

Key Ingredient Summer Catering Menu 2022

Displays:

Charcuterie including cheese, smoked meats, fruit, nuts, preserves and honey, pickles, Dijon mustard, crackers, and crostini

Small Board for 8 – 10 guest \$75 Medium 20 – 30 guest \$100 Large 50 guest \$150
Full table display \$200-\$500

Fresh fruit displays with chocolate, caramel, and fruit dip
\$150 - \$300

Sweet treats dessert table- choose from 3 options listed below
\$150 - \$300

Appetizer platters or passed hors oeuvres:

\$400 minimum \$125 each staff member labor cost
All Appetizers sold by piece. All can be passed or plattered

Shooters:

Creole shrimp and pimento cheese grits \$2.50

Mac and cheese topped with slow smoked pork and chipotle cream drizzle \$2.50

Fun Eats:

Steamed ginger scallion pork dumplings with sweet soy dumpling sauce \$1.50

Korean BBQ beef bow buns with pickled vegetables and cilantro \$2

Beef and broccoli mini take-out boxes (can substitute tofu) \$2

Petite gyros with roasted lamb, cherry tomatoes, cucumber, and banana peppers with tzatziki drizzle \$3

Mini lobster rolls with buttery lobster on a brioche bun \$3

Jalapeno popper turkey burger sliders topped with pineapple red pepper relish on Hawaiian roll (client favorite) \$2

Sips:

Carnitas street tacos topped with cheese, tomatillo salsa, onion and cilantro served alongside a margarita shooter \$4

Mini chicken and waffles with crispy chicken chunks and buttermilk waffles topped with siracha honey drizzle served with a peach moonshine sweet tea shooter \$4

Angus beef sliders stuffed with smoked gouda topped with tomato bacon jam and pepper mustard served alongside your favorite Beer or Ale shooter \$4

Petite Fluffernutter Monte Cristo with banana, peanut butter, marshmallow fluff on brioche French toast served on top of a peanut butter bacon boozy milkshake shooter \$4

Shrimp cocktail served on top of a spicy bloody mary shooter \$3

Tier One: \$1.50 each piece

Bacon wrapped figs stuffed with almonds

Heirloom bruschetta with local tomato, fresh mozzarella balls, basil pistou and balsamic glaze on crispy ciabatta (Vegan)

Mushroom and goat cheese turnovers (Vegetarian)

Smoked salmon and chive deviled eggs

Prosciutto wrapped asparagus

Tier Two: \$2 each piece

Asparagus, sun dried tomatoes and preserved lemon ricotta tart (Vegetarian)

Fried green tomatoes topped with fresh corn, tomato lima bean succotash relish and remoulade drizzle (Vegetarian)

Finger sandwiches-Curried chicken salad on mini flakey croissants, dill egg salad on toast points, pimento cheese with brown sugar bacon on brioche slider buns

Risotto balls stuffed with smoked cheddar and gouda cheese with roasted red pepper cream sauce drizzle (Vegetarian)

Jerk chicken on mini flat bread with grilled pineapple salsa

Curried vegetable Samosas with yellow curried vegetables in puff pastry purses (Vegan)

Tier Three: \$3 each piece

Pork loin satays with raspberry balsamic drizzle and blue cheese crumbles

Grilled strip steak on ciabatta with balsamic pearl onions and horseradish cream

Crepes stuffed with ham and gruyere cheese topped with a Mornay cream sauce

Slow smoked pork topped with pickled red onion and chipotle sour cream drizzle on top of a pepper jack corn fritter

Mini beef wellington with horseradish crème

Smoked local trout rilette on crispy baguette topped with dill crème fraiche and caviar

Tier Four: \$4 each piece

Sweet corn cakes topped with mango avocado shrimp

Pecan chicken skewers with peach bourbon glaze

Braised beef and caramelized onion handmade perogies topped with chive sour cream

Shrimp boil skewers with red potatoes, corn on the cob, gulf shrimp, and andouille Cajun sausage

Crab puffs with creamy crab etouffee on puffed pastry

Tier Five: \$5 each piece

Lamb chops lollipops with salsa Verde and crumbled feta

Lump crab cakes topped with remoulade on top of fried green tomatoes topped with fresh corn, tomato lima bean succotash relish

Sliced beef tenderloin sliders on brioche buns with horseradish caramelized onion crème fraiche

Oysters Rockefeller with creamy parmesan spinach topped with crispy bacon

Sweet Treat Minis: Platters Pick 3 \$50

Individual peach and raspberry cobbler

Mini pies (summer berry cheesecake, key lime, chocolate, peanut butter)

