

Hors d'oeuvres

PASSED (cold)



STUFFED CHERRY TOMATO
Fresh Mozzarella, Pesto,
Parmigiano
\$2.50 ea

SEARED BEEF TENDERLOIN
Onion Marmalade, Maytag
Blue Cheese Rosemary
Crostiti
\$4 ea

BLACKENED GRILLED SHRIMP
Mini Corn Cake & Chipotle
Crème Fraiche, Cilantro
\$3.50 ea

TOMATO BRUSCHETTA
Roma Tomatoes, Fresh Basil
\$2 ea

MINI CHICKEN PESTO SANDWICH
Roasted Cherry Tomato,
Shaved Asiago
\$2.50 ea

SCALLOP CEVICHE
Key Lime, Corn Tortilla Straws
\$4 ea

STUFFED BABY ANJOU PEAR
Maytag Blue Cheese Mousse,
Applewood Smoked Bacon
\$3.50 ea

SEARED SEA SCALLOP
Yuzu Soy Vinaigrette, Sesame
Snow Pea Slaw
\$3.50 ea

JUMBO SHRIMP COCKTAIL
Cocktail Sauce
\$4 ea

MINI POTATO LATKE
Norwegian Smoked Salmon,
Crème Fraiche, Caper, Red
Onion
\$3 ea

HEIRLOOM TOMATO GAZPACHO
Cucumber Relish
\$3 ea

MINI CLUB PUFF
Ham, Turkey, Applewood
Smoked Bacon, Swiss,
Lettuce, Tomato, May and
Spicy Mustard on a Pastry Puff
\$3

**TOASTED PUMPERNICKEL AND
MAYTAG BLEU**
Granny Smith Apple, Toasted
Walnuts
\$3

Hors d'oeuvres

PASSED (hot)



CRAB CAKE
Cajun Remoulade
\$3.50 ea

BABY LAMB CHOP
Grilled with Lavender Demi
Glaze
\$4 ea

PANCETTA WRAPPED SCALLOPS
Smoked Tomato Aioli
\$3.25 ea

TOMATO BISQUE SHOOTER
With a Grilled Cheese Lollipop
\$3.50 ea

BEEF TENDERLOIN BACON
BROCHETTES
Roasted Garlic, Blue Cheese
Fondue
\$3.25 ea

CHICKEN SATE
Thai Peanut Sauce
\$3 ea

BRIE WITH PEAR
Brie with Pear in Phyllo,
Cranberry Vinaigrette
\$3 ea

PIZETTE
Neapolitan, Sausage or
Cheese
\$3 ea

CHICKEN VESUVIO
Shredded Chicken, Peas,
Petite Yukon Gold in a Potato
Cup
\$3 ea

VEGETABLE SPRING ROLLS
Sweet and Sour Glaze
\$2.50 ea

LOBSTER BISQUE SHOOTER
Crème Fraiche, American
Sturgeon Caviar
\$4 ea

COCONUT CRUSTED SHRIMP
Strawberry and Mango Coulis
\$3.75

SOUTHWESTERN RASPBERRY
CHIPOTLE CHICKEN
Chicken wrapped in Bacon,
Raspberry Chipotle Glaze,
Lime
\$3.25

WON TON WRAPPED SHRIMP
Wasabi Cocktail Sauce
\$3.75

Hors d'oeuvres

BUFFET DISPLAYS



VEGETABLE CRUDITÉS OR
GRILLED ASSORTED VEGETABLES
Served with choice of
Chipotle Ranch, Blue Cheese and Caramelized Onion
Dip
\$4.50 pp

ARTISAN CHEESE DISPLAY
Artisan cheeses from Wisconsin, Iowa, Michigan,
Illinois - Maytag Blue Cheese, Tillamook Cheddar,
Smoked Gouda, Provolone and Swiss
Accompanied by Artisan Crackers, Flatbreads and
Breadsticks
\$6.50 pp

RAW BAR
Jumbo Shrimp, Oysters on the Half Shell and Jumbo
Lump Crab. Served with Cocktail Sauce,
Horseradish, Tabasco Sauce and Lemon
Market Price
(\$18-\$20)

SUSHI STATION
Assortment of Maki and Nigiri rolls served with Soy,
Wasabi, and Pickled Ginger
\$18 pp

ANTIPASTO DISPLAY
Pinot Grigio and Chianti Salametti, Sopressata
Grana Padano, Fontina, Provolone and Assorted
Italian Olives. Accompanied by Rustic Italian
Baguettes, Flatbread and Bread Sticks
\$8.75 pp

For an additional \$4 pp
Add Roasted Red Peppers, Pepperoncini,
Marinated Mushrooms and Artichokes

HOUSE CURED GRAVLAX
or
POACHED SALMON DISPLAY
Rye Toast Points, Capers, Diced Red Onion, Hard
Boiled Eggs and Mustard Sauce
\$8.75 pp

MEDITERRANEAN STATION
Pita and Flatbread, Hummus, Baba Ghanoush,
Tabbouleh and Marinated Feta
\$8.75 pp

FRESH FRUIT DISPLAY
Assortment of Sliced Seasonal Melons and Fruits
\$5.50 pp