

HORS DE VOURS

ASSORTED CANAPES

- SMOKED SALMON MOUSSE WITH CUCUMBER, RED ONION, CAPERS \$3
- WHITEFISH CROSTINI WITH RED ONION, CAPERS AND DILL CREAM \$3
- BBQ PULLED PORK CROSTINI WITH CREAMY POLENTA AND SLAW \$3
- PICKLED VEGETABLE CROSTINI WITH BASIL PESTO, BALSAMIC GLAZE \$3
- HONEY GOAT CROSTINI WITH CHEVRE, APPLE CHUTNEY AND LOCAL HONEY \$3
- BRUCHETTA WITH GRILLED GARLIC BREAD, TOMATO, MOZZARELA AND BALSAMIC \$3

DISPLAYS

- FRESH SEASONAL FRUIT PLATTER WITH SWEETENED CREAM CHEESE (Seasonal) \$2
- ARTISAN CHEESE PLATE WITH HOUSEMADE CRACKERS \$4
- VEGETABLE CRUDITIES WITH FRESH DILL CREAM (Seasonal) \$2
- BAKED BRIE EN CROUTE \$3
- SMOKED SALMON FILET WITH FRESH DILL CREAM, RED ONION, BOILED EGG AND CAPERS \$6
- TOMATO CAPRESE SKEWER WITH BALSAMIC REDUCTION \$3

IN GLASS

- CLASSIC SHRIMP COCKTAIL WITH HOUSEMADE COCKTAIL SAUCE \$6
- ROASTED GOLDEN AND RED BEET SALAD WITH FRESH MOZZARELLA AND BALSAMIC REDUCTION \$4

BREADS AND SPREADS

- A DISPLAY OF ASSORTED BREADS AND CRACKERS WITH A TRIO OF SAVORY SPREADS \$4

HOT HORS DE VOURS

- CRAB CAKES WITH WHITE WINE, WHOLE GRAIN MUSTARD SAUCE \$6
- SALMON CAKES WITH LEMON, DILL AIOLI \$5
- CRAB STUFFED MUSHROOMS WITH LOBSTER CHIVE BEURRE BLANC \$5
- GOURMET MEATBALLS \$3
 - BBQ
 - ASIAN
 - SWEDISH

CHIPS AND DIPS

- ARTICHOKE SPINACH DIP WITH TOASTED PITA POINTS \$3
- COWBOY CAVIAR (BLACK BEAN SALSA) TORTILLA CHIPS \$3
- CHORIZO CHEESE DIP WITH MIXED STONE GROUND TORTILLAS \$3
- GRILLED ONION AND GORGONZOLA DIP WITH GREAT LAKE POTATO CHIPS \$3

PLATED DINNER OPTIONS

TIER 1

PETITE CHAMPAGNE CHICKEN WITH CREAMY SHALLOT CHAMPAGNE SAUCE, PARMESAN RISOTTO
CHAI BRINED PORK TENDERLOIN WITH HARVEST HASH
PENNE BOLOGNESE
VEGETARIAN THAI CURRY

\$20 PER PLATE

TIER 2

ENTRÉE CHAMPAGNE CHICKEN WITH CREAMY SHALLOT CHAMPAGNE SAUCE, PARMESAN RISOTTO
GRILLED SALMON WITH DILL CREAM SAUCE AN PARMESAN RISOTTO
USDA CHOICE NEW YORK STRIP WITH RED SKIN MASHED POTATO
PAN SEARED DUCK WITH DRUNKEN CHERRIES AND CHERRY GASTRIQUE WITH HARVEST HASH

\$29 PER PLATE

TIER 3

LOBSTER TAIL WITH DRAWN BUTTER AND PARMESAN RISOTTO
CRAB CAKES WITH REMOULADE AND PARMESAN RISOTTO
USDA CHOICE FILET MIGNON WITH RED SKIN MASHED POTATO
USDA CHOICE RIBEYE WITH RED SKIN MASHED POTATO

\$43 PER PLATE

*ALL TIERS INCLUDE GOURMET HOUSE SALAD WITH VIDALIA VINAIGRETTE, SEASONAL VEGETABLE
AND NON-ALCOHOLIC BEVERAGES

BANQUET ITEMS

BUSINESS MEETING / BREAKOUT MENU

HOUSE BAKED COOKIES \$2
HOMEMADE BROWNIES \$2
GRANOLA BARS \$1
MUFFINS \$2
MIXED NUTS \$1
CHEX MIX \$1
FRESH SEASONAL FRUIT \$2

BEVERAGE STATION

BOTTLED DRINKS-TEA, WATER, OJ, APPLE JUICE, SODA \$3
COFFEE STATION/TEA STATION

BRUNCH MENU (PLATED)

CHEF CHOICE QUICHE
CHEF CHOICE STUFFED FRENCH TOAST
CAJUN HASH
FRITTATA

\$15 PER PLATE

LUNCH MENU (PLATED)

PENNE BOLOGNESE
STEAK BURGER
WHITEFISH PO BOY
CHICKEN SALAD CROISSANT
GRILLED CHICKEN CEASAR SALAD

\$15 PER PLATE