

Hors D'oeuvre Menu



The hors d'oeuvre menu includes your choice of two beverages. There is a minimum order of one hundred items each.

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| Franks in a Blanket | \$0.42 |
| All beef vienna cocktail franks wrapped in puff pastry. | each |
| Crab Rangoon | \$0.75 |
| Delicate won ton pockets of snow crab meat, cream cheese and a blend of spices. | each |
| Seafood Stuffed Mushrooms | \$0.75 |
| Button mushroom caps stuffed with seafood, finely chopped celery, bell peppers and onions. | each |
| Sausage Stuffed Mushrooms | \$0.75 |
| Button mushroom caps stuffed with italian sausage, pizza sauce and mozzarella cheese. | each |
| Mini Beef Wellingtons | \$1.00 |
| Beef tenderloin with shiitake and oyster mushroom duxelles and wrapped in puff pastry. | each |
| Scallops Wrapped in Bacon | \$1.00 |
| Sea scallops wrapped in lean bacon. | each |
| Crispy Asparagus | \$0.66 |
| Seasoned asparagus tips with asiago and fontina cheeses wrapped in flaky phyllo dough. | each |
| Canapé Collection | \$1.10 |
| Includes ten each ; apricot with blue cheese, smoked turkey breast, asparagus in prociutto ham, ham cornet, salmon rose, brie cheese, shrimp, scallop, blue cheese in a pastry shell and smoked duck. | each |
| Assorted Petite Quiche | \$0.60 |
| Twenty five each of the following; lorraine, cajun shrimp, herb cheese and florentine. | each |
| Assorted Mini Cheese Cakes | \$1.20 |
| Includes fourteen of each; amaretto, raspberry, vanilla, chocolate chip, chocolate mousse and espresso. | each |

Dinner Menu



The dinner menu includes two desserts and two beverages for your party.

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| Herb Encrusted Beef Fillet with Blue Cheese Cream Sauce | \$20.00 |
| A pan seared encrusted filet nested in a pool of blue cheese cream sauce, whipped redskin potatoes with a hint of roasted garlic and a side of baby green beans. | |
| Hawaiian Pork Chop with Pineapple Salsa | \$10.00 |
| A seasoned and grilled pork chop with a touch of brown sugar with a delicious pineapple salsa on top. Served with purple potato chips and grilled asparagus. | |
| New York Strip Steak with Garlic Demi-glace | \$16.00 |
| Seasoned and seared strip steak with a wonderful roasted garlic demi-glace. Comes with two, sides roasted yams and steamed broccoli with hollandaise sauce. | |
| Shrimp & Scallop Scampi | \$18.00 |
| Shrimp and scallops delicately sautéed in garlic and herb butter. Served with herb scented orzo rice and sautéed zucchini and summer squash. | |
| Chicken Monterey | \$12.00 |
| Grilled chicken breast with tomato, green onion relish topped with melted white cheddar cheese and served with root vegetable mélange and caramelized tomato slices. | |
| Walleye Royal Glacage | \$18.00 |
| Broiled walleye with a rich savory cream sauce served with fried shoe string carrots and parsnips. | |
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- + Iced water will be served with all meals.
++ Prices reflected above include; china, silverware, crystal, linen napkins and white tablecloth. If you desire your meal maybe served on upscale paper products for \$1.30 less per person.

Desserts



Peach and Blueberry Panna Cotta

A sweet Italian eggless custard with peach coulis and blueberry coulis.

Crème Brûlée

Sweetened egg custard topped with crispy caramelized sugar.

Chocolate Bombe Cake

A dome shaped chocolate cake, filled with a rum and almond chocolate mousse, covered with chocolate ganache and drizzled with white chocolate.

Strawberry Trifle

Layers of fresh macerated strawberries, whipped cream and lady finger cake.

Mixed Berry Parfait

Fresh strawberries, blackberries, raspberries and blueberries layered in cinnamon whipped cream.

If you would like to just have coffee and dessert that may be arranged for \$6.50 per person.

Beverages

Coffee Regular, decaff or half caff.

Hot Tea Assorted flavor tea basket.

Fruit Punch

Sparkling Grape Juice Red or White

Iced Tea With lemon and fresh mint on side.

