango Sauce	\$ 50.00
Hawaiian Chicken Skewers	\$ 85.00
Chicken or Beef Hibachi Skewers	\$ 85.00
Smoked Chicken Quesadillas	\$ 65.00
Florentine, Boursin, Seafood, or Sausage Stuffed Mushroom Caps	\$ 85.00
Swedish or BBQ Meatballs	\$ 50.00
Mini Deep Dish Pizza	\$ 80.00
Assorted Mini Quiche	\$ 80.00
Buffalo Wings – BBQ, Smoked Chili BBQ, Mild or Hot	\$ 75.00
Vegetable Spring Roll	\$ 70.00
Lotus Wontons (Broccoli, Chorizo, & Jack Cheese)	\$ 85.00
Artichoke Hearts Stuffed with Goat Cheese Mousse	\$ 90.00
Bacon Wrapped Chicken Livers or Water Chestnuts	\$ 70.00
Bacon Wrapped Scallops	\$ 90.00
Cozy Shrimp (Mild Thai Seasoning wrapped in Spring Roll Wrapper)	\$ 80.00
Chicken Fingers with Dip – Ranch, BBQ, Smoked Chili BBQ	\$ 75.00
Spanikopita	\$ 85.00
Crab Cakes with Red Pepper Aioli	\$ 90.00
Crab Rangoon	\$ 85.00
Artichoke and Sun-Dried Tomato Tart	\$ 80.00
Asparagus and Asiago Cheese in Phyllo	\$ 75.00
Mushroom Vol-Au-Vent	\$ 85.00

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