

RECEPTION PRESENTATIONS HORS D'OEUVRES

Sold by the each. Minimum order of 12 per selection.

Cold

Spoonfuls and Shots

Thai Peanut Chicken and Asian Salad Spoon	\$ 2.50
Lobster with Sweet Corn Relish and Leek Spoon	\$ 5.00
Chili Lime Shrimp with Gazpacho Shot	\$ 5.00
Curried Scallop with Mango Chutney and Tomato Lime Shot	\$ 6.00

Vegetarian

Italian Lollipops	\$ 2.50
Herb Cream Cheese Stuffed Cherry Tomatoes	\$ 2.50
Tomato Buffalo Mozzarella Bruschetta	\$ 2.50
Blue Cheese Walnut Crostini	\$ 2.50
Mushroom Duxelle Crostini	\$ 2.50
Polenta Cake with Provencal Flavors	\$ 2.50
Belgian Endive with Roquefort Mousse	\$ 2.50
Caprese Salad on a Skewer	\$ 2.50

Meat

Ham and Cream Cheese on Cucumber	\$ 2.50
Asparagus wrapped in Turkey	\$ 2.50
Prosciutto wrapped Melon	\$ 2.50
Peppered Tenderloin on Crostini	\$ 2.50
Mediterranean Skewer	\$ 3.00
Rosemary Prosciutto Pinwheel	\$ 3.00
Asian Beef on Crisp Wonton with Wasabi Aioli	\$ 4.00

Seafood

Smoked Salmon Chive Spread on Pumpnickel	\$ 3.00
Crab Salad on Cucumber Round	\$ 3.00
Grilled Shrimp on Tortillas with Fresh Guacamole	\$ 4.00
Lump Crabmeat Salad Tartlet	\$ 4.00
Salmon Gravlax in Phyllo Cup	\$ 4.00
Jumbo Shrimp with Tangy Cocktail Sauce	\$ 4.00
Ahi Tuna with Plum Sauce on Caspian flatbread	\$ 4.00
Peking Shrimp wrapped in Snow Peas	\$ 4.50
Lobster Salad on Belgian Endive	\$ 4.50
Half Shelled Oysters with Tangy Cocktail Sauce	\$ 5.00
Cracked Snow Crab Claws with Mustard Sauce	\$ 5.00

Hot

Spoonfuls and Shots

Buffalo Chicken and Blue Cheese Spoon	\$ 2.50
Blackened Beef, Boursin Cheese and Caramelized Shallot Spoon	\$ 3.50
Sea Bass Taco Spoon	\$ 5.00
Tomato Thai Basil, Asparagus and Butternut Squash Soup Shot	\$ 2.50
Sesame Chicken Strips with Garlic Ginger Shot	\$ 4.00

Vegetarian

Mushroom Caps Florentine	\$ 2.50
Cream Cheese stuffed Jalapeño Poppers with Popper Jam	\$ 2.50
Vegetable Egg Roll with Sesame Lime Ginger Sauce	\$ 2.50
Vegetable Spring Rolls with Red Chili Sauce	\$ 3.00
Vegetable Falafel with Tzatziki Sauce	\$ 3.00
Asparagus and Asiago Cheese in Phyllo	\$ 4.00
Blue Cheese and Red Wine Marinated Pear in Phyllo	\$ 4.00
Baked Brie and Raspberry in Puff Pastry	\$ 5.00

Meat

Thick-Cut Applewood Smoked Bacon Skewer	\$ 2.50
Jerk Chicken Skewers	\$ 2.50
Jerk Sautéed Chicken with Pineapple Pipette	\$ 2.50
Chicken Pot Stickers with Wasabi Soy Sauce	\$ 2.50
Dijon Chicken Puff Pastry with Wild Mushroom Sauce	\$ 3.00
General Tso Chicken	\$ 3.00
Bacon wrapped Water Chestnuts	\$ 4.00
Bacon wrapped Jalapeño Chicken Skewers	\$ 4.00
Bourbon Beef Skewers	\$ 4.00
Lamb Medallion with Mint Cream Sauce	\$ 4.00
Mini Beef Wellington with Béarnaise Sauce	\$ 5.00

