

## APPETIZERS

All appetizer trays are portioned to feed 40 guests. Half trays are allowed at ½ price. Please add tax (7.625%) and gratuity (18%) to each item.

### THE USUAL SUSPECTS

- Fresh Vegetable Tray** **\$90**  
Broccoli florets, cauliflower florets, carrot sticks, celery sticks, bell peppers and cherry tomatoes arranged festively and served with a blue cheese dip.
- Fresh Fruit Tray** **\$90**  
Pineapple, honeydew melon, cantaloupe, strawberries and red grapes served with our honey yogurt dip.
- Assorted Cheese Tray** **\$90**  
Sliced Swiss, cheddar, pepperjack and muenster cheeses served with assorted crackers.
- Assorted Meat Tray** **\$95**  
Sliced pit ham, deli roast beef and smoked turkey served with rolls and condiments.

### SNACKS

- Chips & Salsa** **\$50**  
Homemade deep fried tortilla chips served with fresh salsa. Add guacamole for an additional \$20.
- Party Mix** **\$35**  
We place small bowls on each table and refill as needed. A perfect snack for guest to munch on!

### DIPS & SPREADS

- Hummus** **\$75**  
Roasted red pepper hummus served with pita chips.
- Muhammara** **\$75**  
Spicy roasted red pepper & walnut dip served with pita chips
- Olive Tapenade** **\$75**  
Fig & olive tapenade served over a cream cheese spread and topped with chopped walnuts. Served with crostini.
- Cracker Spread Trio** **\$80**  
This trio includes a smoked salmon spread, walnut & blue cheese spread and herbed shrimp dip. Served with assorted crackers.

**FANCY FAVORITES**

<b>Antipasti Tray</b> Marinated artichoke hearts, Kalamata olives, sliced mushrooms and cannellini beans served with fresh mozzarella, sliced tomatoes, sliced pepperoni, and pepperoncini peppers. Accompanied by sliced baguette.	<b>\$90</b>
<b>Tomato Basil Bruschetta</b> Fresh diced tomatoes, basil and seasonings served with toasted crostini.	<b>\$75</b>
<b>Prosciutto Wrapped Asparagus</b> Roasted asparagus spears wrapped with slices of prosciutto.	<b>\$85</b>
<b>Shrimp Cocktail</b> Fresh jumbo shrimp served with cocktail sauce.	<b>\$100</b>
<b>Brie</b> A large brie wheel served with crackers.	<b>\$70</b>

**SALADS**

<b>Pasta Salad</b> Penne pasta, red onion, tomato, fresh mozzarella and Kalamata olives tossed in a Greek vinaigrette.	<b>\$75</b>
<b>Caprese Salad</b> Cherry tomatoes, sweet peppers, basil and fresh mozzarella tossed in a balsamic vinaigrette.	<b>\$75</b>
<b>Thai Chicken Salad</b> Fresh romaine lettuce, rice noodles, marinated chicken breast and chopped peanuts tossed in an Asian vinaigrette.	<b>\$75</b>

**HOT APPETIZERS**

<b>Spinach &amp; Artichoke Dip</b> Spinach, artichokes and roasted red peppers in a creamy four cheese blend. Served with tortilla chips.	<b>\$75</b>
<b>Cocktail Meatballs</b> Available in BBQ or Italian (housemade marinara).	<b>\$80</b>
<b>Teriyaki Chicken Skewers</b> Marinated and grilled chicken served with a Thai peanut sauce for dipping. 40 skewers per order.	<b>\$90</b>
<b>Chicken Wings</b> Plump, juicy chicken wings served with blue cheese dressing. Choose two flavors...naked, buffalo, teriyaki or Cajun dry rub. 40 wings per order.	<b>\$90</b>
<b>Stuffed Mushroom Caps</b> Available in two different varieties...Italian sausage topped with parmesan cheese & balsamic vinaigrette – or – creamy blue cheese & garlic. 40 mushrooms per order.	<b>\$90</b>
<b>Southwest Egg Rolls</b> Southwestern style egg rolls filled with spiced chicken, cheddar cheese, caramelized onions and cilantro. Served with a sweet & spicy dipping sauce. 40 pieces per order	<b>\$90</b>
<b>Vegetarian Black Bean Egg Rolls</b> A meatless version of our Southwestern egg roll. Served with a sweet & spicy dipping sauce. 40 pieces per order	<b>\$85</b>

### DINNER BUFFETS

Buffets are portioned to guest counts. Please add tax (7.625%) and gratuity (18%) to each item.

