



~Appetizer Menu~

Skyline Catering

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www.skylinecatering.com

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Are you thinking about having a retirement party or entertaining clients in the office? Maybe you have to plan a grand fundraiser or open house? We can present a casual set up or we can do a formal setup. Whatever your budget may be, we can work with you to please your guests.

Party Appetizer Packages

To make your job easier and give you more of a selection, we have created the following appetizer packages for you. Simply choose the price range/package you prefer and then choose an assortment of your favorite appetizers. Generally, you will get 10-13 appetizer pieces per person when ordering a package deal. For descriptions of all of the following appetizers, please refer to our a la carte page. (VEG=Vegetarian) (V=Vegan) (GF=Gluten Free)(DF=Dairy Free)

Remember, appetizers are meant to be appetizers, not a meal. If you are planning on making the appetizers a meal, please supplement the packages with a couple of stations or some A la carte extra appetizers to make sure your guests get enough to eat.

If you want to import an item from one of the higher priced packages into your selections of a lower priced package, we will need to charge between \$1 and \$2 extra per person.

"Simply Delicious Package" \$15.95 per person

Choose 4 selections from the list below (10-12 bites per person)

PASSED or STATIONARY

- Caprese skewers (baby mozzarella, fresh basil, and ripe tomato with an EVOO olive oil & balsamic drizzle) (VEG)(can be V)(GF)
- Fresh seasonal fruit & berry skewers (VEG) (V) (GF)(DF)
- Bourbon/BBQ glazed meatballs (DF)
- Beer brat bites wrapped in bacon(GF)(DF)
- Applewood bacon wrapped water chestnuts with a teriyaki glaze (DF)

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Appetizers Packages

- Miniature garden tortilla wrap roll ups (with roasted turkey, salami, baked ham, or sliced roast beef)(can be GF)
- Spinach and artichoke stuffed mushroom (VEG) (Can be GF) (Can be V & DF)
- Warm chicken enchilada dip
- Assorted frosted fudge brownie bites (VEG)(can be GF)
- Franks in a blanket
- Bruschetta (VEG)
- Wasabi, truffle or traditional deviled eggs (GF)(VEG)
- Avocado bruschetta(VEG)
- Antipasto Skewers (Can be VEG) (Can be V)(GF)(Can be DF)
- Roasted Marinated fall squash skewers (GF)(VEG)(V)(Can be DF)

STATIONARY ONLY

- Fresh seasonal fruit display (VEG)(V)(GF)(DF)
- Layered taco dip with lemon El Rey chips (VEG)(GF)(V)
- Buffalo boneless chicken wings
- Buffalo chicken dip (hot) (Can be GF)
- Variety of domestic cheese, sausage, and fruit (Can be VEG)(Can be GF)
- BLT dip with pretzel rods (Can be GF)
- Fresh vegetable display with dip (VEG)(GF)(Can be V)(Can be DF)
- Chips, salsa, & guacamole (VEG)(can be V)(Can be GF)(DF)
- Dill pickle dip (Can be V)(GF)(Can be VEG)
- French Onion dip (Can be V)(GF)(Can be VEG)

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Appetizers Packages

"A Step Above Package" \$18.95 per person

Choose 5 selections from either the "Simply Delicious" menu or from the "Step Above" menu; mix and match as you please. (11-13 bites per person)

PASSED or STATIONARY

- Miniature stuffed garden executive roll ups (VEG)(can be GF)(can be V)(Can be DF)
- English cucumbers or toasted baguettes with smoked salmon mousse (GF)
- Chicken or cheese quesadillas (Must be prepared onsite) (Can be VEG)
- Swedish meatballs
- Apple BBQ pork belly bites (GF) (DF)
- Thai chili meatballs
- Italian sausage stuffed mushroom caps (Can be GF) (Can be DF)
- Polish Sausage stuffed mushrooms (Can be GF)
- Bacon wrapped Polish sausage bites
- Meatball bomber baguette (Must be prepared onsite)
- Asparagus, provolone and prosciutto rolls (Can be GF)
- Fresh watermelon, Chevre & balsamic drizzle (VEG)(GF)
- Stuffed reuben wontons with 1000 island aioli
- Assortment of mini sweets (Assorted bars, cheesecakes, cupcakes, cream puffs, éclairs, and other chef choices) (Can be VEG)(Can be GF)(Can be V)
- Jamaican Jerk chicken skewers (can be GF)
- Thai satay chicken skewers
- Mini grilled cheese with tomato basil soup shooter (VEG)(Must be prepared onsite))
- Homemade chicken tenders
- BLT skewers (GF)
- Potato skins filled with cheese & applewood bacon (Can be V)(Can be GF)
- Cheese curds with ranch aioli (Must be prepared onsite)(VEG)
- Spanakopita (VEG)
- Mini Quiche variety (can be VEG)

