

RECEPTION HORS D'OEUVRES

Sold by the each and can be passed butler style.

COLD

MINI CAESAR SALAD
on a crouton 2.00

CHERRY TOMATOES
with herbed cream cheese 2.00

TOMATO BUFFALO MOZZARELLA
BRUSCHETTA 2.00

ASPARAGUS WRAPPED IN PROSCIUTTO 2.00

HAM AND CREAM CHEESE ON CUCUMBER 2.00

PEPPERED TENDERLOIN ON CROSTINI 2.00

CAPRESE SALAD ON A SKEWER 3.00

MUSHROOM DUXELLE CROSTINI 3.00

MEDITERRANEAN SKEWER 3.00

ROSEMARY PROSCIUTTO PINWHEEL 3.00

SHRIMP SALAD ON CUCUMBER ROUND 3.00

ASIAN BEEF ON CRISP WONTON
with wasabi aioli 4.00

GRILLED SHRIMP ON TORTILLAS
with fresh guacamole 4.00

JUMBO SHRIMP
with tangy cocktail sauce 4.00

AHI TUNA WITH PLUM SAUCE
on caspian bread 4.00

HOT

STUFFED MUSHROOM FLORENTINE 2.00

MINI CHICKEN TACOS
with fresh tomato salsa 2.00

JERK CHICKEN SKEWERS 2.00

VEGETABLE SPRING ROLLS
with red chili sauce 3.00

VEGETABLE SAMOSA
with serrano aioli 3.00

CHICKEN POT STICKERS
with wasabi soy sauce 3.00

SOUTHWEST CHICKEN EGG ROLL
with ginger lime aioli 3.00

BOURBON BEEF SKEWERS 3.00

ASPARAGUS AND ASIAGO CHEESE IN PHYLLO 4.00

DIJON CHICKEN PUFF PASTRY
with wild mushroom sauce 4.00

BACON WRAPPED WATER CHESTNUTS 4.00

COCONUT SHRIMP
with orange aioli 4.00

BAKED BRIE AND RASPBERRY PHYLLO ROLL 5.00

MINI BEEF WELLINGTON
with béarnaise sauce 5.00

CRAB CAKES
with smoked tomato aioli 5.00

RECEPTION COLD DISPLAYS

Serve approximately 25 people.

CHIPS AND DIP

- kettle chips and homemade spinach dip 75
- tortilla chips with salsa 75
- tortilla chips with salsa and guacamole 100

ANTIPASTI DISPLAY

Italian meats and cheeses, grilled and roasted vegetables, varietal olives and toasted grilled ciabatta 125

FRESH FRUIT

fresh seasonal fruit including: cantaloupe, honeydew, kiwi, pineapple, strawberries and watermelon 100

FRESH CRUDITE

assortment of garden fresh vegetables served with homemade spinach dip 100

GRILLED VEGETABLE DISPLAY

grilled asparagus, red onion, mushrooms, zucchini, yellow squash, peppers, artichokes and fresh mozzarella drizzled with balsamic reduction served with grilled focaccia 100

ASSORTED CHEESES

international and local cheeses served with assorted gourmet crackers and garnished with red and green grapes 100

MEDITERRANEAN DIPS

roasted red pepper hummus, tabbouleh and babaganoush with marinated artichokes, green and black olives, pepperoncini and feta served with caspian bread, cracker bread and pita chips 125

PETITE SANDWICHES

assorted petite sandwiches including:
20 turkey and swiss with garlic mayo
15 rosemary chicken salad
15 ham and cheddar with dijon mayo
served on mini potato buns with pickles and peppers 125

CHICKEN, TOMATO AND MOZZARELLA

sliced grilled chicken breast layered between red and yellow tomatoes and fresh mozzarella drizzled with balsamic vinaigrette and basil pesto 125

TENDERLOIN AND

MARINATED GRILLED VEGETABLES
sliced herb crusted beef tenderloin, served with creamy horseradish sauce and marinated grilled vegetables 175

ICED JUMBO SHRIMP

75 jumbo shrimp, peeled, chilled and served with tabasco sauce, cocktail sauce and lemon wedges 275

SMOKED SALMON DISPLAY

smoked salmon, red onion, capers, hard boiled eggs and cream cheese served with rye and french baguette crostinis 150

BOOK SHELF DISPLAYS

Serve approximately 25 people.

