

Hor d Oeuvres Reception Menu

Passed Hors D'oeuvres

Station 1

GARDEN SAMPLER

Seasonal Fresh Fruit Kabobs

*Cantaloupe, Honeydew, Pineapple, Assorted berries, Grapes and Other Seasonal Fruits
Accompanied with a Wild Berry Yogurt Dipper*

Tapas Bites

*Kalamata Olive Tapenade, Red Pepper Hummus, and Tomato Bruschetta
Herbal Crostini and Assorted Crackers*

Spinach & Chevre Pinwheels

Baby organic spinach & crumbled chevre in a Sundried Tomato Wrap

Station 2

STOCKYARD

Hot Smoked Beef Tenderloin Morsels

Candied Tomato Relish

Pulled Pork Bouchee

Fennel & Onion Compote

Iron Skillet Chicken Scampi

Roast Garlic Aioli

Rosemary & Wisconsin Cheddar Biscuits

Station 3

LOW COUNTRY

Pan Fried Grit Cakes

Smoked Bacon, Tomato & Green Onion Relish

Hoppin' John Rice Cakes

*Rice & Bean Cakes topped with Smoked Whitefish
Malt Vinaigrette*

Carving Station

Chili-Rubbed Bistro Loin

Grilled and Seasoned with a Sweet Chili Rub

Or

Grilled Flank Steak

Herb and Wine Marinated Flank Steak

Citrus and Sage Roasted Turkey Breast

Slow -Roasted and Carved

Airline Turkey Breast

Or

Mediterranean Chicken Roulade

Baby Spinach, Sun-Dried Tomatoes, Artichoke Hearts, Olives and Mozzarella Cheese

Rolled into Breast of Chicken

Oven Roasted Red Potatoes

Baby Red Potatoes Roasted with Garlic and Fresh Herbs

Or

Roasted Garlic Golden Potatoes

Creamy Yukon Gold Potatoes Blended with Roasted Garlic, Cream and Butter

Assorted European Breads

House-made Baguettes and Boules with Rolled Butter Balls

Seafood Station

Asian-Glazed Salmon

Grilled and Finished with a Plum-Scented Asian Glaze

Or

Tilapia Meunière

Seared and Finished with a Toasted Almond, Brown Butter and Parsley Sauce

Citrus Grilled Asparagus

Marinated and Grilled Spears of Asparagus Finished with Citrus Zest

Old Bay and Wisconsin Cheddar Biscuits

Tender Flaky Biscuits Dusted with Old Bay

Dessert and Coffee Buffet

Assorted Miniature Pastries

Coffee and Tea

Decaffeinated and Regular Coffee

Assorted Teas