

Hors D'oeuvres Menu

Platters

**All Platters serve 25-30 people unless otherwise noted*

Domestic Cheese Display with Crackers	\$40
Wisconsin Cheese & Sausage Display with Crackers	\$55
Fruit & Berry Tray w/ Honey Lime Yogurt Dipping Sauce	\$45
Fresh Vegetable Display with Choice of Ranch, Green Onion, or Southwest Dipping Sauce	\$35
Baked Brie in Puff Pastry with Caramelized Onions & Pecans with Crackers (serves 20-25)	\$55
Chilled Shrimp Dip with Crackers (Seasoned Cream Cheese topped w/Cocktail Sauce and Popcorn Shrimp)	\$50

Snacks

Potato Chips w/ Green Onion or Horseradish Bacon Dip (serves 20)	\$12
Mini Pretzels with Honey Mustard Dip (serves 20)	\$12
Dry Roasted Peanuts (1 pound)	\$6
Cajun Snack Mix (serves 20)	\$15
Chips and Salsa (serves 20)	\$12

Cold Hors D'oeuvres

**Price per 25 pieces unless otherwise noted*

Ale Poached Jumbo Shrimp Cocktail w/ Lemons & Cocktail Sauce	\$42
Beer Poached Peel-n-Eat Shrimp w/ Lemons & Cocktail Sauce (approximately 35-40 pieces per lb)	\$19
Fresh Mozzarella & Cherry Tomato Skewers w/ Basil & a Balsamic Syrup Mini Sandwiches (an assortment of Ham, Turkey & Beef served on Silver Dollar Rolls)	\$30
Ham & Cheddar Pinwheels (rolled w/ Dill Pickles in a Spinach-Herb Wrap)	\$18
Italian Bruschetta w/ Fresh Tomatoes, Fresh Basil & Mozzarella on Baguette Crisps	\$35

Hot Hors D'oeuvres

**Price per 25 pieces unless otherwise noted*

Mini Meatballs (in choice of BBQ, Teriyaki, Swedish or Sweet & Sour Sauce)	\$15
Mini Chicken Cordon Bleu	\$30
Mini Crabcakes w/ Cajun Mayo	\$40
Chicken Skewers	\$30
-Jerk w/ Orange Pineapple Dipping Sauce	
-BBQ	
-Asian w/ a Peanut Dipping Sauce	
Mini Eggrolls (Pork & Vegetable) w/ Sweet & Sour Sauce	\$30
Mini Quiche	\$40
Red Hook Ale Battered Shrimp w/ Cocktail Sauce (approximately 25-30 pieces per lb)	\$21/lb
Buffalo Wings served w/ your choice of Honey Mustard, Honey BBQ, Jerk, Original, Hotter or Atomic Sauces & either Blue Cheese or Ranch for dipping	\$14
Spanikopitas (Mini Spinach & Cheese Filled Pastries)	\$28
Jalapeno Poppers stuffed w/ Cheddar Cheese & Served w/ Chipotle Honey or Ranch Dressing	\$28
Beer Battered Onion Rings w/ Horseradish Sauce (each lb will feed 3-4 people as part of a buffet spread)	\$9/lb

Price does not include Tax or Gratuity

Buffets

(minimum 25 people)

4th of July Buffet

Grilled Hamburgers, Brats or Chicken Breasts (choose 2), Tossed Green Salad, 2 Deli Salads, Potato Chips, Rolls & Buns, Appropriate Condiments, Sliced Cheese & Assorted Pies.

\$11.95 per person \$13.95 per person for all 3 meats

Memorial Day Buffet

Soup, Housemade Chili, Choice of either Tuna or Chicken Salad, Tossed Greens Salad, Choice of Potato Salad, Pasta Salad, Tomato-Cucumber Salad, Fruit Salad, Pineapple-Rice Rice Salad or Caesar Salad (Choose 2), Dinner Rolls and Assorted Dessert Bars.

\$9.95 per person

Labor Day Buffet

Ham, Turkey and Roast Beef Platter, Sliced Cheeses, Assorted Breads and Rolls, Condiments, Soup, Tossed Greens Salad, Chef's choice deli salad and Assorted Dessert Bars.

\$10.95 per person

Cinco de Mayo Buffet

Seasoned Grilled Chicken Strips, Carne Asada, Rice, Refried Beans, Mini Beef & Bean Chimichangas, Taco Shells, Flour Tortillas, Shredded Cheese, Guacamole, Sour Cream, Salsa, Shredded Lettuce, Diced Tomato, Tortilla chips, and Assorted Dessert Bars.

\$13.95 per person

Happy Holidays Buffet

Start with your Choice of Entrée; Beef Tips, Herb Baked Chicken, Baked Cod, Chipotle-Honey Glazed Ham, Roast Turkey Breast, Roast Pork Loin, Beer Battered Cod.

Then choose 2 of the following: Chef's Choice Sautéed Vegetable Medley, Horseradish Cole Slaw, Sauerkraut and Apples, Applesauce, or Cranberry Sauce

And 2 starches: Mashed Potatoes, White Rice, Wild & White Rice Medley, Roasted Potatoes, Stuffing, or Buttered Noodles.

Finally, your buffet will be rounded out with a Tossed Greens Salad, Dinner Rolls and Chef's selections of assorted Cakes and Pies.

1 Entrée Choice \$12.95 per person

2 Entrée Choice \$15.95 per person

3 Entrée Choice \$16.95 per person

**We can also custom build a buffet for your specific group or Occasion. Please contact us to set up an appointment with our Chef to discuss your needs and desires. Please let us know if there are any dietary restrictions so that we can accommodate your needs.*

**Price does not include tax or gratuity.*

Plated Dinners

Due to space and equipment constraints we are unable to accommodate Plated Dinners for more than 30 guests. If you wish to have a seated, plated dinner our chef will be happy to design a dinner to meet your individual needs. Just call to set up an appointment and discuss your needs and options.