

Fall menu 2023

Displays:

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

Small for 8-10 guests \$125 Medium for 10-20 guests \$150

Large for 25-50 guest \$200 Full table display \$300-\$600

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

Dessert table (listed below)
\$250

Vegetable crudité platter with grilled and fresh vegetables served alongside hummus and caramelized onion dip
\$75 - \$150

Smoked salmon rilette(dip) with smoked salmon, cream cheese, dill and capers served alongside crostini and crackers
\$75

Baked brie with honey, apples and cranberries and pecans with baguette
\$50

Appetizer platters or passed Hors Oeuvres:

Platters contain one app of your choosing 20- 25 pieces each

Teir One: \$1.50 - \$2

Bacon wrapped dates stuffed with blue cheese

Garnet beet rounds with lemon ricotta topped with grapefruit gastric and candied pistachios

Mini Cabbage Rolls with handmade sauerkraut

Caramelized Onion Fig Balsamic Pinwheels

Cranberry goat cheese tart

Roasted butternut squash tart with cranberry and white balsamic drizzle

Tier Two: \$2 - \$2.50

Sweet potato fritters with brown sugar cinnamon triple cream with maple pecans

Bruleed wine poached pear and mascarpone cheese tart topped with crispy prosciutto

Mushroom, caramelized onion and goat cheese turnovers served with horseradish cream

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

Mini pumpkin squash ravioli in browned butter and fresh sage and hazelnut pesto

Petite Beef Wellingtons with filet mignon and mushrooms wrapped in pastry

Tier Three: \$3 - \$3.50

Pecan chicken skewers with peach bourbon glaze

Apple butter Pork loin skewers with maple apple chutney

Steak au prov with mushrooms in a sherry cream sauce on puff pastry crostini

Short rib blue cheese and Dijon crème on pumpernickel

Mini galette pie with thyme mushroom, leek, spinach and feta

Mini galette pie with apple, squash, camembert cheese and fresh sage

Tier Four: \$3.50 - \$4

Lamb chops lollipops with salsa verde and crumbled feta

Lump Crab cakes topped with remoulade, pickled red onion and micro greens with vinaigrette

Duck confit and brie tart topped with dark cherry and port wine reduction

Oysters Rockefeller with creamy parmesan spinach topped with crispy bacon

Petiet fingerling potato stuffed with beef filet and gorgonzola

Tier five : \$4.50 - \$5

Fritto misto with oysters, local walleye, and shrimp all breaded and crispy on top a smear of Dijon caper aioli then topped with preserved lemon and capers

Petite Filet mignon on rosemary stems with balsamic pearl onions and sundried tomatoes

Maple Bourbon Scallops with butternut squash caponata

Sweet treats: \$75 Platters (Pick 3)

Pumpkin pie squares with gingersnap crust

Pistachio cake with brandied cherries

Sea salted caramel pot de crème

Espresso Panna Cotta with chocolate ganache

Bourbon chocolate pecan tarts

Sips: \$4

Carnitas street tacos topped with onion and cilantro served alongside a margarita shot

Mini Chicken and pumpkin waffles with crispy chicken chunks and pumpkin waffles topped with siracha honey drizzle served with a hard apple cider shot

Smoked brisket sliders on mini pretzel buns with beer cheese served alongside your favorite Beer or Ale shooter

Korean BBQ pork riblet and kimchi served with a ginger lime mule

Shrimp cocktail served on top of a spicy bloody mary shooter

Shooters: \$3

Beef bourguignon and creamy parmesan polenta shooters

Butternut and sweet potato bisque shooters topped with an apple and brie crostini

Roasted tomato soup shooters topped with grilled cheddar cheese croutons

Fun Eats

Steamed ginger scallion pork dumplings with sweet soy dumpling sauce \$1

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

Petite birria beef tacos with onions and chihuahua cheese served with consume pot liquor dipping sauce \$2

Petite Angus beef sliders stuffed with smoked gouda topped with tomato bacon jam and pepper mustard \$2

Potato cake croquettes stuffed with smoked sausage and sauerkraut served with stone ground mustard aioli

Stations:

Risotto – Chef sauteed to order with mix ins including mushroom, onion, red pepper, spinach, green peas, asiago cheese, parmesan cheese

Carving Station- Chef carved roast beef or filet, salmon, or smoked turkey

Late night snack:

Pizza oven bar - Chef prepared to order pizzas made in our outdoor pizza ovens

Nacho Bar- tortilla chips, grilled chicken and ground beef, queso cheese, guacamole, pinto beans with smoked turkey, shredded lettuce, tomatoes, onions, sour cream

Pimento cheeseburger sliders and Grippo BBQ chip baskets- with angus beef sliders with tomato bacon jam and pimento cheese on a Hawaiian slider bun served with Grippo BBQ chips

Sandwich and wrap platter- with smoked turkey clubs pita wrap with roasted beef and provolone and horseradish mayo on ciabatta buns

Soft pretzel bar - Small's soft pretzels with beer cheese, assorted mustards, chocolate, and caramel

- \$400 minimum orders
- \$125 - \$150 staff labor cost per employee