



it's all good.

HORS D'OEUVRES BUFFET

BUFFET 1 - \$14 per person

Select two cold items and two hot items

BUFFET 2 - \$17 per person

Select three cold items and three hot items

BUFFET 3 - \$19 per person

Select three cold items and four hot items

COLD ITEMS

- » Artesian Cheese Tray – served with assorted crackers and toasted baguettes with cabernet onion marmalade and fruit chutney
 - » Crudités – fresh vegetables served with garlic parmesan dipping sauce
 - » Fresh Fruit – assortment of berries, melons & citrus served with greek honey yogurt
 - » Fresh Salsa – served with a blend of fresh corn or flour chips
- » Antipasti Tray – assorted shared meats, fresh mozzarella, grana padano, marinated and grilled vegetables, served with roasted garlic dip
- » Capresse – slicked farm fresh tomatoes, fresh Wisconsin mozzarella, fresh basil, extra virgin Italian olive oil, balsamic drizzle & fresh ground pepper
- » Smoked Salmon Dip – house smoked salmon, capers, fresh herbs & cream cheese served with rye crisps
 - » Hummus – a choice of traditional, peanut butter, or roasted red pepper hummus with feta cheese and basil pesto on toasted baguettes and garlic crisps
 - » Bloody Mary Shrimp Cocktail – jumbo boiled shrimp in a spicy bloody mary tomato sauce

HOT ITEMS

- » Spinach, Artichoke, and Caramelized Onion Dip – served with fresh flour chips and thinly sliced baguette
 - » Stuffed Mushrooms- served with a choice of stuffing: crab & asiago cheese, Spanish pork chorizo, or roasted vegetable and asiago cheese
 - » Italian Sausage Sliders – Italian sausage and peppers, sweet onions, and a zesty tomato sauce
 - » Meatballs – served with a choice of sauce: Swedish, zesty marinara, blue cheese demi glace, Asian sesame, or apple-bourbon bbq
 - » Spanish Steamed Mussels- steamed mussels on the half shell, saffron tomato broth, Spanish chorizo sausage, capers, and caramelized onions
- » Chicken Wings – served with a choice of sauce: buffalo, Asian sesame, apple-bourbon bbq, or garlic parmesan
 - » Spanikoptia – spinach and feta cheese in flaky phyllo pastry
- » Beef Sliders – roasted sliced beef topped with creamy fontina cheese and caramelized onions with mini rolls. Served with Dijon mayonnaise, chipotle mayonnaise, and port wine ketchup
 - » Thai Chicken Skewers – Thai chicken strips served with a peanut sauce
 - » Jamaican Jerk Chicken Skewers – Jamaican jerk chicken strips served with a mango-coconut sauce
 - » Beef Brochette au poivre – tender beef skewers topped with a roasted garlic peppercorn demi sesame seeds then roasted
 - » BBQ Pork Sliders – slow roasted port shoulder, pulled & tossed with an apple bourbon bbq sauce, served on mini buns with pineapple coleslaw

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