GOURMET POPCORN

buttered popcorn, caramel corn and chicago mix popcorn served in high ball glass 50

MEDITERRANEAN TRIO

roasted garlic hummus and roasted red pepper hummus served with sea salt baked pita chips polenta croutons and balsamic reduction with mushroom duxelle mediterranean bruschetta served with crispy black pepper and olive oil crostini 100

TRADITIONAL SALAD ON THE ROCKS

Greek Salad - red onions, kalamata olives, cucumber and crumbled feta cheese
Candied Almond Chicken Salad - wild field greens, dried cherries, goat cheese, candied almonds and grilled chicken tossed in a vodka raspberry dressing
Thai Beef Salad - kalbi marinated steak, tomatoes and crispy rice noodles served in high ball glass 125

RECEPTION HOT DISPLAYS

Serve approximately 25 people.

HOUSE CUT FRIES AND ONION RINGS
served with ketchup
and jalapeño lime mayo 100

HOT SPINACH AND ARTICHOKE GRATIN DIP
creamy spinach and artichoke gratin
served with crostini 125

MEATBALL TRIO
served three ways - sweet and sour sauce,
jerk sauce and our signature bourbon sauce 125

PIZZA
five 16" pizza pies, your choice of:
cheese, sausage, pepperoni or supreme 125

CHICKEN TENDERLOINS
chicken strips served with honey mustard,
buffalo and ranch dipping sauces 150

WING SAMPLER
bourbon, buffalo and asian sauces 150

DIJON CHICKEN BITES
tender chicken bites sautéed with mushrooms and spinach
in a dijon cream sauce with garlic bread 150

NACHOS
tortilla chips with ground beef or grilled chicken,
cheddar cheese sauce, salsa, guacamole
and sour cream 150

CAJUN BEEF BITES
beef tenderloin bites tossed with cajun seasoning
and horseradish cream with toasted garlic ciabatta 175

PASTA BAR
grilled chicken in chardonnay sauce with penne
sautéed shrimp in garlic butter sauce with fettuccine
and grilled vegetables in arrabiata sauce with rotini
served with toasted garlic ciabatta 200

RECEPTION CARVERY STATIONS

*Chef attended carvery stations,
90 per chef per three hour period.
One station recommended for every 50 to 75 guests.
Each order serves approximately 25 people.

*ROASTED PORK LOIN
maple-glazed roasted pork loin with apple sage butter,
port demi glace and caraway rye rolls 125
(one pork loin serves approximately 25 guests)

*ROASTED TURKEY BREAST
ranch seasoned, slow roasted turkey breast
served with cranberry relish, orange aioli
and mini potato buns 125
(one turkey breast serves approximately 25 guests)

*SUGAR GLAZED HAM
brown sugar glazed smoked pit ham
served with cherry compote, whole grain mustard
and mini potato buns 125
(one half ham serves approximately 25 guests)

*ROASTED SIRLOIN
roasted peppercorn sirloin served with bleu cheese aioli,
spicy bbq sauce and mini potato buns 175
(two sirloins serve approximately 25 guests)

*HERB CRUSTED PRIME RIB
herb crusted prime rib served with sage au jus,
horseradish cream sauce and mini potato buns 225
(one half prime rib serves approximately 25 guests)

*CHÂTEAUBRIAND
châteaubriand served with mixed herb horseradish sauce,
béarnaise sauce and mini french baguettes 250
(two chateaubriands serve approximately 25 guests)

*SEA BASS TACOS
southwestern marinated sea bass served with pico de
gallo, serrano-lime aioli and warm corn tortillas 300
(five pounds of sea bass serves approximately 25 guests)

RECEPTION SPECIALTY PERFORMANCE STATIONS

*Chef attended carvery stations, 90 per chef per three hour period.

One station recommended for every 50 to 75 guests. Each order serves approximately 25 people.

