Trays and Platters

Each tray and platter serves approximately 50 guests.

Fresh Vegetable Platter with Dip - $100.00
Market fresh vegetables and creamy dill dip

Wisconsin Cheese and Sausage Platter - $150.00
An array of sausage and cheese which is all produced in Wisconsin

Fruit and Cheese Platter - $125.00
Sliced fresh seasonal fruit and a variety of Wisconsin cheese

Fruit Platter - $125.00
Sliced seasonal fruit

Seven Layers of the Southwest - $100.00
Seasoned cream cheese, roasted corn, salsa, black beans, cheddar jack cheese, and sliced green onion served with crisp tortilla chips, and southwest flavored pita chips

Salmon Display - $150.00
Choose between one whole smoked or two blackened sides, served with appropriate garnish and crackers

Shrimp Cocktail - $200.00
Plump poached shrimp (100) served with traditional cocktail sauce, and crackers

Mediterranean Antipasto Platter - $150.00
Sliced salami with marinated artichokes, fresh mozzarella, roasted peppers, pickled peppers, hummus, tabbouleh, olives, charred onions, blistered tomatoes, and toasted pita chips

Artichoke Spinach Dip - $100.00
Creamy and warm cream cheese based dip served with assorted crackers and pita chips

Bruschetta - $100.00
Includes crostinis and selection of tapenades:
- Tomato Basil Tapenade
- Kalamata Olive Tapenade
- Artichoke Tapenade

Skewers
- Beef Curry - $22.00
  Tender beef tips skewered with potato
- Vegetable Tofu Curry - $21.00
  Seasonal vegetables and tofu marinated in red thai curry
- Chicken Skewer Italiano - $21.00
  Pesto marinated
- Beef Yakatori - $22.00
  Flank steak satay marinated in teriyaki and grilled

Meatballs
- Sweet and Sour - $19.00
- BBQ - $19.00
- Marinara - $19.00

Stuffed Mushrooms
- Sausage and Provolone - $19.00
  Italian sausage topped with provolone cheese
- Spinach - $19.00
  Spinach and cream cheese filled

Sliders
- Cheeseburgers - $30.00
  Perfect little burgers with ketchup and mustard on the side
- Vegetable Burgers - $30.00
  Black bean burgers topped with pepper jack cheese and avocado
- Pulled Pork and Slaw - $30.00
  Slow smoked pork BBQ and crisp slaw

Assorted
- Steamed Thai Pot Stickers - $24.00
  Apricot soy dipping sauce
- Portabella Mushroom and Chevre Tarts - $24.00
  Woody mushrooms and goat cheese in flakey pastry
- Petite Spinach and Feta Quiche - $21.00
- Petite Vegetable Egg Rolls - $21.00
- Bleu Cheese and Bacon Stuffed Baby Potatoes - $26.00
- Spanakopita - $18.00

Hot Hors d’oeuvres

Priced per item. Four dozen minimum order per item.

Wrapped in Bacon
- Dates - $24.00
- Water Chestnuts - $19.00
- Scallops - $36.00
- BBQ Shrimp - $33.00
Chilled Hors d’oeuvres

Priced per dozen. Four dozen minimum order.

Assorted Silver Dollar Sandwiches - $28.00
Includes:
• Baked Ham and Swiss
• Turkey and Cheddar
• Roast Beef and Boursin
• Boursin Cheese and Cucumber

Things on a Stick
• Caprese - $24.00 ★
• Antipasto - $24.00 ★
• Fresh Fruit - $24.00 ★

Assorted Chilled
• Spring Rolls - $24.00 ★
• Deviled Eggs - $15.00★
• Mini Cobb Salad - $21.00★
• Prosciutto Wrapped Melon - $21.00★

Pinwheels
• Ham & Herbed Cream Cheese - $14.00
• Turkey Avocado - $15.00
• Salami Tapenade - $16.00

Desserts and Sweets

Priced per dozen. Four dozen minimum order.

Mini
• Mini Cheesecakes with Assorted Toppings - $24.00
• Cheesecake Lollipops - $36.00
• Chocolate Truffles - $24.00

Nutrition Key

Healthy Fare: This symbol denotes entrées identified as typically lower in fat. They may also be made with natural ingredients, whole grains, and natural sweeteners. Entrées in this area generally contain 15 grams or less of saturated fat.

Vegan Items: Food with this symbol are identified as Vegan items. Vegan includes no meat, dairy, eggs, and honey. We use beet sugar that has not been filtered with bone char.

Vegetarian Items: Food with this symbol are identified as Vegetarian items. Eggs and cheese are included in this category.

Gluten Free Items: Food with this symbol are identified as Gluten Free items. We have taken precautions to avoid cross-contamination, but we cannot guarantee or totally eliminate the possibility of accidental gluten contact.

Beverage Service

Please see our à la carte menu for beverage selection and pricing.

UPDATED JULY 2017
Please contact us for additional details. We look forward to helping you make your event a success!