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.

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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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