*SALAD-TINI

caesar salad - romaine, parmesan
and croutons tossed in caesar dressing
cranberry apple salad - mixed greens,
candied almonds, dried cranberries and apples
tossed in balsamic vinaigrette
served in a martini glass 100

*MASH-TINI

mashed sweet potatoes and garlic mashed potatoes
with your choice of toppings to include:
sour cream, cheddar cheese, applewood smoked bacon,
scallions, candied pecans and sweet brown sugar butter
served in a martini glass 100

*SLIDERS

25 mini burgers with mushroom and swiss
and 25 mini burgers with bacon and cheddar on
mini potato buns served with ketchup and mustard 150

*JACK DANIEL'S PULLED BEEF SLIDERS

50 Jack Daniel's pulled beef sliders
served on mini potato buns
with coleslaw and pickles 150

*BBQ SLIDERS STATION

25 Jack Daniel's pulled beef and 25 pulled pork sliders
served on mini potato buns with
kosher pickle skewer 150

*WALLEYE SLIDERS

50 walleye sliders served on mini potato buns
with your choice of toppings:
cheddar and swiss cheeses, tomatoes, lettuce,
garlic aioli, tartar sauce and coleslaw 200

*CREAMY SHELLS AND CHEESE

large pasta shells baked in a creamy four cheese sauce
with your choice of toppings to include:
lobster, seasoned ground beef,
grilled buffalo chicken breast, applewood smoked bacon,
broccoli and butter cracker crumbs
served in a martini glass 150

*POPCORN CHICKEN STATION

chicken tenderloin bites tossed with
your choice of sauces to include:
buffalo, teriyaki or honey bbq
served on a bed of celery blue cheese, asian slaw
or corn and black bean relish and
topped with blue cheese, black sesame seeds
or diced scallions 150

*PASTA STATION

penne tossed in chardonnay cream sauce
with chicken breast, prosciutto, mushrooms,
artichokes and sun dried tomatoes
rotini tossed in arrabbiata sauce with sausage,
roasted red peppers, balsamic onions and spinach
served with toasted garlic ciabatta 175

*HERB RISOTTO STATION

risotto sautéed with your choice of toppings to include:
shrimp, grilled chicken breast, asparagus, mushrooms,
roasted peppers, chives and shredded parmesan cheese
served in a martini glass 175

RECEPTION DESSERT DISPLAYS

Serve approximately 25 people.

GOURMET RICE CRISPY TREATS

original recipe and original recipe half dipped
in chocolate with white chocolate drizzle
(25 rice crispy treats) 75

FRESHLY BAKED COOKIES

assorted chocolate chunk, lemon zest,
english toffee crunch and butterscotch
oatmeal cookies (25 cookies) 75

DESSERT BARS

summerberry, peanut butter, seven layer and
chocolate marshmallow (25 dessert bars) 100

CANDY DISPLAY

your choice of 8 displayed candies:
tootsie rolls, m&m's, jelly beans, gummy bears, gumballs,
skittles, salt water taffy, jolly ranchers, starbursts, liquorish,
pixy sticks, hershey's kisses or mini candy bars 100

CUPCAKES

chocolate cupcakes with white chocolate mousse and
dark chocolate shavings and vanilla cupcakes
with chocolate fudge frosting (25 cupcakes) 75

HOMEMADE APPLE CRISP

served warm with whipped cream
(1 pan serves approximately 25) 75

HOMEMADE STRAWBERRY RHUBARB CRISP

served warm with whipped cream
(1 pan serves approximately 25) 75

CHOCOLATE FOUNTAIN

flowing chocolate with pineapple, strawberries,
graham crackers, oreo cookies, pretzels,
marshmallows, chocolate chip cookies
and original rice crispy treats (serves 25) 125

RECEPTION DESSERT BOOK SHELVES

Serve approximately 25 people.

SWEET CUPCAKES

25 assorted cupcakes to include:
red velvet cupcake with cream cheese frosting,
chocolate cupcake with chocolate mousse
and strawberry
and vanilla cupcake with white chocolate
mousse and oreo 75

DESSERT SHOOTERS

25 assorted shooters to include:
lemon mousse with berries, salty caramel panna cotta
and red velvet pot du crème 100

CRÈME BRÛLÉE

25 vanilla and butterscotch crème brûlées
topped with a candied sugar crust 125

SAVORY MINI CUPCAKES

25 assorted cupcakes to include:
maple cupcake with maple white chocolate mousse
and chocolate dipped bacon,
vanilla cupcake with white chocolate mousse
and chocolate dipped potato chip
and chocolate cupcake with peanut butter white chocolate
mousse with white chocolate dipped pretzel 100