

# 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