

HORS D'OEUVRES

HOT

- Arancini with goat cheese \$45/dozen
- Fire-roasted vegetables on brioche \$45/dozen
- Traditional spanakopita \$45/dozen
- Vegetable empanadas \$45/dozen
- Beef kabob with pepper and onions \$48/dozen
- Caramelized apples with goat cheese purses \$48/dozen
- Chicken quesadillas \$48/dozen
- Chicken tikka \$48/dozen
- Dates wrapped in crisp bacon, almond stuffed, red pepper coulis \$48/dozen
- Garlic meatball, gnocchi, chorizo cream \$48/dozen
- Parmesan artichoke hearts, creamy herb dipping sauce \$48/dozen
- Tandoori chicken satays with lime cilantro crème fraîche \$48/dozen
- Wild mushroom and brie tartlet \$48/dozen
- Adobo chicken en croute \$54/dozen
- Beef empanadas, lime avocado smash \$54/dozen
- Braised short ribs tart \$54/dozen
- Chipotle churrasco beef kabob \$54/dozen
- Duck with apricot and brandy in phyllo cup \$54/dozen
- Fig and goat cheese en croute \$54/dozen
- BBQ Carolina rock shrimp, smoky cheddar grits phyllo cup \$60/dozen
- Beef Wellington in delicate pastry, parsley sour cream \$60/dozen
- Cocktail filet mignon forks, Béarnaise \$60/dozen
- Hawaiian coconut fried shrimp, pineapple ginger coulis \$60/dozen
- Maryland crab griddlecakes, lemon chive aioli \$60/dozen
- Strauss lollipop lamb chop, pink peppercorn minted apple jelly \$60/dozen

Hors d'oeuvres must be ordered in dozen quantities. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.



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COLD

- Melon shooters with rum \$45/dozen
- St. Andre mousse cones, fresh honeycomb \$45/dozen
- Strawberries stuffed with roasted apples and cream cheese \$45/dozen
- Antipasti brochette, aged balsamic caramel, micro basil \$46/dozen
- Individual mini crudité, green goddess dip \$48/dozen
- Mini chicken Caesar bite, lemon garlic \$48/dozen
- Whipped French brie spoon, liquid raspberry, thyme sprig \$48/dozen
- Cold smoked Scottish salmon mousse cones, caviar jimmies, chive baton \$54/dozen
- Peruvian ceviche*, plantain ribbons \$54/dozen
- San Danielle prosciutto wrapped melon, white truffle essence \$54/dozen
- Lemongrass poached shrimp cocktail shooter, horseradish tomato sauce \$60/dozen
- Pesto shrimp bruschetta, oven roasted tomato compote, fresh mozzarella, crostini \$60/dozen
- Tuna tartare taco*, Asian chili aioli, goma wakame, black sesame seed \$60/dozen

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RECEPTION DISPLAYS

MARKET FRESH VEGETABLE CRUDITÉS \$6/person
Pfister dill and creamy herb dipping sauces

ANTIPASTO \$5/person
Grilled vegetables, fresh mozzarella, marinated mushrooms, salami

FIELD FRESH FRUIT DISPLAY \$6/person
Melons, berries, fruits

DOMESTIC AND IMPORTED CHEESES \$7/person
Wisconsin cheddar, Great Lakes white, creamy provolone, local brie,
dried fruit, served with a selection of crackers

ASSORTED SAUSAGES AND CHARCUTERIE \$8/person
With a selection of crackers, aged salami, pepperoni batons,
Wisconsin summer sausage, marinated olives

WISCONSIN CHEESE AND SAUSAGE \$8.50/person
Aged cheddar, Swiss, Gouda, blue, curds (squeaky cheese), salami, summer sausage, smoked ham,
pepperoni, fresh and dried fruits, assorted crackers

CHIPS AND DIPS \$5/person
Pfister potato chips, nacho chips, salsa, French onion dip, guacamole

BRUSCHETTA \$7/person
Feta hummus, tomato basil salad, olive tapenade
crostinis, sea salt pita crisps, baguettes

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 \$90 serves 30 guests
With raspberry preserves, Chambord and walnuts
selection of crackers and baguettes

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