

## **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

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 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 Grippo 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 rillette 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

**Plated meal events:**

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

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

**Soup:**

Cream of Asparagus (Vegetarian)

Italian Garden with ditalini pasta (Vegetarian)

Creamy chicken gnocchi

**Salad:**

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

**Farm Fresh Heirloom Tomato Caprese Salad** with multi varieties tomatoes with fresh mozzarella and balsamic drizzle and basil pistou

**Arugula Salad** With Shaved Parmesan, Sunflower Seeds & Citrus Vinaigrette Topped With Crispy Parmesan Black Pepper Crackers

**Shaved Asparagus Salad** with shaved asparagus, parmesan, cherry tomatoes, shallots, and Meyer lemon vinaigrette

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

**Steakhouse Pork Chops** with lemony shallot and thyme white wine sauce with fresh rosemary

**Pan Seared Salmon** topped with fresh corn relish with farm corn, cherry tomatoes, red onion, and citrus vinaigrette drizzle

**Grilled Skirt Steak** with whiskey braised caramelized onions

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

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

**Asparagus Prosciutto Chicken** served with hollandaise sauce

**Chicken Wellington** with tender chicken in puffed pastry with porcini demi and Dijon cream sauce

**Grilled Branzino** with fennel grapefruit slaw

**Carved Beef Brisket** slow braised with soy ginger glaze

**Argentinian Flank Steak** with chimichurri

**Main entrees - \$30 a person for 25 or more guests      \$35 a person for under 25 guests**

**Pecan Dusted Trout** with bourbon peach chutney

**Burgundy Wine Pork Tenderloin Medallions** topped with blue cheese crumbles

**Goat Cheese Stuffed Chicken Breast** with herbed chevre goat cheese, caramelized onion and wild mushroom with a sherry cream sauce

**Slow Braised Beef Short Rib** with porcini mushrooms demi-glaze

**Main entrees - \$35 a person for 25 guest or more \$40 a person for under 25 guests**

**Chicken Roulade** stuffed with marinated artichoke, leeks, and fontina cheese topped with white wine and lemon bur blanc pan

**Grilled Carved Lamb** with Verde herb sauce

**New York Strip Steak** basted in butter topped with cognac cremini cream sauce

**Large Sea Scallops** with spring sweet pea puree topped with citrus vignette and micro greens

**Main entrees - \$40 a person for 25 guest or more \$45 a person for under 25 guests**

**Carved Beef Tenderloin Fillet** with red wine reduction

**Sicilian Halibut** with olives, capers, tomatoes, and shallot in white wine beurre blanc

**Handmade Crab Ravioli** with browned butter and garlic

**Main entrees - \$50 a person for under 25 guest \$55 a person for 25 or more guest**

**Seared Duck Confit** with tart cherry cognac gastric

**Prime Rib** with blue cheese and chive compound butter

**Lobster Risotto** with boursin triple cream topped with herb garlic butter scallops and asparagus puree drizzle

**Duos-**

**Grilled Skirt Steak** with whiskey braised caramelized onions

AND

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

**Carved Beef Tenderloin Fillet** with red wine reduction

AND

**Lobster Risotto** with boursin triple cream topped with herb garlic butter scallops and asparagus puree drizzle

### **Vegetarian options:**

***Mediterranean Zucchini Boats*** stuffed with quinoa, olives, red pepper, feta, and tomatoes topped with Greek vinaigrette mushrooms, carrot, spinach, Dijon and farro ancient grain pilaf with a port wine sauce

***Grilled Eggplant Napoleon Stacks*** with peppers, asparagus, yellow squash, and zucchini topped with red pepper Romesco sauce (Vegan)

***Mushroom and Farro Wellington*** - puffed pastry stuffed with red wine and thyme braised mushrooms, carrot, spinach, Dijon and farro ancient grain pilaf with a port wine sauce

***Spring Sweet Pea Risotto*** fresh spring pea puree and parmesan creamy risotto topped with lemon pistachio gremolada

### ***Sides:***

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

Pave Potatoes with thin sliced buttery stacked potatoes with chives

Potato latkes with chive sour cream drizzle

Creamy red skinned mashed potatoes with boursin triple cream

Parmesan crusted smashed fingerling potatoes with bacon onion jam

Baked mac and cheese

Creamy goat cheese or asiago cheese polenta

Asparagus lemon orzo pilaf

Honey butter carrots with white balsamic drizzle and candied pecans

Sautéed French green beans with sliced almonds and brown butter

Broccolini with lemon herbed butter

### ***Sweet treats:***

Bourbon chocolate pecan tart

Chocolate truffle tart with chocolate ganache and fresh blueberry compote whipped cream fool

