

Reception Packages

100 guest minimum required per package unless otherwise noted, price per guest

Chef's Favorites \$ 12.95

Sweet Potato-Pecan Tartlet, Buffalo Chicken Filo Cup, Caramelized Onion, Apple & Brie Canapé, Asparagus-Smoked Turkey Canapé (3 total portions pp)

Street Tacos \$ 19.95

Chicken Carnitas, Baja Shrimp, Black Beans with Corn, Daikon Slaw, Shredded Lettuce, Avocado Crema, Queso Fresco, Pico de Gallo, Mesa Tortillas (2 total portions pp - *Minimum 50 guests*)

Slider Bar \$ 17.95

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

Minnesota Made \$ 16.95

Swedish Beef-Wild Rice Meatballs, Asparagus & Smoked Turkey Canapé, Petite Beef Corn Dogs, Buffalo Salami Skewer, Walleye Cakes with Lemon Aioli (4 total portions pp)

*pp = per person

Gone Vegan (vg) \$ 16.95

Pakora with Chutney, Meatball with Marinara, Mediterranean Antipasto Skewer, Taco Filo Tart, Cauliflower Cake (4 total portions pp)

Greek Breads & Spreads (v) \$ 11.95

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

Mashed Potato Station (gf) \$ 16.95

Red-Skinned Smashed Potatoes with Toppings: Crispy Bacon Pieces, Woodland Mushroom Sauce, Cheddar Cheese, Broccoli Pieces, Sour Cream with Chives, & Sliced Scallions (*Minimum 50 Guests*)

World Fusion \$ 13.95

Grilled Turkish Meatball Skewer, Petite Falafel with Tzatziki, Vegan Pakora, Vegetarian Muffuletta Tartlet (4 total portions)

Kabobs \$ 17.95

Hawaiian Chicken Meatball, Greek Village Skewer, Tandoori Beef, Sweet Kickin' Chicken (3 total portions pp)





Chef's Carving Table

**Carver Required: \$125.00 per carver (2 hour service)*

BLT Table* (minimum 100 guests) **\$ 8.95 per guest**

Carved Smoked Bacon, Grilled Roma Tomatoes, Fresh Arugula, Garlic Aioli, Baguette, Balsamic Glaze

Slow-Roasted Beef Brisket* **\$ 14.95 per guest**

(minimum 50 guests) BBQ Sauces, Parker House Rolls

Whole Roasted Turkey* **\$ 895.00 each**

Grey Poupon®, Mayonnaise, Egg & Multigrain Rolls (approx. 80-90 petite rolls)

Whole Tenderloin of Beef* **\$ Market Price**

Drunken Mushrooms, Horseradish Sauce, Parker House Rolls (approx. 25-30 servings)

Small Plates

100 guest minimum required per selection unless otherwise noted.

Consult with Sales Manager on small plate availability for events over 500 guests

**Attendant fee is required: \$125.00 per Attendant (2 Hour Service)*

Chicken Carnitas Arepa* **\$ 6.95**

Pepper-Jack Corncakes with Chicken Carnitas, Pico de Gallo, & Lettuce

Cauliflower Croquette* (v) **\$ 10.50**

Cauliflower Cake, Roasted Cauliflower Puree, Roasted Crimini Mushroom Crostini

Seared Scallops & Risotto* (gf) **\$ 12.95**

Pan-Seared Scallops (2) with Asparagus Tips on Four Cheese Risotto, Confetti Pepper Garnish

Swedish Wild Rice Meatballs & Mashed Potatoes* (gf) **\$ 8.95**

(Minimum 50 guests) Swedish Beef & Wild Rice Meatballs (2) atop Sour Cream & Green Onion Mashed Potatoes, Parsley Garnish

