

## SMALL PLATES

100 guest minimum required per selection.

Consult with Sales Manager on small plates availability for Events over 500 guests

<b>Shrimp &amp; Grits (GF)</b> .....	<b>\$9.95</b>
Sautéed Bayou Shrimp (2) on White Cheddar Grits, Chive Garnish	
<b>Cuban Chicken &amp; Rice (GF)</b> .....	<b>\$8.95</b>
Citrus & Garlic Chicken Breast on Island Rice, Grilled Vegetables	
<b>Cauliflower Croquette (V)</b> .....	<b>\$8.95</b>
Cauliflower Cake, Roasted Cauliflower Puree, Roasted Crimini Mushroom Crostini	
<b>Seared Lamb Chop</b> .....	<b>\$15.50</b>
Minted Yogurt, Mushroom Sauté, Creamy Polenta	
<b>Beef Tips &amp; Yukon-Cauliflower Smash (GF)</b> .....	<b>\$14.50</b>
Sautéed Tenderloin Tips on Parmesan Mashed Yukon-Cauliflower, Béarnaise Sauce, Drunken Mushrooms	
<b>Reuben Fritters</b> .....	<b>\$7.95</b>
Crispy Reuben Fritters (2), Broccoli Slaw, Tomato Remoulade	
<b>Mixed Berry Blintz (V)</b> .....	<b>\$6.95</b>
Creamy Ricotta-Filled Crepe, Mixed Berry Compote, Whipped Cream, French Macaron	
<b>Seared Scallop &amp; Risotto (GF)</b> .....	<b>\$9.95</b>
Pan-Seared Scallop (2) with Asparagus Tips on Four Cheese Risotto, Confetti Pepper Garnish	
<b>Fusion Bao Bun</b> .....	<b>\$7.95</b>
Chicken Carnitas, Asian Slaw, Gochujang Mayo, Fried Rice	
<b>Swedish Wild Rice Meatballs &amp; Mashed Potatoes (GF)</b> .....	<b>\$8.95</b>
Swedish Beef & Wild Rice Meatballs (2) atop Sour Cream & Green Onion Mashed Potatoes, Parsley Garnish	
<b>Grilled Caprese Plate (V, GF)</b> .....	<b>\$8.25</b>
Grilled Halloumi, Sliced Petite Heirloom Tomatoes, Balsamic Glaze, Micro Basil	
<b>Italian Grinder</b> .....	<b>\$7.95</b>
Spicy Italian Sausage, Mozzarella, Petite Hoagie, Marinara Sauce, Parmesan Garlic Kettle Chips	

## RECEPTION PACKAGES

100 guest minimum required per package

### World Fusion .....\$10.95

Grilled Turkish Meatball Skewer, Petite Falafel with Tzatziki, Vegan Pakora, Mesir Wat & Injera Bread, Vegetarian Muffuletta Profiterole (4 total portions)

### Chef's Favorites .....\$9.95

Parmesan-Artichoke Naan Bite, Spinach & Feta Tartlet, Asparagus & Smoked Turkey Canapé, Cauliflower Croquette (3 total portions)

### Greek Breads & Spreads (V) .....\$8.95

Warm Artichoke Dip, Hummus, Red Pepper Hummus, Spicy Feta Dip, Garlic Pita Chips, Naan Dippers

### Totchos (GF) .....\$12.95

Crispy Tater Tots, Tri-Color Tortilla Chips, Smoked Bacon Pieces, Taco Ground Beef, Beef Poutine Gravy, Crumbled Cheese Curds, Sour Cream, Nacho Cheese Sauce, Diced Jalapenos, Salsa, Ketchup, Sriracha Sauce

### Street Tacos (GF) .....\$15.95

Chicken Carnitas, Baja Shrimp, Black Beans with Corn, Daikon Slaw, Shredded Lettuce, Avocado Crema, Queso Fresco, Pico de Gallo, Mesa Tortillas (2 total portions)

### Sticks .....\$15.25

Hawaiian Chicken Meatball, Greek Village Skewer, Giovanni Skewer, Tandoori Beef, Sweet Kickin' Chicken (4 total portions)

