


HORS D' OEUUVRES

 HISTORIC SELECTION

Hot

-  Cocktail filet mignon forks, béarnaise \$57/dozen
Tuscan chicken, kalamata olive, artichoke, tomato herb dipping sauce \$48/dozen
Beef wellington in delicate pastry, parsley sour cream \$51/dozen
Traditional spanikopita \$45/dozen

Cold

- Deviled whispering oaks organic egg, red pepper, chive baton \$45/dozen
Sea salt roasted fingerling potato, crème fraiche, caviar \$60/dozen
Smoked whitefish waldorf croustade, watercress pesto \$51/dozen
Truffle scented beef tartare, shaved aged parmesan \$51/dozen

 GREEN/ORGANIC/LOCAL SELECTION

Hot

- Mushroom vol-au-vent, horseradish cream, chives \$45/dozen
Mini state fair corn dogs, smoky honey mustard dipping sauce \$45/dozen
Crispy fried chicken strip, thyme country gravy \$48/dozen
BBQ Carolina rock shrimp, smoky cheddar grits
phyllo cup, citrus BBQ smear \$57/dozen

Cold

- Carpaccio of angus beef, Wisconsin blue cheese mousse
port wine syrup \$51/dozen
Smoked salmon roulade, dill cream cheese, heirloom cucumber \$51/dozen
Herb boursin tartlette, strawberry fresco,
cracked peppercorn apricot preserve \$45/dozen
Local baby cherry tomatoes piped with avocado mousse \$45/dozen

Hors d'oeuvres must be ordered in even dozen quantities. All food & beverage prices are subject to applicable service charge and sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.



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PREFERRED COLLECTION

Hot

Dates wrapped in crisp bacon, almond stuffed, red pepper coulis \$45/dozen
Parmesan artichoke hearts, creamy herb dipping sauce \$45/dozen
W Grilled Baja lime shrimp skewer, pina colada sauce \$60/dozen
Mini assorted quiche \$45/dozen

Cold

W San Danielle prosciutto wrapped melon, white truffle essence \$45/dozen
Cold smoked Scottish salmon mousse cones
caviar jimmies, chive baton \$48/dozen
Whipped French brie spoon, liquid raspberry, thyme sprig \$45/dozen
W Antipasti brochette, aged balsamic caramel, micro basil \$45/dozen



PFISTER AAA/AWARD WINNING SELECTION

Hot

Maryland crab griddlecakes, lemon chive aioli \$60/dozen
P Strauss lollipop lamb chop, pink peppercorn minted apple jelly \$60/dozen
Pan seared Labelle Farms foie gras, brioche toast
apricot compote, petit celery \$60/dozen
Hawaiian coconut fried shrimp, pineapple ginger coulis \$60/dozen

Cold

W Chilled andalucian gazpacho, sweet corn salsa, micro corriander \$45/dozen
W Tuna tartare taco, Asian chili aioli, goma wakame, black sesame seed \$60/dozen
Lemongrass poached shrimp cocktail shooter
horseradish tomato sauce, lemon \$60/dozen
Pesto Shrimp Bruschetta, oven roasted tomato compote
fresh mozzarella, crostini \$60/dozen

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RECEPTION DISPLAYS

W Market Fresh Vegetable Crudités \$200 or \$4/person
Pfister dill and creamy herb dipping sauces

Antipasto \$225 or \$4.50/person
Grilled vegetables, fresh mozzarella, marinated mushrooms, salami

W Field Fresh Fruit Display \$250 or \$5/person
Melons, berries, fruits

Domestic and Imported Cheeses \$275 or \$5.50/person
Served with a selection of crackers

Assorted Sausages and Charcuterie \$275 or \$5.50/person
With a selection of crackers

S Wisconsin Cheese and Sausage \$300 or \$6/person
Aged cheddar, Swiss, gouda, blue, curds (squeaky cheese), salami, summer
sausage, smoked ham, pepperoni, fresh and dried fruits, assorted crackers

Chips and Dips \$100 or \$2/person
Pfister potato chips, nacho chips, salsa, French onion dip, guacamole

Bruschetta \$200 or \$4/person
Feta hummus, tomato basil salad, olive tapenade
crostinis, sea salt pita crisps, baguettes

Wing Stop \$250 or \$5/person
Buffalo, BBQ, Asian spiced wings, creamy cucumbers, celery sticks
blue cheese and creamy avocado ranch dipping sauces

The above each serve 50 guests

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RECEPTION DISPLAYS CONTINUED

Cold Smoked Scottish Salmon \$150 serves 25 guests

With chopped egg, chopped red onion, capers, cream cheese
assorted crackers and sesame seed lavosh

Baked Brie Wheel \$75 serves 30 guests

With butter, brown sugar and almonds, selection of crackers and flatbreads

Baked Brie Wheel \$75 serves 30 guests

With raspberry preserves, chambord and walnuts
selection of crackers and baguettes

DESSERT DISPLAYS

Cupcake Dream \$8/person

Vanilla, chocolate, red velvet cupcakes
assorted butter cream icings and assorted toppings

French Viennese table \$9/person

Chefs selection of sweet miniatures from cream puffs, éclairs
tea cakes, petit fours, cheesecakes, chocolates and more

The Cookie Jar \$12/person

Assorted cookies from all ends of the globe, brownies
blondies, Rice Krispie treats, whoopee pies

The Barista \$70/gallon

Regular and decaf Torke Coffee, flavored syrups, sugar cubes, honey sticks
candied orange rind, crème Chantilly, chocolate shavings, nutmeg, cinnamon sticks

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