

Reception

HOT HORS D'OEUVRES

SWEDISH BEEF & PORK MEATBALLS (GF)

HICKORY SMOKED CHICKEN WINGS

choice of buffalo, honey bbq or sweet chili sauce
serviced with celery, carrots, ranch & blue cheese sauces

BACON WRAPPED DATES (GF)

CRISPY VEGETABLE SPRING ROLLS

with sweet chili sauce

CRAB CAKES

finished with lemon Dijon aioli

CHICKEN KABOBS (GF)

PORK POT STICKERS

served with plum sauce

SPANAKOPITA

SMOKED BRISKET BRUSCHETTA

house smoked brisket, french baguette & smoked
pepper relish

WHITE TRUFFLE BAKED MAC & CHEESE (VEG)

BABA GANOUSH STUFFED MUSHROOMS

MINI WILD MUSHROOM TARTELETTE

BLACKENED TENDERLOIN SLIDER

on a house-made roll with horseradish creme

GRILLED CHEESE STATION (CHOOSE TWO)

wild mushroom & Brie, white cheddar & summer
sausage, tomato, basil & fresh mozzarella

ADD A SOUP SHOOTER

tomato basil, Wisconsin beer cheese, or lobster
bisque

COLD HORS D'OEUVRES

BRUSCHETTA

tomato, fresh basil, cotija cheese, extra virgin olive oil &
garlic

CAPRESE SKEWERS (GF)

tomatoes, fresh mozzarella, fresh basil & balsamic
drizzle

PROSCIUTTO WRAPPED GRILL ASPARAGUS (GF)

balsamic drizzle

SMOKED SALMON CROSTINI

lemon dill cream cheese, pickled red onion & capers

AVOCADO TOAST

sliced baguette crostini, avocado, tomato, white truffle
oil & sea salt

SHRIMP SHOOTER (GF)

service with cocktail sauce

DISPLAYED

CLASSIC CRUDITES (GF/VEGAN)

seasonal fresh vegetables with fresh dill & ranch dips

RED PEPPER HUMMUS

with fresh & pickled vegetables, served with naan

WISCONSIN CHEESE BOARD

Wisconsin cheeses served with gourmet crackers &
baquettes

CHARCUTERIE DISPLAY

sliced prosciutto, capicola, soppressata, pickled
vegetables, assorted mustards & gourmet breads

CHEESE & CHARCUTERIE BOARD

Wisconsin cheeses, imported meats, pickled vegetables,
assorted mustards, jams and gourmet breads