



Hors D' Oeuvres



List A

Homemade Roasted Garlic Hummus
A fresh blend of chick peas and garlic with crispy baked pita chips

Parmesan Potato Frites
Hand cut fried potatoes sprinkled with shaved parmesan and garlic

Chicken Fingers
Tender chicken strips battered served with traditional honey mustard sauce

Traditional Spanish Chilaquiles
Corn chips tossed with shredded chicken breast in a mild queso sauce

Grilled Tomato & Mozzarella Flatbread
Grilled flatbread with fresh Roma tomato and Maplebrook farms mozzarella sprinkled with basil

Vegetable Quesadillas
Seasonal vegetable quesadillas served with sour cream

Grilled Seasonal Vegetable Skewers
Spicy bacon ranch dipping sauce

List B

Sweet Potato Frites
Fresh cut sweet potato fries served with honey mustard

Spicy Macaroni & Cheese
Green chile and prosciutto spiced with Wisconsin cheddar

Black Angus Burger Sliders
Bite sized portions of beef topped with maple smoked cheddar King Hawaiian rolls

BBQ Pork Sliders
Bite sized portions of slow roasted pork served with Carolina cole slaw

Buffalo Style Chicken Fingers
Tender chicken strips tossed in Buffalo wing sauce served with blue cheese

BLT Sliders
With Nueske's applewood smoked bacon, fresh Roma tomatoes, bibb lettuce

List C

Herb Roasted Chicken
Prestige Farms chicken, caramelized shallot butter

Grilled Lamb Pops

Jumbo Lump Crabmeat Salad
With avocado and grapefruit mojo

Duck Confit Flatbread
Fig jam, Point Reyes blue cheese

Crab Cakes
Jumbo Lump crab served with beurre blanc sauce

Chorizo Stuffed Mushrooms



Pick three from List A and one from List B: \$17 per person

Pick two from list A and three from List B: \$21 per person

Pick one from List A, one from List B, and three from List C: \$25 per person

Pick one from List A, one from List B, and four from List C: \$28 per person

2 Hour Unlimited Buffet Service on Each package
All packages subject to applicable sales tax and 21% gratuity