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Appetizers Packages

STATIONARY ONLY

- Chef's choice artisan cheese and sausage platter (can be VEG)(can be GF)
- Fresh roasted vegetables with a curry dip (VEG) (Can be GF) (Can be V)
- Antipasto display (olive variety, pepper variety, artichoke hearts, Italian cheeses, Genoa, grape tomatoes) (Can be VEG)(GF)(Can be V)

"The Ultimate Package" \$21.95 per person

Choose 6 selections from either the "Simply Delicious," the "Step Above," or the "Ultimate" Packages. Mix and match how you want from the three packages. (11-13 bites per person)

PASSED or STATIONARY

- Toasted parmesan baguettes with sliced tenderloin and horseradish aioli
- Maki rolls (California, Spicy Tuna, or Spicy Crab) (Can be VEG) (GF)
- Seafood stuffed mushroom caps (GF)(Can be DF)
- French onion chicken meatballs (GF)
- Mini pan seared crab cakes with curry aioli
- Warmed or chilled mildly spicy buffalo chicken dip with pita chips (Can be GF)
- Mac 'n cheese min bowls with bacon, buffalo style or bratwurst (can be VEG)
- Quinoa, butternut squash stuffed mushroom caps (VEG)(Can be V) (can be GF)(Can be DF)
- Gulf shrimp with cocktail sauce (GF)
- Cod fry bites with homemade tartar sauce
- Grilled Cajun shrimp with a lime aioli (GF)
- Jerk shrimp with a lime aioli (GF)
- Korean beef or chicken skewers
- Roasted sweet potato with Chevre, cranberry & pistachio (VEG)(GF)(Can be V)
- Arancini (Italian risotto ball with mozzarella cheese & marinara sauce (VEG)
- Flatbread pizza, traditional pepperoni, sausage, three cheese, buffalo chicken, tomato basil, or Mediterranean style (Can be VEG)(Can be GF)(Must be prepared onsite))
- Hibachi tenderloin skewers (Warmed item)

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Appetizers Packages

- Tenderloin bleu cheese skewers (Chilled item) (GF)
- Applewood bacon wrapped scallops (GF)
- Applewood bacon wrapped blue cheese Medjool dates (GF)
- Parmesan toasted baguettes with a choice of smoked salmon mousse, Mediterranean hummus, tenderloin, caramelized onion/cranberry & brie, olive tapenade or reuben toppings (Can be VEG)(Must be prepared onsite))
- Apricot, almond brie bites (VEG)

STATIONARY ONLY

- Assorted mini sandwiches on bakery buns, turkey, ham, and beef (Can be DF)
- Miniature specialty sandwiches on Focaccia bread, Ciabatta, and Croissants. Includes Italian style, roasted veggie, cracked pepper turkey, tarragon chicken salad, and seafood salad. (Can be VEG)(Can be GF)(Can be DF)
- Miniature tenderloin sandwiches made on artisan rolls (add \$4.00 per person)(Can be DF)
- Charcuterie board with cured meats, fancy cheese, fruit (Fresh and dried), nuts, baguettes, mustard, honey, jam and other chef choices (GF)(Can be DF)(Can be VEG)

"Wisconsin Appetizer Package" \$22.95 per person

(11-14 bites per person)

- Wisconsin cheese & sausage board (Can be VEG)(Can be DF)(Can be GF)
- Beer brat bites (GF)
- Warmed pretzel bites with mustard for dipping (VEG)
- Cod fry bites with homemade tartar sauce (Can be GF)
- BBQ/Bourbon meatballs
- Deviled eggs (GF)(VEG)
- Pork schnitzel skewers with a mustard glaze