Strawberry shortcake in cocktail glass

Lemon panna cotta with blue berry coulis

Flourless chocolate cake with hazelnuts and chocolate ganache

Plated Meal Events:

\$400 minimum \$125 each staff member labor cost

Choose one soup or salad, one main entrée and 2 sides

Soup:

Italian Garden with ditalini pasta (Vegetarian)

Creamy chicken gnocchi

OR

Salad:

Strawberry salad with candied pecans, strawberries, feta cheese, and red onion on a bed mixed lettuce greens with champagne vinaigrette

Farm fresh heirloom tomato caprese salad with multiple varieties of tomatoes with fresh mozzarella and balsamic drizzle and basil pistou

Arugula salad with shaved parmesan, sunflower seeds and citrus vinaigrette topped with crispy parmesan black pepper crackers

Main entrees - \$20 a person for 25 or more guest \$22 a person for under 25 guests

Salmon Rockefeller with topped with a rich sauce of butter, parsley, parmesan, spinach and topped with breadcrumbs, and bacon

Bruschetta chicken with sun dried tomato pesto chicken breast topped with fresh tomato, garlic, basil, mozzarella balls and balsamic drizzle

Kentucky bourbon strip steak with grilled steak topped with sweet bourbon glaze and caramelized onions

Main entrees - \$25 a person for 25 or more guests \$27 a person for under 25 guests

Chicken breast stuffed with herbed chevre goat cheese and prosciutto topped with a mushroom sherry cream sauce

Trout almondine with fresh local trout sautéed in brown butter and sliced almonds

Steakhouse Pork chops with lemony shallot and caper white wine sauce

Skirt steak pinwheels with marinated skirt steak stuffed with red peppers and onion, spinach, smoked gouda rolled up and grilled then topped with roasted red pepper pesto

Main entrees - \$30 a person for 25 guest or more \$32 a person for under 25 guests

Burgundy wine pork tenderloin medallions with grilled marinated pork medallions with a burgundy wine sauce topped with gorgonzola

Macadamia nut crusted chicken with pineapple coconut chutney

Braised Beef short rib in root beer glaze

Grilled local walleye topped with grapefruit and blood orange vinaigrette and segmented citrus salad

Main entrees - \$40 a person for 25 guest or more \$42 a person for under 25 guests

Browned butter scallops with sweet corn puree topped with crispy bacon

Grilled carved lamb marinated in chimichurri sauce and topped with farm fresh tomato vinaigrette

Filet beef tenderloin with a black pepper cream sauce (au prov)

Tomahawk pork chops glazed with a grilled peach bourbon sauce

Main entrees - \$45 a person for 25 guest or more \$47 a person for under 25 guests

Filet Mignon topped with lemon garlic lump crab

Seared duck confit with a cherry cognac demi glaze

Halibut with olives, capers, tomatoes, and shallot in white wine Beurre Blanc

Duos- Two Paired Main Dishes

Bruschetta chicken with sun dried tomato pesto chicken breast topped with fresh tomato, garlic, basil, and balsamic drizzle AND **Salmon Rockefeller** with spinach, parmesan, and bacon

Braised Beef short rib in root beer glaze AND **Pecan chicken** breast with grilled peach chutney

Ny strip steak topped with lemon herb compound butter AND **Lobster** in a saffron cream sauce on top asparagus risotto

Vegetarian options:

Summer sweet corn ravioli filled with sweet corn puree and mascarpone cheese sauteed in brown butter topped with provincial vegetable relish

Grilled Eggplant napoleon stacks with peppers, asparagus, yellow squash, and zucchini topped with red pepper Romanesco sauce (Vegan)

Vegetable paella with red pepper, olives, artichoke, and tomatoes in crispy bottom saffron rice (Vegan)

Sides:

Mashed potatoes with boursin triple cream

Dauphinoise gratin potatoes (Julia Child's scalloped potatoes) with gruyere cheese, cream, and ham

Potato latkes with chive crème drizzle

Parmesan crusted smashed fingerling potatoes with bacon onion jam

Asparagus orzo pilaf

Creamy goat cheese or parmesan polenta

Summer vegetable risotto

Baked mac and cheese

Sautéed French green beans topped with browned butter sliced almonds or red wine and thyme mushrooms

Honey butter carrots with white balsamic drizzle and candied pecans

Broccoli with lemon herbed butter

Sweet treats:

Bourbon chocolate pecan tart

Flourless chocolate cake with blueberry whipped cream and fresh blueberries

Strawberry short cakes with vanilla poundcake, Farm fresh strawberries and whipped cream

