



➤ *Hors D'oeuvres Gala* ◀

Minimum 50 Guests

Standard

Choice of Six Appetizers

Choice of Six Appetizers and Two Stations

Chicken Salad on wonton crisps with mango salsa
Chilled Hoisin Salmon Skewers
Thai Chicken Lollipops on sugarcane skewers with peanut sauce
Mini Crab Cakes coconut hot mustard
Phyllo Kiss with basil sauce and goat cheese
Potato, Brie & Red Onion Quesadillas with chipotle spiked honey
Asparagus and Mushroom Tarts balsamic syrup, grated grana padano
Antipasti Stix fresh mozzarella, artichoke heart, sun dried tomato and balsamic syrup
Curried Vegetable Spoons
Mushroom and Brie Pops
Yakitori Tuna Skewers wasabi-ginger aioli
Yakitori Beef Skewers
Bruschetta with oven roasted tomatoes & pesto
Gorgonzola and Pear Tart blue cheese and pears in philo dough
Caprese Salad Shooters with petite lemon basil
Pita Chips with roasted red pepper hummus and feta cheese
Gruyere and Caramelized Onion baked in pastry cups
Chicken Tacos fire roasted tomato salsa and micro cilantro

Stations

Hot Cheeses

Gruyere fondue accompanied with pecan crusted baked brie with chipotle honey served with artisan breads

Vegetable Tray

Baby Carrots, Blanched Green Beans, Broccoli, Black Olives, Kaleidoscope of Pepper Ribbons, cherry tomatoes, Celery Stix, Creamy roasted Garlic-Herb Dip

Bruschetta Bar

Rosemary garlic crostinis with caramelized onions, oven roasted tomatoes-olive relish, herbed goat cheese spread and roasted red pepper ratatouille

Domestic Cheese Display

Wisconsin cheddar, Swiss, pepperjack, provolone, and fontina cheese surrounded by seedless red grapes and fresh strawberries, accompanied by sliced French baguettes and assorted crackers



Premium

Choice of Six Appetizers

Choice of Six Appetizers and Two Stations

Prosciutto Wrapped Shrimp with Basil
Citrus Marinated Chicken or Beef Skewers cilantro pesto
Teriyaki Salmon Tacos micro cilantro
Ahi Poke with sesame and cilantro
Ancho Chile Seared Flat Iron Steak mango tortilla salad, orange vinaigrette
Shrimp Shooter avocado mango relish
Mango Lime Scented Shrimp ginger quinoa salad
Sesame Seared Ahi on Wonton Crisps wasabi sauce
Chicken Salad Wontons mango salsa
Gazpacho "shooters"
Avocado Margarita Shrimp Cocktail with tequila, avocado and salsa fresca
Blackened Tuna Cocktail papaya-cucumber relish
Crab & Avocado Martini chipotle aioli, jicama peanut slaw
Pepper Crusted Tenderloin on wonton crisps with mustard sauce and arugula
Rosemary Marinated Lamb Chops
Herb Sliced Lamb Crostini mint mustard sauce & caramelized onions

Stations

Kitchen Cocktails

in miniature plastic martini glasses
Ancho steak mango, tomato, red onion & avocado
Shredded Smoked Chicken apple, slaw, citrus dressing
Garlic Shrimp glass noodles, cilantro, peanuts, Asian dressing

Sushi Bar

Specialty sushi rolls and sashimi including
salmon, spicy tuna, vegetarian and California

Asian Noodle Bar

Soy glazed chicken and ginger beef with
sugar snap peas, sprouts, carrots, mushrooms, broccoli, green onion and cilantro served to you in
miniature Chinese to go boxes filled with sesame udon noodles.

Totally Tuscan

Grilled zucchini & eggplant, roasted red peppers, salami, marinated artichokes and a selection of olives
sun dried tomato and basil pesto torte, accompanied by focaccia and assorted crackers