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Appetizers Packages

À La Carte Cold Appetizers

We suggest 7-10 pieces per person

Assorted Mini Sandwiches (can be GF)(Can be DF) <i>Your choice of Boar's Head roast turkey, baked ham, or roast beef on fresh baked buns (Cut in half) with cheese, lettuce, tomato and condiments on the side</i>	\$42.00 per dozen
Miniature Tenderloin Sandwiches (can be GF)(Can be DF) <i>Roasted tenderloin with lettuce & tomato served on Artisan rolls (Cut in half) with a horseradish aioli on the side</i>	\$65.00 per dozen
Miniature Croissant, Focaccia and Ciabatta Sandwiches <i>Choose from turkey, ham, beef, or homemade tarragon chicken salad, albacore tuna salad, egg salad,, Italian style (Cut in half)</i>	\$48.00 per dozen
Miniature Garden Tortilla Wrap Roll-ups (can be GF) <i>Choice of roasted turkey, baked ham or salami</i>	\$18.00 per dozen
Miniature Stuffed Garden Executive Roll-ups (can be VEG)(can be V)(can be GF) <i>Choice of club, beef, roasted veggies, and baby mozzarella or Italian style</i>	\$22.00 per dozen
Snack Basket <i>Mixture of granola and fruit bars, whole fruit, nuts, specialty chips, cookies, candy bars, etc.</i>	\$2.25 per piece (Please specify how many pieces you would like when ordering)

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À La Carte Cold Appetizers

Domestic Cheese, Sausage, and Grapes Tray (can be VEG) (can be GF) <i>Cheddar, Colby Jack, chef's choice, and Artigiano Classico with traditional Summer sausage, crackers & grapes</i>	\$45.00 Sml 8-12 people 2 pounds \$79.00 Md 15-20 people 4 pounds \$129.00 Lg 30-50 people 7 pounds
Artisan Cheese & Sausage Tray (can be V) (can be GF) <i>Chef's choice of four premium award winning cheeses, two sausages, and grapes served with toasted baguettes and gourmet crackers.</i>	\$65.00 Sml 8-12 people 2 pounds \$109.00 Md 15-20 people 4 pounds \$139.00 Lg 30-50 people 7 pounds
Charcuterie Display <i>Chef's choice of premium meats, cheeses, nuts, berries, specialty items, jam, mustard and baguettes.</i>	\$75.00 Sml 8-12 people 2-3 pounds \$129.00 Md 15-20 people 5 pounds \$199.00 Lg 30-50 people 10 pounds
Antipasto Tray (can be VEG)(can be V)(GF) <i>Variety of olives, peppers, baby mozzarella, cured sausages, grape tomatoes, artichoke hearts and prosciutto wrapped asparagus, sprinkled with olive oil and grated parmesan cheese.</i>	\$45.00 Sml 8-12 people \$79.00 Md 15-20 people \$129.00 Lg 30-50 people
Vegetable Display with Ranch Dip (VEG)(Can be V) <i>Variety of carrots, celery, cherry tomatoes, pea pods, cucumbers, broccoli and yellow squash served with ranch dip.</i>	\$42.00 Sml 8-12 people \$65.00 Md 15-20 people \$99.00 Lg 30-50 people

