

COCKTAIL HOUR SIT DOWN / BUFFET

HAND PASSED HORS D'OEUVRES

Fresh, Handcrafted Presentations, Hand Passed by Our Staff. These are Personally Selected by Our Chef to Give You Only the Best of Each Season. These Can Be Changed Upon Request, or at the Discretion of the Chef

Bacon Wrapped Scallop

Pan Seared Crab Cake
with a Remoulade Sauce

Mexican Chicken Bites
Cubed Cajun Chicken with
Sour Cream, Salsa & Guacamole

Oysters Rockefeller
Atlantic Oysters with Sautéed
Spinach, & Sauce Mornay

Tenderloin Crostini
Shaved Tenderloin, Spinach
Aioli & Pickled Onion on a
Truffle Baguette Chip

Fresh Vegetarian Spring Roll
Hand Rolled Vegetables
with Spicy Soy Sauce

Stuffed Mushroom
Spicy Sausage Stuffed Mushroom Cap

Seasonal Flatbread

STATIONARY HORS D'OEUVRES

Harvest Display is Ready as Your
Guests Arrive & is Replenished
throughout Cocktail Hour

Harvest Display
Our Chef's Selection of
Seasonally Crafted Salads,
Dips, Crackers, & Crostini
paired with a Selection of...

Artisan Cheeses
Cured Quality Meats
Raw & Marinated Vegetables
Locally Sourced Fruits

APPETIZER 1st Course

Roasted Pumpkin & Seared Butternut
Squash Bisque
Topped with Crème Fraîche

SALAD 2nd Course

Wisconsin Cheddar
Baby Greens with Red Onion, English
Cucumber, Avocado, & Fried
Cheddar Cheese

House Salad
Field Greens, English Cucumbers, Red
Onions, Fresh Local Tomatoes, Croutons,
& the Chef's Choice of Seasonal Dressing

ENTRÉE 3rd Course *SELECT THREE*

Chicken Delmonico
Chicken Tenderloin with Artichokes,
Mushrooms, Red Onion, Penne Pasta
& a Cream Sauce

Chicken Milanese
Breaded Chicken, with Lemon, Wine,
Shallots, & Italian Parsley. Finished
with Asiago Cheese, & Spanish Capers

Beef Wellington
Center Cut Tenderloin with a Pate
Duxelle, Wrapped in Puff Pastry

Grilled Salmon
Alaskan Salmon Steak, Finished with
A Lemon, Fresh Dill Béchamel Sauce

Chef's Selection of Vegetarian Meal

Prime Rib
Slow Roasted Certified Angus Beef,
Topped with Fresh Rosemary, Elephant
Garlic, & a Fresh Herb Au Jus

Garlic & Basil Infused Tenderloin
Marinated Filet Mignon,
Grilled to Your Liking

Bronzed Halibut
Pan Bronzed Filet of Halibut
with a Mango Salsa

Roasted Pork Loin
Green Peppercorn & Pink Himalayan Sea
Salt Studded Pork with Fresh Drippings

Seared Sea Bass
Chilean Sea Bass with Prosciutto,
Scallions, Tomato, Garlic,
& Smoked Mozzarella