### Mashed Potato Station (GF) .....\$9.95

Red-skinned Smashed Potatoes with Toppings: Crispy Bacon Pieces, Cheddar Cheese, Sour Cream with Chives, & Sliced Scallions

### Dim Sum ..... \$15.95

Bacon-Wrapped Ginger Scallops, Lemon Chicken Tenders, Thai Veggie Potstickers, Cream Cheese Wontons, Thai Pork Meatball (4 total portions)

### Slider Bar ..... \$13.95

Pulled Pork Slider with BBQ Sauce, Petite Buffalo Chicken Sandwich, Cheddar Cheeseburger Slider, JoJo Potatoes, Caribbean Dip (3 total portions)

### Cast Iron Station ..... \$20.95

Cajun Chicken Skewers with Hollandaise, Cilantro-Lime Shrimp, Welsh Veggie Fritters, Grilled Sliced Sirloin Steak, Petite Hoagies, Horseradish Sauce (5.5 total portions)

### Gone Veggie (V) ..... \$13.25

Petite Veggie Muffuletta Profiterole, Fontina-Pea Risotto Bite, Caramelized Onion-Apple & Brie Canapé, Falafel with Tzatziki, Tomato & Olive-Artichoke Bruschetta Platter, Baguette Toasts (4 total portions)

### Sandwich Board ..... \$16.25

Warm Petite Sandwich Buns: Cheesy Ham, Buffalo Chicken, Turkey-Pesto Provolone, Bistro Potato Chips, Baby Dill Pickles (2.5 petite sandwiches)

### Minnesota Made ..... \$14.95

Swedish Beef-Wild Rice Meatballs, Asparagus & Smoked Turkey Canapé, Midwest Meats & Cheese Display, Walleye Cakes, Lemon Aioli, Northeast Beer Cheese Shooter (4 total portions)

## FROM THE CHEF'S CARVING TABLE

<b>BLT Table *</b> (min 100) .....	<b>\$6.50 per guest</b>
Carved Smoked Bacon, Grilled Roma Tomatoes, Fresh Arugula, Garlic Aioli, Baguette, Balsamic Glaze	
<b>Baron of Beef *</b> .....	<b>\$650.00</b>
Horseradish, Grey Poupon, Egg & Multigrain Rolls (approximately 90-100 petite roll servings)	
<b>Whole Roasted Turkey*</b> .....	<b>\$595.00</b>
Grey Poupon, Mayonnaise, Egg & Multigrain Rolls (approximately 80-90 petite roll servings)	
<b>Smoked Whole Boneless Ham*</b> .....	<b>\$450.00</b>
Grey Poupon, Mayonnaise, Egg & Multigrain Rolls (approximately 80-90 petite roll servings)	
<b>*Carver required: \$125.00 per Carver (2 Hour Service)</b>	

## COLD HORS D'OEUVRES PLATTERS

*Platters serve approximately 100 guests*

<b>Gourmet Cheese Platter</b> (V, GF) .....	<b>\$695.00</b>
with Assorted Crackers & Sliced Baguette, Garnished with Fresh Fruit	
<b>Midwest Cheese &amp; Meat Platter</b> (GF) .....	<b>\$650.00</b>
with Crackers	
<b>Traditional Cheese Platter</b> (V, GF) .....	<b>\$550.00</b>
with Crackers, Garnish with Fresh Fruit	
<b>Pita Chips &amp; Hummus Platter</b> (V).....	<b>\$425.00</b>
Traditional and Roasted Red Pepper Hummus	
<b>Bruschetta Platter</b> (V) .....	<b>\$475.00</b>
Tomato Bruschetta & Olive-Artichoke Bruschetta, Baguette Toasts	
<b>Deli Meats &amp; Cheeses</b> .....	<b>\$675.00</b>
with Petite Rolls & Condiments	
<b>Fresh Vegetable Crudités</b> (V, GF) .....	<b>\$450.00</b>
with Spinach Dip (Hummus or Tzatziki upon request)	
<b>Roasted Vegetable Platter</b> (Vegan, GF) .....	<b>\$550.00</b>
with Red Pepper Hummus	
<b>Roasted &amp; Fresh Vegetable Platter</b> (V, GF) .....	<b>\$550.00</b>
with Caribbean Dip	
<b>Smoked Salmon Side</b> (GF).....	<b>\$375.00</b>
with Capers, Red Onion, Olives, Cream Cheese, Assorted Crackers, Lemon (serves approximately 40 guests)	
<b>Marinated Antipasto Platter</b> (GF) .....	<b>\$575.00</b>
with Italian Meats & Cheeses, Baguette Toast	
<b>Vegetarian Antipasto Platter</b> (V, GF) .....	<b>\$550.00</b>
<b>Southwest Bruschetta Table</b> (V, GF) .....	<b>\$825.00</b>
Guacamole, Black Bean-Edamame Salsa, Pico de Gallo, Baguette Toasts, Tortilla Chips	
<b>Fresh Fruit Display</b> (V, GF) .....	<b>\$575.00</b>

