



Hot Appetizers

Minimum 25 person order

ARTICHOKE CHEESE BAKE

With sea salt pita chips. \$2.75per Guest

FRIED MOZZARELLA

Basil marinara. \$2.75per Guest (3 each)

SPANAKOPITA

Phyllo wrapped spinach \$2.75per Guest (1 each)

QUICHE DIAMONDS

Bacon and Cheddar \$2.75per Guest (2 each)

BRIE EN CROUTE

Pear and walnut chutney and baguette. \$3.00per Guest

SPINACH & FETA STUFFED MUSHROOMS

\$3.00per Guest (2 each)

PEAR & GOAT CHEESE FOCACCIA

\$3.00per Guest (2 each)

FIVE CHEESE BREAD

Served with basil marinara. \$2.75per Guest (3 each)

FRIED MUSHROOMS

Breaded and served with tarter sauce. \$2.75per Guest (5 each)

BACON WRAPPED SCALLOPS

\$2.75per Guest (1 each)

SHRIMP BROCHETTE

Sesame Ginger Sauce. \$3.50per Guest (1 each)
(10pcs 26/30lb)

Hot Appetizers

Minimum 25 person order

CRAB RANGOON

\$3.50per Guest (2 each)

PETITE CRAB CAKES

Served with tarter sauce. \$3.00per Guest (2 each)

COCONUT SHRIMP

Horseradish Marmalade. \$2.75per Guest (1 each)

HOT CRAB & ARTICHOKE DIP

Served with sliced baguette. \$3.50per Guest

MINI SALMON WELLINGTON

\$3.00per Guest (2 each)

SEAFOOD QUICHE SQUARES

Crab, shrimp, parmesan. \$3.00per Guest (2 each)

SHRIMP TAQUITOES

Corn tortillas stuffed with shrimp, potatoes & spices, served w/ salsa verde & sour cream. 3.00per Guest (2 each)

CRAB STUFFED MUSHROOMS CAPS

\$3.50per Guest (2 each)

COCONUT CRUSTED CHICKEN SKEWERS

Horseradish Marmalade. \$2.75per Guest (2 each)

PRETZEL CRUSTED CHICKEN SLIDER

Pretzel crusted chicken, on brioche bun with Dijon mayo.
\$2.75per Guest (2 each)

CHINESE CHICKEN DRUMETTES

Chinese 5 spice and garlic ginger sauce \$2.75per Guest (3 each)



Hot Appetizers

Minimum 25 person order

PESTO CRUSTED CHICKEN SKEWERS

Served with marinara sauce. \$2.75per Guest (2 each)

BBQ PULLED PORK SLIDER

On Brioche bun w/ B & B pickle \$2.75per Guest (2 each)

QUICHE LORRAINE DIAMOND

Ham & Swiss cheese. \$2.75per Guest (2 each)

BEER MARINATED PORK SKEWERS

Served with Dijon Mayo \$2.75per Guest (2 each)

PULLED PORK TAQUITOES

Corn tortillas stuffed with pulled pork, potatoes & spices, served w/ salsa verde & sour cream. 2.75per Guest (2 each)

SAUSAGE STUFFED MUSHROOMS

\$2.75per Guest

BEEF MEATBALLS

Swedish, Sweet & Sour, or BBQ. \$2.75per Guest (5 each)

SHREDDED BEEF TAQUITOES

Corn tortillas stuffed with shredded beef, potatoes & spices, served w/ salsa verde & sour cream. \$2.75per Guest (2 each)

BEEF SATAY

Thai peanut sauce. \$2.75per Guest (1 each)

BEEF & CHEDDAR SLIDERS

Served on brioche bun. \$2.75per Guest (2 each)

MINI BEEF WELLINGTON

\$3.50per Guest (1 each)