Seafood

Tempura Shrimp Skewer Drizzled with Sweet Chili Sauce	\$ 4.00
Coconut Shrimp with Orange Aioli	\$ 4.00
Crab Rangoon with Red Thai Chili Sauce	\$ 4.00
Mushroom Caps stuffed with Crab	\$ 4.00
Bacon wrapped Scallops	\$ 5.00
Mini Crab Cakes with Smoked Tomato Aioli	\$ 6.00

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MHC *Culinary*
GROUP
MORRISSEY HOSPITALITY COMPANIES



YOUR HOSPITALITY PARTNER

A twenty two percent service charge and applicable sales tax will be applied to all orders. A seventy-two hour notice is required for all orders.

COLD RECEPTION PRESENTATION DISPLAYS

Serves approximately 50 people.

Kettle Chips and Homemade Dips \$200

Kettle style chips served with homemade spinach and French onion dips

Root Vegetable Chips and Dips \$225

Taro root, sweet potato and kettle chips

Served with homemade spinach dip and French onion dip

Tortilla Chips and Dips \$225

Hand-fried tricolor tortilla corn chips with fresh, homemade green and red salsas and a nine layer dip of black beans, sour cream, guacamole, shredded cheddar cheese, jalapeños, scallions, black olives, shredded lettuce and tomatoes

Fresh Fruit \$225

Fresh seasonal fruit to include cantaloupe, honeydew, watermelon, pineapple and strawberries

Fresh Crudite and Assorted Cheeses \$250

Assortment of garden fresh vegetables served with homemade spinach dip
International and local cheeses garnished with red and green grapes
Served with assorted gourmet crackers

Meat and Cheese \$250

Sliced pastrami, pepperoni, salami, cheddar and jalapeño-jack cheeses
Served with assorted gourmet crackers
and garnished with assorted pickles and peppers

Grilled Vegetable Display \$250

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

Mediterranean Dips \$275

Roasted red pepper hummus, tabbouleh and babaganoush with marinated artichokes, green and black olives, pepperoncini and feta
Served with Caspian flatbread, cracker bread and pita chips

Petite Sandwiches \$275

60 assorted petite sandwiches including:
roasted turkey with Swiss cheese and cranberry mayo on croissant,
rosemary chicken salad with leaf lettuce on focaccia,
tomato, cucumber, spinach and boursin cheese on grilled flatbread
Served with assorted pickles and peppers

Pazzaluna Antipasto with Italian Salads \$275

A triple-tier display of smoked salmon, salami, capicola, prosciutto, red and yellow tomatoes, fresh mozzarella cheese and assorted olives
Served with soft bread sticks

Chicken, Tomato and Mozzarella \$275

Sliced grilled chicken breast layered between red and yellow tomatoes and fresh mozzarella cheese drizzled with balsamic glaze and fresh basil pesto
Served with grilled focaccia

Tenderloin and Marinated Grilled Vegetables \$300

Sliced herb crusted beef tenderloin served with creamy horseradish sauce, marinated grilled vegetables and grilled focaccia

Nigiri Sushi and Nori Maki Rolls \$300

Handmade nigiri sushi to include: shrimp, ahi tuna and salmon and nori maki rolls to include: avocado cucumber, spicy tuna, smoked salmon and cucumber rolls, served with soy sauce, wasabi and pickled ginger

Cheese Board \$300

Premium, domestic and imported cheeses to include: blue veined, triple cream, aged, soft and hard varieties
Sweet cranberry-orange chutney and candied walnuts
Served with grilled focaccia, cracker bread and assorted crackers

