



HORS D'OEUVRES PACKAGES

LIGHT HORS D'OEUVRES

MENU A

FLANK STEAK SKEWERS
Gorgonzola dip & red onion jam

BACON WRAPPED DATES
Stuffed with almonds

GLAZED SALMON SKEWERS
With citrus glaze

WILD MUSHROOM & GOAT CHEESE TARTLETTES
With fig compote & balsamic

MINI SAVORY BACON BISCUITS
With mascarpone, local fig jam, Wisconsin smoked cheddar

\$18.95 per person

MENU B

ROASTED GREEK OLIVES
Orange zest, garlic, thyme, rosemary

MINI CRAB CAKES
With spicy mango sauce

PORK BELLY SKEWERS
Hot pepper jelly glazed with Lusty Monk mustard

SMOKED CHICKEN CROSTINI
Orange-sage butter on focaccia

BUTTERNUT RISOTTO CAKES
Spiced pumpkin seeds, Lemon basil creme

\$20.95 per person

HEAVY HORS D'OEUVRES

MENU A

CAPRESE SKEWERS
Marinated fresh mozzarella, tomatoes, basil, balsamic

ARTICHOKE & CRAB DIP
Lump crab, marinated artichokes, parmesan with baguette slices

GLAZED SALMON SKEWERS
With citrus glaze

ASHER BLUE PHYLLO PURSE
With fresh berry compote and spiced honey

PROSCIUTTO CORNBREAD BITES
Mini cornbread wrapped in prosciutto with red pepper jam and chipotle mustard

MINI CHICKEN MARSALA POT PIE
Slow roasted chicken, Marsala wine, cream, green onions, mushrooms and shallots

FLOURLESS CHOCOLATE BOURBON CAKE
With caramel and toasted pecans

\$28.95 per person

MENU B

FLANK STEAK SKEWERS
House seasoned, grilled, with gorgonzola dip & red onion jam

BACON WRAPPED DATES
California dates, stuffed with blanched almonds and wrapped in applewood smoked bacon

GLAZED SALMON SKEWERS
Seasoned with sea salt, fresh ground pepper, then grilled with a citrus glaze

PROSCIUTTO WRAPPED ASPARAGUS
With local honey grain mustard

CRABMEAT CHEESECAKE BITES
Crabmeat, sweet peppers, onions, baked in a savory cheesecake

LOCAL ARTISINAL CHEESES
With fresh and dried fruits, artisan breads & crackers

BAKLAVA
House-made with pistachios, phyllo and rose water

\$35.95 per person



HORS D'OEUVRES À la carte

POULTRY

JERK CHICKEN SKEWERS

With house-made tropical chutney
\$4.99

CHICKEN CHILITO

Chicken tenderloin wrapped around red, green and yellow
peppers with fiery jalapeno cheese
\$3.60

SMOKED CHICKEN CROSTINI

Orange-sage butter on focaccia
\$3.50

MINI CHICKEN MARSALA POT PIE

Slow roasted chicken, Marsala wine, cream, green onions, mush-
rooms and shallots.
\$3.00

MARGARITA CHICKEN KABOBS

Tender chicken breast marinated in a zesty blend of tequila &
lime, paired with onions, poblano and red peppers
\$3.25

SOUTHWESTERN CHICKEN CORN CAKES

Southwestern spiced and shredded chicken on corn and jalapeno
jack cakes.
\$3.95

BEEF, PORK & LAMB

FLANK STEAK SKEWERS

Marinated with house blend seasonings, grilled, served with
gorgonzola dip and red onion jam
\$5.60

BACON WRAPPED DATES

Stuffed with almonds
3.50

PORK BELLY SKEWERS

Hot pepper jelly glazed with Lusty Monk mustard
\$4.75

PROSCUITTO CORNBREAD BITES

Mini cornbread wrapped in prosciutto with red pepper jam
and chipotle mustard
\$3.75

MEDITERRANEAN SPICED MEATBALL SKEWERS

House-blend spice with a smoked yogurt dipping sauce
\$3.50

MINI SAVORY BACON BISCUITS

With mascarpone, local fig jam, Wisconsin smoked cheddar
\$3.50

LAMB POPS

House seasoned, grilled, served with Grand Mariner
gastrique
\$12.95

SEAFOOD

SPICED SHRIMP COCKTAIL

Steamed with citrus and a touch of Old Bay seasoning, chilled,
with classic cocktail sauce
3-4 pc per, \$9.99

CANAPE SELECTION

2 per
Smoked Salmon \$3.69 per person
Shrimp \$5.49 per person

BBQ SHRIMP & GRITS

Shrimp, sweet tea BBQ sauce on a savory grit cake, with green
onion and blackening seasoning.
\$3.75

CRAB & ARTICHOKE STUFFED PORTOBELLO MUSHROOMS

Baby portobello mushrooms stuffed with crab, marinated
artichokes and parmesan cheese.
\$4.80

CRABMEAT CHEESECAKE BITES

Crabmeat, sweet peppers, onions, baked in a savory cheese-
cake
2 per, \$7.98

ARTICHOKE & CRAB DIP

Lump crab, marinated artichokes, parmesan with baguette
slices
\$6.29

GLAZED SALMON SKEWERS

With citrus glaze
\$4.75

MINI CRAB CAKES

Our house blend of lump crabmeat and spices in a mini ver-
sion, served with spicy mango sauce
\$5.75



HORS D'OEUVRES À la carte

VEGETARIAN & VEGAN

CAPRESE SKEWERS

Marinated fresh mozzarella, tomatoes, basil, balsamic
2 per, \$3.99

WILD MUSHROOM & GOAT CHEESE TARTLETTES

With fig compote & balsamic
\$3.99

BUTTERNUT RISOTTO CAKES

Spiced pumpkin seeds, lemon basil crème
\$3.75

ASHER BLUE PHYLLO PURSE

With fresh berry compote and spiced honey
2 per, \$4.75

SPANAKOPITA

Fresh spinach, onion, feta in a phyllo triangle
\$2.25

FIRE ROASTED VEGETABLE POLENTA CAKE

Roasted cauliflower, butternut squash, red onion, edamame, red bell pepper, and zucchini, accented with crushed sea salt and placed on top an herb polenta cake.
\$3.90

7 SPICE TOFU

With hummus on gourmet crackers
\$3.00

MAC N CHEESE TRIANGLES

Crispy fried mac & cheese with Korean spicy sweet & sour sauce.
\$3.25

ASIAGO ASPARAGUS

A fresh asparagus spear, asiago cheese, wrapped in phyllo, and finished with a light dusting of kataifi.
\$3.00

PLATTERS

ASSORTED LOCAL ARTISAN CHEESES

With dried fruits, grapes, artisan bread & crackers
\$4.95

SMOKED SALMON PLATTER

With pickled red onion, capers, cucumbers, crackers
\$8.00

FRESH VEGETABLE CRUDITE

Seasonal fresh vegetables from our local farmers, with gorgonzola herb dip.
\$3.75

HUMMUS PLATTER

House made humus with assorted vegetables, pita bread & crackers.
\$3.95

ROASTED GREEK OLIVES

Orange zest, garlic, thyme, rosemary
\$3.95

MEAT & CHEESE PLATTER

Boar's Head meats & cheeses with grilled vegetables, marinated olives, and sliced baguette bread
\$3.90