Asian Pork Belly* (gf, df) **\$ 8.95**

Skewer of Sweet Thai-Jang Pork Belly, Fried Rice

Vegetarian Bao Bun* (v) **\$ 11.95**

Gochujang-Marinated Chickett, Pickled Vegetables, Bao Bun



Cold Hors d'oeuvres

50 piece minimum

Shrimp Cocktail (gf, df)	\$ 5.50
Basil Chicken Salad Profiterole	\$ 4.50
Brie & Marcona Almond Canapé* (v)	\$ 5.50
Cajun Shrimp Corn Salsa Cup	\$ 4.75
Dessert Assortment, Petite Homemade (v)	\$ 5.50
Feta Bruschetta (v)	\$ 3.75
Fresh Fruit Kabob (v, gf, df)	\$ 5.00
Herbed Cream Cheese-Olive-Salami Skewer (gf)	\$ 3.75
Pancetta-Chevre & Fig Naan Bite	\$ 4.75

100 piece minimum

Antipasto Skewer (v, gf)	\$ 4.25
Asparagus & Smoked Turkey Canapé (gf)	\$ 4.00
Bacon & Tomato Jam Crostini	\$ 5.00
Chevre & Sweet Onion Jam Crostini with Fresh Thyme (v)	\$ 4.00
Cranberry & Smoked Turkey Crostini	\$ 4.00
Greek Village Skewer, Cucumber, Tomato, Feta, Vinaigrette (v, gf)	\$ 4.25
Spinach & Feta Tartlet (v)	\$ 4.00
Sweet Potato & Chevre Crostini with Praline Bacon	\$ 6.00
Italian Beef & Roasted Red Pepper Crostini	\$ 4.50

*CONTAINS NUTS



Cold Hors d'oeuvres Platters

Platters serve approximately 50 guests

Traditional Cheese Platter Crackers, Fresh Fruit Garnish (v)	\$375.00 each
Gourmet Cheese Platter Crackers, Sliced Baguette, Fresh Fruit Garnish (v)	\$525.00 each
Fresh Vegetable Crudités with Spinach Dip (Hummus or Tzatziki upon request) (v, gf)	\$295.00 each
Marinated Antipasto Platter with Italian Meats & Cheeses, Baguette Toast (<i>approximately 40 servings</i>)	\$450.00 each
Fresh Fruit Display , Seasonal Fruit Variety (vg, gf)	\$425.00 each
Midwest Cheese & Meat Platter with Crackers	\$475.00 each

Hot Hors d'oeuvres

50 piece minimum

Chicken Skewers (gf)	\$ 6.25
Cajun & Hollandaise, Jerk & Jamaican BBQ, Greek & Tzatziki, Buffalo, or Sweet Kickin'	
Cream Cheese Wonton (v)	\$ 4.00
Filo Tartlets	\$ 4.25
Cherry & Brie (v), Sundried Tomato-Chicken, Caramelized Onion (v), Four Cheese (v) or Leek-Fontina & Almond* (v)	
Meatballs	\$ 3.75
Italian Chicken in Marinara, Hawaiian Chicken, Beef Swedish, Beef BBQ, or Wild Rice Beef (gf)	
Pakora (vg, gf)	\$ 3.75
Parmesan-Artichoke Naan Bite (v)	\$ 3.75
Pear, Brie & Almond in Filo Cup* (v)	\$ 4.50
Vegetable Egg Rolls with Sweet & Sour Sauce (v)	\$ 5.00
Chicken Spring Rolls with Sweet & Sour Sauce	\$ 5.00
Cilantro-Lime Shrimp Skewer (gf)	\$ 5.00
Wild Rice-Mushroom Tartlet (v)	\$ 4.25
Wisconsin Wonton Served with Marinara (v)	\$ 3.75

*CONTAINS NUTS



100 piece minimum

Bacon Cheeseburger Bites	\$ 4.00
Bacon Wrapped Scallop (gf, df)	\$ 6.75
Beef Tandoori Skewer (gf)	\$ 5.75
Beef Tenderloin Bites with Horseradish (gf) (1 oz portion)	\$ 5.50
Buffalo Chicken Wonton	\$ 3.75
Cauliflower Croquette (vg)	\$ 4.50
Pork Belly Chicharrones (df) with Korean Thai-Honey Sauce	\$ 5.75
Walleye Cake with Lemon Aioli	\$ 4.00
Black Bean Tartlet (v)	\$ 4.00
Fontina & Pea Risotto Fritters (v)	\$ 3.75
Zucchini Stuffed Mushroom (v)	\$ 3.75