Crostini Station \$350

Spinach artichoke spread, olive tapenade with roasted garlic, tomato basil relish, truffled mushroom tapenade and sun dried tomato goat cheese crumbles
Served with French bread crostini, pretzel roll crostini and Caspian flatbread

Iced Jumbo Shrimp \$550

Display of 150 peeled and chilled jumbo shrimp
Served with Tabasco sauce, tangy cocktail sauce and lemon wedges

Jumbo Shrimp and Crab Claws \$600

Display of 100 peeled and chilled jumbo shrimp and 50 snow crab claws
Served with Tabasco sauce, garlic lemon aioli, tangy cocktail sauce and lemon wedges

Signature Seafood \$1,100

An elaborate display of fresh cold water lobster tails, king crab legs, lump crab meat, jumbo shrimp and wok seared Ahi tuna
Served with Tabasco sauce, garlic lemon aioli, tangy cocktail sauce and lemon wedges

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HOT RECEPTION PRESENTATIONS

SPECIALTY HORS D'OEUVRE STATIONS

Serves approximately 50 people.

Signature Meatballs \$250

Meatballs with your choice of sauce - sweet and sour sauce, smoky bbq sauce or bourbon sauce

Hot Pizza Dip Trio \$250

Margherita - marinara sauce topped with roma tomatoes, fresh basil and shredded mozzarella cheese, drizzled with olive oil

Spinach Artichoke - alfredo sauce mixed with spinach, artichokes, parmesan and boursin cheeses, topped with shredded mozzarella cheese

Supreme - marinara sauce mixed with Italian sausage, pepperoni, onions, peppers and sliced mushrooms, topped with shredded mozzarella cheese

Served with bread sticks, focaccia, cracker bread and crostini

Flatbreads \$350

Roasted wild mushroom with roasted garlic, caramelized shallots, provolone and boursin cheeses

Buffalo chicken, ranch dressing, boursin cheese and blue cheese crumbles

Prosciutto, arugula, pesto, fresh mozzarella and boursin cheeses

Hot Spinach and Artichoke Gratin Dip \$350

Creamy spinach and artichoke gratin baked golden brown served with focaccia, cracker bread, crostini, carrot sticks, celery and red peppers

Chicken Strips \$350

Chicken strips served with bourbon, blue cheese buffalo and smoked garlic and herb ranch dipping sauces

South of the Border \$475

Nine layer black bean dip served with hand-fried tricolor corn tortilla chips, cream cheese stuffed jalapeño poppers with popper jam, mini chicken tacos and beef taquitos served with sour cream and green and fresh tomato salsas

Short Rib Sliders \$550

Braised, boneless beef short ribs served on grilled focaccia topped with: smoked gouda, red onion marmalade and balsamic reduction

Deconstructed Ultimate Nachos \$550

Hand-fried tricolor corn tortilla chips, sautéed peppers and onions, seasoned grilled chicken and beef, chorizo queso dip, pepper jack black bean dip, lettuce, pico de gallo, guacamole and sour cream

Warm Homemade Dips \$650

Warm homemade crab dip, spinach artichoke dip, and buffalo chicken dip
Served with taro root chips, grilled focaccia and crackerbread

Wisconsin Fondue \$650

An arrangement of dipping items to include: beer brats, chicken apple sausage, Brussels sprouts, quartered red potatoes, crispy pumpernickel squares and soft pretzel bites served with beer cheese fondue

Ravioli Trio \$650

Braised beef with marsala mushroom sauce and fried shallots,

Chicken Florentine with basil pesto and tomatoes,

Butternut squash with maple cream sauce, dried cranberries and walnuts

Served with parmesan garlic bread and soft bread sticks

Elegant Bites \$750

Mini beef Wellingtons with béarnaise sauce

Dijon chicken puff pastries with wild mushroom sauce

Asparagus and asiago cheese in phyllo

The Minnesota State Fair \$750

Freshly popped popcorn,

Seasoned waffle fries with malt vinegar

Toasted soft pretzels, hand dipped in butter with rock salt

and served with cheese sauce, yellow and stone ground mustards

Cheese curds and mini corn dogs served with yellow mustard and ketchup

Chicken strips served with honey mustard, buffalo and ranch dipping sauces

Mini chocolate chip cookies served with ice cold milk

Pacific Rim \$900

(served hot)