White peach raspberry cobbler topped with vanilla bean ice cream

Buffet style:

\$400 minimum \$125 each staff member labor cost

Salad / Soup Course:

\$65 – 20 portions

Arugula salad with shaved parmesan, sunflower seeds and citrus vinaigrette topped with crispy parmesan black pepper crackers

Strawberry salad with candied pecans, strawberries, feta cheese and red onion on a bed mixed lettuce greens with camphane vinaigrette

Farm fresh heirloom tomato caprese salad with multiple varieties of tomatoes with fresh mozzarella and balsamic drizzle and basil pistou

Italian Garden soup with ditalini pasta (Vegetarian)

Creamy chicken gnocchi soup

Main course:

\$70 each hotel pans – Feeds 25 guests

Steakhouse Pork chops with lemony shallot and capers in white wine sauce

Marinated grilled pork loin with grilled peach bourbon sauce

Chicken breast stuffed with herbed chevre goat cheese, caramelized onion, and wild mushrooms with a sherry cream sauce

Bruschetta chicken with sundried tomato pesto, garlic confit, marinated mozzarella topped with fresh tomato relish

Creole shrimp and grits with gulf shrimp in a tomato red pepper sauce with creamy white cheddar grits

Italian sausage lasagna with handmade pasta sheets and fresh tomato basil sauce

Salmon Rockefeller with a creamy spinach parmesan sauce topped with bacon

\$80 each hotel pans – Feeds 25 guests

Asparagus Cordon Blue with grilled chicken breast stuffed with gruyere, asparagus, and country ham topped with Dijon mornay sauce

Grilled local trout topped with fresh corn relish with farm corn, cherry tomatoes, red onion, and citrus vinaigrette drizzle

Chicken roulade pinwheels stuffed with apricot and pistachio wild rice pilaf with an apricot rum glaze

Burgundy pork loin chops with a burgundy wine sauce topped with gorgonzola crumbles

Rosemary beef sirloin tips with caramelized onions in a sherry creamy sauce

Vegetarian options:

Vegetable paella with red pepper, olives, artichoke, and tomatoes in crispy bottom saffron rice (Vegan)

Grilled Eggplant napoleon stacks with peppers, asparagus, yellow squash, and zucchini topped with red pepper Romesco sauce (Vegan)

Summer sweet corn ravioli with filled with sweet corn puree and ricotta cheese topped with a farm fresh tomato vinaigrette with provincial vegetables

Sides:

\$ 70 each hotel pans – Feeds 20 guest

Mashed potatoes with boursin triple cream

Dauphinoise gratin potatoes (Julia Child's scalloped potatoes) with gruyere cheese, cream, and ham

Potato latkes with chive crème drizzle

Parmesan crusted smashed fingerling potatoes with bacon onion jam

Asparagus orzo pilaf

Creamy goat cheese or parmesan polenta

Summer vegetable risotto

Baked mac and cheese

Sautéed French green beans topped with browned butter sliced almonds or red wine and thyme mushrooms

Honey butter carrots with white balsamic drizzle and candied pecans

Broccoli with lemon herbed butter

Brunch menu:

\$400 minimum \$125 each staff member labor cost

Choose one from each of the 4 sections

Soup/ Salad:

Mixed fresh fruit salad with vanilla honey drizzle

Dressed green salad with strawberries and blueberries, feta crumbles and candied pecans with strawberry balsamic vinaigrette

Farm fresh heirloom tomato caprese salad with multiple varieties of tomatoes with fresh mozzarella and balsamic drizzle and basil pistou

Pine Club bow tie pasta salad

Entree:

2 different Quiche - Salmon asparagus and a smear of dill cream cheese and another one Vegie with spinach, tomato, onion, peppers, and gruyere cheese both in a flaky crust

2 different Frittatas with hollandaise sauce – The Cowboy with sausage, tomatoes, red onion, red pepper, and cheddar cheese and another one The Farmer with ham, onion, potato and Swiss

Breakfast sandwich platter-

Breakfast burritos with egg, sausage and Monterey jack cheese served with salsa and chipotle cream

Steak bagels with grilled marinated steak, caramelized onions, provolone, egg and breakfast sauce

Western omelet on a flaky croissant with egg, bacon, peppers, onions and pepper jack

Homestyle country sausage gravy with flaky biscuits

Savory crapes with country ham and gruyere cheese topped with creamy Mornay sauce

Farm fresh eggs poached in summer vegetable ratatouille topped with basil pesto on crispy baguette