Chilled Appetizers

Minimum 25 person order

FRESH SEASONAL FRUIT MIRROR

Served with yogurt dip. \$3.50per Guest

FRESH FRUIT KEBOB

\$3.95per Guest

DOMESTIC CHEESE MIRROR

Served with cracker assortment. \$3.95per Guest

FRESH VEGETABLE CRUDITÉS

Served with ranch style dipping sauce. \$2.50per Guest

ROASTED VEGETABLE PLATTER

Finished with Fustini's oils. \$2.95per Guest

HUMMUS, PITA CHIPS, FRESH VEGETABLES, & CUCUMBER YOGURT

\$2.95per Guest

CROSTINI TRIO (one of each piece)

Olive tapenade, tomato basil, and herbed Boursin cheese. \$3.95per Guest

BRIE, APPLE, & CARMELIZED ONION CROSTINI

\$3.50per Guest

PROSCIUTTO WRAPPED CANTALOUPE & ASPARAGUS

\$2.50per Guest (1 of each, per person)

ANTIPASTO PLATTER

Salami, Prosciutto, Pepperoni, Capicola, Mozzarella, Roasted Peppers, Artichoke Hearts, Olives, and Croutons \$4.50per Guest

ROASTED BEEF TENDERLOIN

Thin sliced Tenderloin, Horseradish, German mustard, mini pretzel & potato rolls. \$4.50per Guest



Chilled Appetizers

Minimum 25 person order

ROASTED PORK TENDERLOIN

Thin sliced tenderloin, Horseradish, German mustard, mini pretzel & potato rolls. \$3.50per Guest

HOUSE SMOKED LAKE TROUT

Toast Points, lemon, capers, chopped red onion, chopped hard boiled egg, & dill cream cheese. \$3.95per Guest

HOUSE SMOKED SALMON

Toast Points, lemon, capers, chopped red onion, chopped hard boiled egg & dill cream cheese. \$3.95per Guest

COLOSSAL SHRIMP (8/12 PER LB)

Cocktail sauce & Sesame Ginger sauce. \$3.95per Piece

LARGE SHRIMP (16/20 PER LB)

Cocktail sauce & Sesame Ginger sauce. \$1.95per Piece

ASSORTED CANAPES

\$2.50per Piece per Selection

(Must order at least 25pieces of each given kind)

- ◆ Chicken Salad in Savory Tart
- ◆ Shrimp Salad in Savory Tart
- ◆ Cucumber, Feta, & Dill
- ◆ Artichoke & Sundried Tomato
- ◆ Beef Tenderloin, Caramelized onion, & Bleu Cheese
- ◆ Duck Confit & Montrachet

ASSORTED PINWHEEL SANDWICHES

Ham, Turkey, Roast Beef, with herbed cream cheese. \$2.50per Guest (one of each kind each)

GOAT CHEESE, ALMOND, & HONEY CROSTINI

\$3.50per Guest 3 each



Appetizer Packages

Minimum 25 person order

Sorry NO Substitutions

Chef Carved Beef Tenderloin

\$10.95 per guest

Served with Horseradish, German Mustard, Mini Pretzels, and Potato Rolls.

Appetizer Package #1

\$14.00 per Guest

- ◆ Fresh Seasonal Fruit Mirror
- ◆ Hummus, Pita Chips, & Fresh Vegetables
- ◆ Brie, Apple, & Caramelized Onion Crostini
- ◆ Sausage Stuffed Mushrooms
- ◆ Pesto Crusted Chicken Skewers

Appetizer Package #2

\$15.00 per Guest

- ◆ Fresh Seasonal Fruit Mirror
- ◆ Hummus, Pita Chips, & Fresh Vegetables
- ◆ Artichoke Cheese Bake
- ◆ Petite Crab Cakes
- ◆ Beef Meatballs

Appetizer Package #3

\$16.00 per Guest

- ◆ Fresh Seasonal Fruit Mirror
- ◆ Domestic Cheese & Crackers
- ◆ Quiche Lorraine Diamonds
- ◆ Crab Stuffed Mushroom Caps
- ◆ Mini Beef Wellington
- ◆ Crostini Trio