Beef satay with peanut sauce, vegetable egg rolls and chicken pot stickers

Served with wasabi soy sauce, spicy Chinese mustard and garlic ginger sauce

(served cold)

Peking shrimp wrapped in snow peas, lobster spring rolls with tiger sauce

Nigiri sushi and nori maki rolls with soy sauce, wasabi and pickled ginger

Served with sesame flatbread and fortune cookies

Hot and Cold Seafood Bar \$1,500

(served hot)

Mini crab cakes with smoked tomato aioli and blackened shrimp

(served on ice)

Crab claws and jumbo shrimp served with Tabasco sauce, tangy cocktail sauce and lemon wedges

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RECEPTION PRESENTATIONS PERFORMANCE STATIONS

*Chef attended specialty performance stations, \$120.00 per chef, per three hour period. One station recommended for every 50 to 150 guests.

Serves approximately 50 guests.

*Mash-tini Station \$300

Garlic mashed potatoes with your choice of toppings to include: grilled chicken, blue cheese crumbles, sour cream, cheddar cheese, applewood smoked bacon and scallions

Served in a martini glass *Requires two chefs

*Creamy Shells and Cheese Station \$350

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 *Requires two chefs

*Popcorn Chicken Station \$350

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

*Requires two chefs

*Asian Stir-Fry Station \$350

Fresh Asian vegetables stir-fried to order with tender strips of teriyaki marinated beef and chicken

Served with fried rice and a cream cheese wonton in a Chinese take-out box

*Stromboli Station \$350

Hand rolled pizza dough stuffed with parmesan, asiago and mozzarella cheese brushed and baked with olive oil, Italian herbs and spices

Hand rolled pizza dough stuffed with mozzarella, pepperoni and sausage brushed and baked with olive oil, Italian herbs and spices

Served with slow simmered marinara sauce, parmesan cheese and crushed red pepper

*BBQ Sliders Station \$400

Jack Daniel's pulled sirloin and bbq pulled pork served on mini pretzel rolls with gherkin pickle skewer

*Sliders Station \$450

Beef mini burgers served on mini sesame rolls with your choice of toppings to include: applewood smoked bacon, Wisconsin cheddar and Swiss cheese, roma tomatoes, arugula, blue cheese aioli and our signature steak sauce

*Herb Risotto Station \$450

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 *Requires two chefs

*Pasta Station \$450

Penne pasta tossed in chardonnay cream sauce with marinated grilled chicken breast, prosciutto ham, button mushrooms, artichokes and sun dried tomatoes

Rotini pasta tossed in arrabiata sauce with roasted red peppers, balsamic onions, spinach and Italian sausage

Served with parmesan garlic bread and soft bread sticks

*Nigiri Sushi and Nori Maki Rolls Station \$500

Handmade nigiri sushi to include: shrimp, ahi tuna and salmon

Nori maki rolls to include: smoked salmon, spicy tuna, crab salad with wasabi tobiko, asparagus tempura and avocado cucumber rolls

Served with soy sauce, wasabi and pickled ginger

*Tenderloin Charlies Station \$600

Seared beef tenderloin served on mini potato rolls with your choice of toppings to include: caramelized onions, sautéed mushrooms, horseradish sauce and béarnaise sauce

*Requires two chefs

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RECEPTION PRESENTATIONS PERFORMANCE STATIONS

*Chef attended stations, \$120.00 per chef, per three hour period. One station recommended for every 50 to 150 guests.

Serves approximately 50 guests.

