

Key Ingredient Spring Catering Menu 2024

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

Tuscan Display prosciutto, sopressatta, pepperoni, olive medley, fresh mozzarella, beefsteak tomatoes, fire roasted red peppers, artichoke hearts, marinated mushrooms & sun-dried tomatoes

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

Handmade 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
\$50

Baked Brie with honey, dried fruit, and pecans with baguette
\$45

Appetizer platters or passed hors oeuvres:

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

Shooters:

Creole shrimp and pimento cheese grits \$2.50

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

Roasted tomato soup shooters topped with grilled cheddar cheese croutons \$2.00

Fun eats:

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

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

Beef and broccoli mini take-out boxes (can sub 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

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

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

Mini gridled marble rye Rubens \$2

Green chili chicken empanadas with chimichurri \$2

Sips:

Carnitas street tacos topped with onion and cilantro served alongside a margarita shot \$3

Mini Chicken and waffles with crispy chicken chunks and buttermilk waffles topped with siracha honey drizzle served with a peach moonshine sweet tea shot \$3

Petite Angus beef sliders stuffed with smoked gouda topped with tomato bacon jam and pepper mustard served alongside your favorite Beer or Ale shooter \$3

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

Shrimp cocktail served on top of a spicy bloody mary shooter

Warm chocolate chip cookie served on top of a peanut butter bacon boozy milkshake shooter \$4

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

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

Station Bars:

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

Mac and Cheese - baked mac and cheese served with all the fixings. Pepperoni, grilled chicken, bacon, slow smoked pork, sautéed peppers, caramelized onions, roasted vegetables, green onion, BBQ sauce and chipotle creme

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

Carving Stations:

Smoked turkey breast with apricot rum chutney

Braised beef with mushroom thyme velouté

Black garlic lamb with rosemary a jus

Prime rib with sherry demi-glace

Beef tenderloin with caramelized onion horseradish crème

Tier one: \$1 each

Bacon wrapped figs stuffed with almonds

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

Smoked salmon and chive deviled quail eggs

Prosciutto wrapped asparagus

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)

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

Five Spice pork and Hoisin Beggar's Purses with Chive Bows

Zucchini and feta fritter with tzatziki yogurt sauce

Tier two: \$2 each

Mushroom and goat cheese turnovers (Vegetarian)

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

Mini crepes stuffed with ham and gruyere cheese topped with a Mornay cream sauce

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

Beet cured salmon on lavash crackers topped served with chive dill crème fraiche

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

Grilled Lamb canape with spring pea moose

Petiet asparagus and gruyere galette

Tier three: \$3 each

Pork loin satays with raspberry balsamic drizzle and blue cheese crumbles

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

Mini beef wellington with horseradish crème

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

Oysters Rockefeller with creamy parmesan spinach topped with crispy bacon

Crab and lobster etouffee tarts

Peaking duck spring roll with orange chili marmalade

Loster mac and cheese croquets

Tier four: \$4 each

Sweet corn cakes topped with mango avocado shrimp

Lamb chops lollipops with salsa verde and crumbled feta

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

Sliced beef tenderloin sliders on brioche buns with horseradish caramelized onion creme fraise

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

Tier five : \$5 each piece

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

Seared scallops on top a bed of sautéed kale, bacon, and cannellini beans with hazelnut vinaigrette

Duck confit in crepes topped with dark cherry and port wine reduction

Sweet treat minis: Platters Pick 3 \$50

Mini Neapolitan with chocolate, strawberry mouse and vanilla bean pastry cream layered between puffed pastry and chocolate ganache drizzle

Key lime petite pies with vanilla wafer crust

Pot de crème chocolate truffle with blueberry whipped cream and fresh blue berries

Strawberry shortcakes on vanilla pound cake

Mini hummingbird bunt cakes

Spring berry cobbler minis