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À La Carte Cold Appetizers

Roasted Vegetable Tray with Curry Dip (VEG) (Can be V) <i>Fire roasted asparagus, carrots, portabella mushrooms, broccoli, and summer squash and red bell peppers served with curry dip</i>	\$49.00 Sml 8-12 people \$85.00 Md 15-20 people \$149.00 Lg 30-50 people
Fresh Seasonal Fruit Tray (GF)(VEG)(V) <i>We pick the best fruits of the season and arrange them in a nice display. Served with a lemon honey yogurt dip</i>	\$39.00 Sml 8-12 people 4-5 pounds \$75.00 Md 20-30 people 9-10 pounds
Dill Pickle Dip with Premium Pretzels or Chips(VEG)	\$22.00 (per dozen=2#)
French Onion Dip with Kettle Chips	\$18.00 (per dozen=2#)
Buffalo Chicken Dip with Pita Chips or Tortilla Chips (Can be GF)	\$28.00 (per dozen=2#)
Taco Tray with Lemon El Rey Chips (VEG)(Can be GF) <i>Layered taco dip served with El Rey lemon seasoned chips</i>	\$29.00 Sml 8-12 people \$52.00 Md 15-25 people
BLT Dip with Pretzel Rods <i>Delicious dip filled with sweet applewood bacon and served with premium pretzel rods</i>	\$29.00 Sml 8-12 people \$52.00 Md 15-25 people
Chips, Salsa & Guacamole (Can be GF)(Can be V)(VEG) <i>Seasoned El Rey chips with salsa and homemade guacamole</i>	\$45.00 Sml 8-12 people \$69.00 Md 15-20 people \$119.00 Lg 30-50 people
Assorted Cookies and Brownies	\$1.75 each

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À La Carte Cold Appetizers

Mini Frosted Fudge Brownie Bites \$12.00 per dozen
Topped with different fun toppings

Assorted Dessert Bars \$2.50 each
Lemon, caramel apple, strawberry cheesecake and other seasonal flavors

Assorted Mini Sweets (includes 3-4 minis per person) \$4.95 per person
(P)(VEG)(C)
Sweets may include cream puffs, éclairs, fudge brownie bites, mini cheesecakes, mini specialty cupcakes minibars, and chocolate-covered strawberries and other chef choices

**NOTE: Unless otherwise noted, prices for all
of the below appetizers are per one dozen pieces.**

**(P) indicates good for passing, (VEG) indicates vegetarian, (V) indicates vegan and
(GF) indicates gluten free, (DF) indicates dairy free**

Large Gulf Shrimp w/ Cocktail Sauce (P)(GF)(DF) \$29.00
Perfectly cooked and peeled, served with homemade cocktail sauce

Seafood Dip (P) \$25.00
Homemade seafood spread served with specialty crackers

Smoked Salmon Mousse (P) \$25.00
Delicious homemade mousse served with parmesan toasted baguettes

English Cucumbers (P) \$25.00
Topped with smoked salmon mousse or Mediterranean hummus

Fruit Kabobs (P)(V)(VEG)(GF)(DF) \$18.00
Seasonal fresh fruit and berry skewers

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À La Carte Cold Appetizers

Fresh Watermelon, Chevre, & Balsamic (VEG)(GF) <i>Sweet watermelon topped with goat cheese and aged balsamic</i>	\$21.00
Caprese Skewers (P)(can be V)(VEG)(GF) <i>Baby mozzarella, fresh basil, and ripe tomato with a seasoned EVOO olive oil & balsamic drizzle</i>	\$21.00
Fall Squash Skewers (P)(can be V)(VEG)(GF)(DF) <i>Roasted Butternut & Acorn squash skewered with cranberry</i>	\$21.00
Bruschetta (P) (VEG) <i>Toasted baguettes with fresh tomato, basil, parmesan cheese and balsamic vinegar</i>	\$18.00 per dozen
Avocado Bruschetta (P) (VEG)	\$22.00 per dozen
Whole Smoked Salmon (GF)(DF) <i>Served with cherry peppers, cucumber slices, and caper dip and crackers</i>	\$195.00 (Average size 5-7 pounds; serves 30-50 guests)
BLT Skewers (P)(GF)(C) <i>Sweet applewood bacon, ripe tomato, romaine and a turmeric honey aioli</i>	\$21.00
Asparagus, Provolone, & Prosciutto Rolls (P)(GF)(C) <i>Cured prosciutto ham wrapped around provolone cheese and roasted asparagus</i>	\$28.00
Maki Rolls (GF)(Can be VEG)(C)(DF) <i>Maki roll pieces with spicy tuna, California, & spicy crab served with a dash of soy & wasabi</i>	\$28.00

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À La Carte Cold Appetizers

Tenderloin Bleu Cheese Skewers (P)(C)(GF) \$36.00

Thin sliced tenderloin rolled & stuffed with bleu cheese & horseradish

Tenderloin Baguettes (P)(C) \$39.00

Parmesan toasted baguettes with thin sliced tenderloin and a fresh garlic & horseradish aioli

Deviled Eggs (P)(VEG)(GF)(C) \$18.00

Wasabi, truffle, chipotle or traditional style

Antipasto Skewers (P)(Can be V)(Can be DF) \$21.00

Cured sausage, artichoke heart, kalamata olive, roasted red pepper and aged parmesan cheese

BLT Canapes \$24.00

One bite, open-faced BLT sandwiches with aioli, perfectly fried bacon, oven roasted tomato, and romaine lettuce chiffonade. An elegant take on a familiar taste!