Farm fresh eggs poached in enchilada sauce with black beans and tortilla chips

Crispy chicken chunks with petite waffles and siracha honey or maple syrup (waffle choices – buttermilk toffee bar, birthday cake, Oreo, red velvet buttermilk)

Creole shrimp and pimento cheese grits

Curried chicken salad sandwiches on buttery croissants (client favorite)

Slow smoked turkey club on ciabatta with thick cut bacon, smoked gouda, farm fresh tomatoes, arugula and lemon aioli

Grilled Salmon Caesar entrée salad

Breakfast potato sides :

Potato cakes topped with chive sour cream

Hash brown casserole

Sweet potato hash with onions and peppers

Sweet options :

French toast bake - Banana foster with bourbon glaze or Apple fritter with cinnamon rum glaze

Crapes with vanilla bean pastry cream, lemon curd and topped with fresh fruit and whipped cream

Apple crisp topped with walnut caramel granola

Assorted handmade mini breakfast breads- banana chocolate chip, lemon blueberry and carrot cream cheese

Add Ons :

Additional entrees \$50 each platter

Charcuterie table display small \$150, large \$300

Fruit table display small \$150, large \$300

Deviled egg platter - choose from bloody mary, pickled beet goat cheese, pimento cheese brown sugar bacon

Finger sandwiches-Curried chicken salad on mini flakey croissants, dill egg salad on toast points, pimento cheese with brown sugar bacon on brioche slider bun

Omelet station -with ham, sausage, bacon, tomatoes, green peppers, red onion, cheddar, Swiss, and smoked gouda cheese

Crepe bar- handmade crepes with pastry crème, lemon curd, fresh berries, chocolate chips, nuts, and whip cream

Waffle bar- buttermilk waffles with chocolate sauce, caramel, strawberry compote, blueberries, cookie crumbles and whip cream

BBQ Picnic menu:

12-hour slow smoked meats

Turkey breast \$15 a person

Pork loin \$17 a person

Beef brisket \$19 a person

All 3 smoked meats \$25 a person

All served with:

Peach moonshine moppin' sauce, Carolina gold, and sweet heat BBQ

Pickles, pickled red onion and Brioche buns

Sides: choose 2

My famous potato salad

Southern style green beans with bacon

Homestyle creamy baked mac and cheese

Baked beans with cocktail franks

Broccoli and bacon bow tie pasta

Louisiana Shrimp Boil: \$20 a person

Includes fresh onsite made potatoes, corn, smoked and andouille sausage and shell on gulf shrimp served in a paper take out boat

Fish fry: \$17 a person

Local Walleye (or another white fish) in southern style cornmeal coated or beer battered fried fresh onsite served alongside French fries with tarter sauce, hot sauce and ketchup

Lunch box menu: \$25 pick 2 options

Sandwiches

Home style Meatloaf sandwich topped with tomato bacon jam and muster cheese on grilled brioche

Irish Pot Roast sandwich with slow beer braised beef with carrot, celery and onion in rich gravy topped with Havarti cheese on grilled artisan white bread

Smoked turkey club with slow smoked carved turkey, brown sugar bacon, and avocado on focaccia

Grilled Cuban with smoked pork, ham, Swiss, banana pepper mustard and handmade pickles on ciabatta

Corned beef Ruben with craved braised corned beef, sour kraut, Swiss cheese, Russian dressing on marble rye

Apple cheddar melt with granny smith apple slices, extra sharp Wisconsin cheddar and apple butter mascarpone smear on brioche (vegetarian)

Homemade Soup

Zuppa Tuscan creamy potato soup with, Italian sausage, potatoes and spinach

Creamy Chicken Gnocchi

Italian garden soup with pasta (Vegetarian)

Lemon chicken and rice

Gumbo with shrimp, chicken, and andouille sausage

Gourmet Salads

Curried chicken salad - pickled red onion, cashews, and grilled pita triangles on a bed of lettuce greens

Steak house salad - grilled steak, tomato, red onion, gorgonzola cheese, romaine lettuce, sour dough croutons and creamy garlic dressing

Chicken Gyro - shawarma seasoned grilled chicken breast, red onion, cucumbers, cherry tomatoes banana peppers, tzatziki sauce, grilled pita, and Greek vinaigrette

Italian Grinder - pepperoni, salami, provolone, cherry tomatoes, red onion, pickled peppers, and balsamic vinaigrette

Summer berry - grilled marinated chicken, feta, strawberries, blue berries candied bacon, pecans, red onion and strawberry vinaigrette

Salmon niçoise - white poached salmon, egg, olives, green beans, cherry tomatoes, petite red potatoes, mixed lettuce greens with balsamic vinaigrette