

HORS D'OEUVRES

COLD

Cocktail Sandwiches: Ham, Beef, Turkey (2 per guest)	4.50
Deviled Egg Halves (2 per guest)	2.50
Ham with Cream Cheese Roll-ups (2 per guest)	3.25
Layered Taco Dip with Tortilla Chips (per guest)	4.00
Potato Chips with Dip, Tortilla Chips with Salsa (per guest)	3.50
Piped Vegetables (2 per guest)	2.50
Filled Profiteroles: Chicken, Ham or Broccoli salad (2 per guest)	3.25
Shrimp on Ice	Market Price
Bruschetta (2 per person)	3.00

WARM

Bacon Wrapped Shrimp (1 per guest)	4.25
Bacon Wrapped Water Chestnuts (2 per guest)	4.25
Bacon Wrapped Chicken Livers (2 per guest)	4.25
Barbeque Cocktail Franks (3 per guest)	3.00
Chicken Drumettes (3 per guest)	4.50
Cheddar Cheese Poppers (2 per guest)	4.25
Crab Stuffed Mushrooms (per guest)	5.25
Meatballs: Barbeque, Italian, or Swedish (3 per guest)	3.25
Italian Stuffed Mushrooms (1 per guest)	4.00
Chicken Satay with Peanut Sauce (1 per guest)	3.25
Petite stuffed Potato w/ asst. topping (1 per guest)	4.00
Egg Rolls w/ Sweet & Sour Sauce (2 per guest)	3.75

SPECIALTY HORS D'OEUVRES

Warm Artichoke Dip with Assorted Breads – 165.00

Serves 60 guests

Individual Shrimp Shooters – Market Price

Individual servings of Shrimp Cocktail, garnished with Lemons and greens

Walleye Skewer – 3.75

Corn Flake Crumb Breaded and Fried
Served with Tarter Sauce
1 per guest

Chef Carved Baron of Beef Sandwiches

50.00 + 5.25 per guest

Watch as our Chefs carve fresh Baron of Beef for your guests

Chicken Barbados – 4.25

Strips of Chicken Breaded with Coconut and Macadamia Nut Breading and Fried
Served with Orange Marmalade Mustard
2 per guest

Molasses Glazed Cocktail Ribs – 4.25

Slow Roasted and Sweet, a new classic
2 per guest

100% guarantee on number of people to be served is required 24 hours prior to your function.

All Prices are inclusive of tax and gratuity.