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

White peach raspberry cobbler topped with vanilla bean ice cream

Hummingbird mini bunt cakes with rich cream cheese icing



**Buffet style:**

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

**Salad / Soup Course:**

**\$65** – 15 portions

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

**Farm Fresh Heirloom Tomato Caprese Salad** with multi varieties tomatoes with fresh mozzarella and balsamic drizzle and basil pistou

**Shaved Asparagus Salad** with shaved asparagus, parmesan , cherry tomatoes, shallot and Meyer lemon vinaigrette

**Cream of Asparagus Soup** (Vegetarian)

**Italian Garden Soup** with ditalini pasta (Vegetarian)

**Creamy Chicken Gnocchi Soup**

**Main course:**

**\$75 each hotel pan** – Feeds 20 guests

**Steakhouse Pork Chops** with lemony shallot and thyme white wine sauce

**Marinated Grilled Pork Loin** with grilled peach bourbon sauce

**Pan Seared Salmon** topped with fresh corn relish with feta, farm fresh corn, cherry tomatoes, red onion with citrus vinaigrette drizzle

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

**Chicken Roulade Pinwheels** stuffed with artichoke, leeks and fontina cheese topped with a white wine pan sauce

**\$85 each hotel pan** – Feeds 20 guests

**Burgundy Wine Pork Loin Medallions** topped with blue cheese crumbles

**Bruschetta Chicken** with chicken breast topped with sun dried tomato pesto topped with fresh tomato, garlic and garlic bruschetta and balsamic drizzle

**Rosemary Beef Fillet Tips** with caramelized onions and mushrooms in a cognac cream sauce

**Goat Cheese Chicken Breast** stuffed with herbed chevre goat cheese, caramelized onion, and wild mushroom with a sherry cream sauce

**Vegetarian options:**

**Mediterranean Zucchini Boats** stuffed with quinoa, olives, red pepper, feta, and tomatoes topped with Greek vinaigrette

**Mushroom and Farro Wellington** with puffed pastry stuffed with red wine and thyme braised mushrooms, carrot, spinach, Dijon and farro ancient grain pilaf with a port wine sauce

**Grilled Eggplant Napoleon Stacks** with peppers, asparagus, yellow squash, and zucchini topped with red pepper Romesco sauce (Vegan)

**Spring Sweet Pea Risotto** fresh spring pea puree and parmesan creamy risotto topped with lemon pistachio gremolada

**Sides:**

**\$ 70 each hotel pan** – Feeds 20 guest

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

Pave Potatoes with thin sliced buttery stacked potatoes with chives

Potato latkes with chive sour cream drizzle

Mashed potatoes with boursin triple cream

Parmesan crusted smashed fingerling potatoes with bacon onion jam

Baked mac and cheese

Creamy goat cheese or asiago cheese polenta

Asparagus orzo pilaf

Honey butter carrots with white balsamic drizzle and candied pecans

Sautéed French green beans with sliced almonds and brown butter

Broccolini 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

Pine Club bow tie pasta salad

***Entree:***

2 different Quiche - Salmon asparagus and a smear of dill cream cheese and another one Veggie 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

Crispy chicken chunks with petite waffles with siracha honey

Baked eggs in vegetable ratatouille with basil pesto drizzle and grilled baguette

Homestyle county sausage gravy with flaky biscuits

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

***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 and lemon curd 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, medium \$225, large \$300

Fruit table display small \$150, medium \$225, 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, pimento cheese with brown sugar bacon

Omelet station -with ham, sausage, bacon, tomatoes, green peppers, red onion, tomatoes, cheddar cheese, swiss cheese

Avocado Toast Bar- with scrambled eggs, shredded cheese, herbed cream cheese, bacon, green onion, sun dried tomatoes, assorted toasted breads and smashed avocado

***BBQ Picnic menu:***

12-hour slow smoked meats

Turkey breast \$16 a person

Pork loin \$18 a person

Beef brisket \$20 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*

*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

**Lunch box menu:** \$19 pick 2 options

### **Sandwiches**

**Home style Meatloaf sandwich** topped with tomato bacon jam and mustard 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)

**Stuffed pepper soup**

**Cabbage roll soup**

**Gumbo**

### ***Gourmet Salads***

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

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

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

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

**Summer berry** with grilled marinated chicken, feta, strawberries, blueberries, candied bacon, pecans, red onion and strawberry vinaigrette

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