## COLD HORS D'OEUVRES

100 piece minimum per item – not all items are available for butler passing

Antipasto Skewer (V, GF) .....	\$3.75
Asparagus & Smoked Turkey Canapé (GF) .....	\$3.75
Bacon & Tomato Jam Crostini .....	\$4.00
Basil Chicken Salad Profiterole .....	\$4.00
Beef & Feisty Feta Canapé .....	\$4.00
Brie & Marcona Almond Canapé (V) .....	\$4.50
Cajun Shrimp Corn Salsa Cup .....	\$3.75
Caramelized Onion, Apple & Brie Canapé (V) .....	\$3.75
Chevre & Sweet Onion Jam Crostini with Fresh Thyme (V) .....	\$3.75
Cranberry & Smoked Turkey Crostini .....	\$3.75
Duck Confit with Mango Pico .....	\$5.25
Feta Bruschetta (V).....	\$3.50
Fresh Fruit Kabob (V, GF) .....	\$4.75
Giovanni Skewer (GF).....	\$3.75
Greek Village Skewer (V, GF).....	\$3.75
Guac-amame Tartlet (V).....	\$3.75
Herbed Cream Cheese-Olive-Salami Skewer (GF) .....	\$3.50
Italian Beef & Roasted Red Pepper Crostini .....	\$4.00
Lobster Roll with Fennel Slaw .....	\$5.25
Pancetta-Chevre & Fig Naan Bite .....	\$4.25
Prosciutto, Mozzarella & Melon Brochette (GF) .....	\$4.50
Roasted Crimini & Cauliflower Crostini (V) .....	\$4.50
Seared Tuna Canapé .....	\$4.50
Shiitake-Eggplant Naan Bite (V) .....	\$3.50
Shrimp Cocktail (GF).....	\$5.25
Smoked Turkey Kale Pesto Canapé .....	\$4.00
Smoked Salmon Mousse Crostini.....	\$4.75
Smoked Salmon Naan Bite .....	\$4.50
Spinach & Feta Tartlet (V) .....	\$3.50
Sriracha Shrimp Canapé .....	\$4.00
Sweet Potato & Chevre Crostini with Praline Bacon .....	\$5.25
Thai Peanut Celery Boat (V, GF) .....	\$3.50
Tomato & Green Pea-Pesto Crostini (V).....	\$3.50
Tuna Tataki .....	\$6.25
Turkey, Fig & Chevre Finger Sandwich .....	\$4.25
Vegetable Muffaletta Profiterole (V) .....	\$4.00

## Sweet Bites

Chocolate Dipped Strawberries (V, GF).....	\$4.00
Chocolate Dipped Pineapple (V, GF) .....	\$4.00
Homemade Petite Dessert Assortment (V).....	\$4.25