Bookshelf Displays

*Traditional Salad on the Rocks \$250

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 vodka raspberry dressing
Thai Beef Salad - kalbi marinated steak, tomatoes and crispy rice noodles
Served in a high ball glass

*Asian Trio \$350

Peanut fried chicken with crispy rice noodles and stir fry vegetables served over lo mein, tossed in sesame sake dressing
Kalbi marinated grilled beef sirloin with slivered snow peas, red pepper, crispy wontons and white and black sesame seeds drizzled with soy ginger sauce, served with a lime wedge
Peking shrimp with an apple, ginger and garlic shot

*On the Light Side \$350

Cold Cucumber Shooter - polenta, fresh mozzarella and grape tomato skewer
Lemon Poached Baby Artichokes - with horseradish and dill dipping sauce
Tuna Poke - tossed in sesame citrus soy dressing, topped with toasted sesame seeds and served with fresh avocado aioli and crisp wonton chips

*Charcuterie \$400

Local and International Cheese Martini - an assortment of hard and soft cheeses served with assorted crackers
Classic Charcuterie - prosciutto ham, cured salami, smoked capicola, mixed olives and white bean and roasted garlic spread served with torn soft lavash
Smoked Salmon and Crispy Bread - thinly sliced rolled Scottish smoked salmon served over fried raisin pumpernickel with dill boursin cheese spread

*Signature Salad on the Rocks \$400

Brussels Sprouts Caesar - with smoked salmon
Sea Bass on Micro Greens - with roasted corn pico de gallo and serrano aioli
Quinoa Salad - with berries and watermelon blood orange vinaigrette
Served in a high ball glass

*Sea Bass Martini \$600

Chili lime marinated sea bass over roasted sweet corn relish garnished with red onion reduction and serrano aioli
Served in a martini glass

Carvery

*Sugar Glazed Ham \$400

Brown sugar glazed smoked pit ham served with cherry compote, whole grain mustard and potato rolls
(one ham serves approximately 50 guests)

*Roasted Pork Loin \$450

Maple glazed roasted pork loin with apple sage butter, pecan demi-glace and caraway rye rolls
(two pork loins serve approximately 50 guests)

*Roasted Turkey Breast \$450

Ranch seasoned, slow roasted turkey breast served with cranberry relish, orange aioli and sourdough rolls
(two turkey breasts serve approximately 50 guests)

*House Smoked Sirloin \$450

House smoked peppercorn sirloin served with blue cheese aioli, spicy bbq sauce and mini ciabatta rolls
(four sirloins serve approximately 50 guests)

*Herb Crusted Prime Rib \$650

Herb crusted prime rib served with roasted garlic jus lie, horseradish cream sauce and mini brioche rolls
(one half prime rib serves approximately 50 guests)

*Châteaubriand \$750

Châteaubriand served with mixed herb horseradish sauce, béarnaise sauce and mini French baguettes
(four châteaubriands serve approximately 50 guests)

*Sea Bass Tacos \$850

Southwestern marinated sea bass served with pico de gallo, serrano-lime aioli and warm corn tortillas
(ten pounds of sea bass serve approximately 50 guests)

*Top Round of Beef \$850

Top round of beef, rubbed with our own blend of herbs and spices, slow roasted and served with horseradish cream sauce, mayonnaise, whole grain mustard and silver dollar rolls
(one split top round serves approximately 150 guests)

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RECEPTION PRESENTATIONS

DESSERT DISPLAYS

Serves approximately 50 guests.