### DO-IT-YOURSELF BUFFETS

These buffets are designed to satisfy all of your guests' different dietary preferences with the same meal. Please choose ONE of the buffets listed below.

#### BBQ Beef Sandwiches

Served with two sides of your choice.

**\$15/person**

#### DIY Tacos

Crispy and soft taco shells, spicy ground beef and shredded chicken. Served with Spanish rice, black beans and tortilla chips. Includes lettuce, tomatoes, onion, cheddar cheese, sour cream and salsa. Add housemade guacamole for \$20/bowl.

**\$17/person**

#### DIY Pasta

Linguini noodles, marinara & Alfredo sauces, pesto chicken & Italian sausage, broccoli and sautéed mushrooms. Served with house or Caesar salad & bread.

**\$21/person**

### ENTRÉE BUFFETS

You may choose a maximum of 3 entrée selections. We charge \$21/person if you would like one entrée selection, \$22/person for two entrees and \$23/person for three entrees.

#### Chicken Sauté

A lightly breaded and sautéed boneless chicken breast topped with fresh basil and diced tomatoes in a lemon garlic sauce.

#### Dijon Chicken

Oven roasted boneless chicken breast served with a creamy Dijon sauce.

#### Pot Roast

Tender slices of beef in a hearty gravy.

#### Cajun Meatloaf

Spicy meatloaf topped with a Worcestershire gravy.

#### Pork Tenderloin

Seasoned pork tenderloin served with a balsamic – cranberry sauce.

#### Salmon Fillet

A parmesan crusted salmon fillet served with hollandaise sauce.

#### Walleye Fillet

Grilled walleye seasoned with lemon and pepper.

### VEGETARIAN OPTIONS

#### Portobello Mushroom Cap

A baked Portobello mushroom stuffed with leeks, spinach and feta cheese.

#### Baked Ziti

Penne pasta, housemade marinara sauce, ricotta and mozzarella cheeses.

**CHILDREN'S OPTIONS**

Choose one option.

**MAC –N – CHEESE**

**\$7/child**

**CHICKEN TENDERS & FRIES**

**\$7/child**

**SIDES**

Choose two.

**Garlic Mashed Potatoes**  
**Herb Roasted Potatoes**  
**Potato Salad**

**Black Beans**  
**Baked Beans**  
**Spanish Rice**

**Green Beans Almondine**  
**Maple Glazed Carrots**  
**Sauteed Zucchini**

**SALADS**

Choose one.

**House Salad**

Fresh spring greens, diced tomatoes, sliced red onions and croutons tossed in an Italian vinaigrette.

**Caesar Salad**

Romaine lettuce, croutons and parmesan cheese tossed in a Caesar dressing.

**PLATED DINNERS**

**ENTRÉES**

You may choose a maximum of 3 entrée selections. We charge \$26/person if you would like one entrée selection, \$27/person for two entrees and \$28/person for three entrees. You will need to know your each guests entrée selection 10 days prior to your party date.

**Chicken Saute**

A lightly breaded and sautéed boneless chicken breast topped with fresh basil and diced tomatoes in a lemon garlic sauce.

**Dijon Chicken**

Oven roasted boneless chicken breast served with a creamy Dijon sauce.

**Pot Roast**

Tender slices of beef in a hearty gravy.

**Cajun Meatloaf**

Spicy meatloaf topped with a Worcestershire gravy.

**Pork Tenderloin**

Seasoned pork tenderloin served with a balsamic – cranberry sauce.

**Salmon Fillet**

A parmesan crusted salmon fillet served with hollandaise sauce.

**Walleye Fillet**

Grilled walleye seasoned with lemon and pepper.

### VEGETARIAN OPTIONS

#### Portobello Mushroom Cap

A baked Portobello mushroom stuffed with leeks, spinach and feta cheese.

#### Baked Ziti

Penne pasta, housemade marinara sauce, ricotta and mozzarella cheeses.

### CHILDREN'S OPTIONS

Choose one option.

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**CHICKEN TENDERS & FRIES**     \$7/child

### SIDES

Choose two.

**Garlic Mashed Potatoes**  
**Herb Roasted Potatoes**  
**Potato Salad**

**Black Beans**  
**Baked Beans**  
**Spanish Rice**

**Green Beans Almondine**  
**Maple Glazed Carrots**  
**Sautéed Zucchini**

### SALADS

Choose one.

#### House Salad

Fresh spring greens, diced tomatoes, sliced red onions and croutons tossed in an Italian vinaigrette.

#### Caesar Salad

Romaine lettuce, croutons and parmesan cheese tossed in a Caesar dressing.