# HOT HORS D'OEUVRES

100 piece minimum per item

Apple Cheddar Croquettes (V) .....	\$3.50
Bacon Wrapped Almond & Date (GF) .....	\$4.00
Bacon Wrapped Ginger-Scallop (GF) .....	\$6.00
Basil-Corn Fritter (V, GF) .....	\$3.75
Beef Corn Dog, Petite style with Stout Honey Mustard .....	\$3.75
Beef Philly Wonton .....	\$4.00
Beef Tandoori Skewer (GF) .....	\$4.75
Beef Tenderloin Bites with Horseradish (GF) (1 oz portion) .....	\$4.75
Black Bean Tartlet (V) .....	\$3.75
Broccoli, Bacon & Gouda Bites .....	\$3.50
Broccoli-Quinoa Chickpea Cake (Vegan) .....	\$3.75
Buffalo Chicken Wonton .....	\$3.50
Butternut Squash Ravioli with Sweet Thai Cream Sauce (V) .....	\$3.75
Cauliflower Croquette (V) .....	\$4.25
Chicken Bites Breaded, Buffalo Style with Bleu Cheese Dip .....	\$3.75
Chicken Skewers (GF) .....	\$4.50
<i>Cajun &amp; Hollandaise, Tandoori &amp; Raita, Jerk &amp; Jamaican BBQ, Greek &amp; Tzatziki, Buffalo, or Sweet Kickin'</i>	
Chicken Spring Rolls with Sweet & Sour Sauce .....	\$4.25
Cilantro-Lime Shrimp Skewer (GF) .....	\$4.50
Coconut Shrimp with Pineapple Salsa (GF) .....	\$5.00
Chicken-Cordon Bleu Bites .....	\$4.00
Cream Cheese Wonton (V) .....	\$3.50
Filo Tartlets (50 piece minimum per flavor) .....	\$3.75
<i>Cherry &amp; Brie (V), Sundried Tomato-Chicken, Caramelized Onion (V), Four Cheese (V) or Potato Pepper Olive (V)</i>	
Fontina & Pea Risotto Fritters (V) .....	\$3.50
Fried Spinach & Cheese Tortelloni with Marinara (V) .....	\$3.75
Gruyere Gratin Bites (V) .....	\$3.50
Lucy Bites .....	\$3.50
Meatballs, <i>Italian Chicken in Marinara, Hawaiian Chicken, Beef Swedish, Beef BBQ, or Wild Rice Beef (GF)</i> .....	\$3.75
Pakora (Vegan, GF) .....	\$3.25
Parmesan-Artichoke Naan Bite (V) .....	\$3.50
Pear & Brie with Almond in Filo Cup (V) .....	\$4.25
Petite Quiche (50 piece minimum per flavor) <i>Florentine (V), Fontina-Sweet Red Pepper (V) or Lorraine</i> .....	\$3.50
Pork Potstickers with Peanut Sauce .....	\$4.00
Quesadilla Wedge, <i>Chicken &amp; Cheese or Veggie &amp; Cheese (V), Sour Cream &amp; Salsa</i> .....	\$4.00
Scallion Pancake with Avocado Aioli (Vegan) .....	\$3.25
Sesame Chicken with Peanut Sauce .....	\$3.75
Soup Shooter .....	\$3.95
<i>Butternut Squash, Meatball Pho, Nordeast Beer Cheese, Bacon-Potato-Corn Chowder (100 minimum per each)</i>	
Shrimp-Andouille Jambalaya Shooter .....	\$5.75
Sliders, <i>Cheeseburger, Pulled Pork, Veggie Falafel (V), Memphis Chicken or Buffalo Chicken (100 piece minimum per flavor)</i> .....	\$5.00
Southwest Corn Souffle' Tartlet (V) .....	\$3.75
Spanikopi-Tart (V) .....	\$3.50
Sweet Potato-Pecan Tartlet (V) .....	\$3.75
Thai Pork Meatball (GF) .....	\$3.75
Thai Veggie Potstickers (V) .....	\$4.25
Vegetable Egg Rolls with Sweet & Sour Sauce (V) .....	\$4.25
Walleye Cake with Lemon Aioli .....	\$3.75
Welsh Veggie Fritter (V) .....	\$4.50
Wild Rice-Mushroom Tartlet (V) .....	\$3.75
Wisconsin Wonton Served with Marinara (V) .....	\$3.75
Zucchini Stuffed Mushrooms (V) .....	\$3.75

All prices subject to a 22% service charge and applicable taxes.