Freshly Baked Cookies \$250

A combination of freshly baked chocolate chunk, lemon zest, English toffee crunch and butterscotch oatmeal
Sprinkled with M&M's (75 cookies)

Brownie Trio \$250

An assortment of double chocolate, chocolate raspberry with white chocolate and vanilla blondies (75 brownies)

Gourmet Rice Crispy Treats \$275

An assortment of freshly made original recipe, original recipe half dipped in dark chocolate with white chocolate drizzle and peanut butter with milk chocolate chunks
Sprinkled with M&M's (75 rice crispy treats)

Chocolate Dipped Cookie Platter \$275

A combination of freshly baked chocolate dipped cookies to include: chocolate chunk in dark chocolate, lemon zest in white chocolate and butterscotch oatmeal in milk chocolate
garnished with chocolate dipped strawberries and pineapple (75 cookies)

Apple Crisp \$275

A sweet, traditional homemade apple crisp
Served warm with speckled vanilla ice cream (2 pans)

Strawberry Rhubarb Crisp \$275

A summer inspired homemade crisp
Served warm with speckled vanilla ice cream (2 pans)

Dessert Bars \$300

A display of summerberry, peanut butter and seven layer bars (75 dessert bars)

Petite Desserts \$300

A display of 75 homemade mini lemon tarts, mini pecan pies, chocolate truffles and chocolate dipped strawberries and pineapple

Chocolate Lovers Display \$400

A display of milk and white chocolate dipped Oreo cookies, graham crackers, jumbo pretzels, nut clusters, fresh strawberries and potato chips sprinkled with M&M's

Dessert Fondue \$450

An arrangement of dipping items to include: brownie bites, mini donuts, deep fried carrot cake bites, apple slices and strawberries
Served with chocolate, caramel and cream cheese fondue and toppings to include: mixed nuts, cinnamon sugar and maraschino cherries

Sophisticated Desserts \$450

A display of rich desserts including chocolate covered fresh strawberries injected with Grand Marnier, individual lava and tiramisu cakes, petit fours and assorted truffles

Sweet Baked Confections \$500

A multi-tier display of ultimate chocolate cake, key lime pie, turtle cheesecake and grandma's carrot cake

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RECEPTION PRESENTATIONS

DESSERT PERFORMANCE STATIONS

*Chef attended stations, \$120.00 per chef, per three hour period. One station recommended for every 50 to 150 guests.
Serves approximately 50 guests.

Bookshelf Displays

*Sweet and Salty Popcorn \$250

75 assorted cups of popcorn to include: chicago mix, bourbon bacon and chocolate drizzled with M&M's

*Sweet Cupcakes \$300

75 assorted cupcakes to include: red velvet with cream cheese frosting, chocolate with chocolate mousse and a fresh strawberry and vanilla with white chocolate mousse and Oreo cookie crumbles

*Savory Mini Cupcakes \$300

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

*Individual Mousse Parfait Cups \$350

75 assorted parfait cups to include: white chocolate mousse layered with Oreo cookie crumbles, dark chocolate mousse layered with brownie crumbles and raspberry mousse layered with fresh berries
Garnished with chocolate curls and served in a low ball glass

*Dessert Shooters \$350

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

Brûlée

*Crème Brûlée Station \$300

Vanilla and butterscotch crème brûlées topped with a candied sugar crust

*S'more Brûlée Station \$350

Graham cracker crust topped with mocha pot du crème and marshmallows brûléed by the Chef, garnished with a Hershey's chocolate rectangle
Served in a martini glass

Flambé

*Bananas Foster Flambé \$350

Bananas, pecans, brown sugar, whipped butter, rum and crème de banana set aflame and served over speckled vanilla ice cream in a martini glass

*American Apple Pie Flambé \$400

Fuji apples sautéed with apple liqueur, caramel sauce and sweet butter, served over speckled vanilla ice cream and topped with a homemade cinnamon and sugar pie crust crescent in a martini glass

Ice Cream

*Milkshake Malt Station \$300

Vanilla and chocolate malts made to order, topped with whipped cream and served with a red whip straw

*Instant Ice Cream Bar \$400

Begin with your choice of vanilla, chocolate or strawberry cream, add liquid nitrogen for an instant freeze and top off your creation with your choice of toppings to include: fresh mixed berries, caramel and chocolate sauces, Oreo cookie crumbles, English toffee crunch, mixed nut topping and fresh whipped cream
Served with homemade original and chocolate dipped waffle bowls

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