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À La Carte Cold Appetizers

À La Carte Hot Appetizers

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NOTE: All Appetizer prices are per one dozen pieces unless otherwise noted.

Seafood Mushrooms (P) \$27.00

Delicious button mushrooms stuffed with our seafood blend

Italian Sausage Stuffed Mushrooms (P) \$24.00

Italian sausage & cheese stuffed button mushrooms

Polish Sausage Stuffed Mushrooms (P) \$25.00

Tender mushrooms stuffed with fresh Polish sausage, cream cheese and seasonings

Spinach and Artichoke Stuffed Mushrooms \$24.00

(P)(VEG)(GF)

Fresh spinach, hearts of artichoke, and cheese stuffed in a plump button mushroom

Mac 'n Cheese Mini Bowls (P)(Can be VEG) \$30.00

Served with bacon or bratwurst pieces or buffalo style (bleu cheese & buffalo sauce)

Bourbon / BBQ Glazed Meatballs (P)(DF) \$18.00

Perfectly baked meatballs smothered in our own sauce

Swedish Meatballs (P) \$18.00

Tender meatballs with homemade Swedish sauce

Thai Chili Meatballs (P)(DF) \$18.00

Thai chili seasoned meatballs

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À La Carte Hot Appetizers

French Onion Chicken Meatballs (P)(GF) \$26.00

Tender meatballs made with chicken, house-made french onion soup, & melted swiss cheese.

Meatball Bomber Crostini \$28.00

Tender meatballs made with chicken, onion & melted cheese.

Beer Brat Bites Wrapped in Bacon (P)(GF)(DF) \$26.00

Local homemade cheddar brats wrapped in sweet applewood bacon and cooked to a sizzling perfection and served with dipping mustard

Polish Sausage Bites Wrapped in Bacon (P)(GF)(DF) \$26.00

Local homemade Polish Sausage wrapped in sweet applewood bacon and served with dipping mustard

Buffalo Boneless Chicken Wings (DF) \$24.00

Perfectly cooked to a tender fall off the bone style served with celery & ranch dressing

Applewood Bacon Wrapped Water Chestnut (P)(can be \$23.00

GF)(DF)

Crisp water chestnut wrapped in sweet applewood bacon, baked perfectly and topped with a teriyaki glaze. Our most popular appetizer

Bacon Wrapped Sea Scallops (P)(GF)(DF) \$32.00

Sea scallops wrapped in bacon with a teriyaki drizzle

Apple BBQ Pork Belly Bites (P)(GF)(DF) \$18.00

Boar's Head pork belly, cut thick and glazed with our homemade apple BBQ sauce.

Roasted Sweet Potato (P)(VEG)(GF)(CAN BE V) \$24.00

Topped with chevre cheese, cranberries, honey & pistachio

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À La Carte Hot Appetizers

Arancini (VEG) \$39.00

Italian risotto ball with mozzarella & marinara

Apricot Pastry Bites (P)(VEG) \$25.00

Apricot, brie cheese, and toasted almonds in a pastry cup (can be done with raspberry or pear as well)

Spanakopita (V) \$26.00

Filo dough stuffed with spinach and feta cheese, baked golden brown

Potato Skins (P) (Can be V) \$24.00

Miniature baked potato skins filled with Wisconsin cheddar cheese and crumbled sweet applewood bacon served with sour cream and salsa

Toasted Baguettes (For attended parties only) (P)(Can be VEG) \$24.00

Parmesan toasted baguettes with choice of smoked salmon mousse, Mediterranean hummus, tenderloin, caramelized onion/cranberry & Brie, olive tapenade or reuben toppings

Flat Bread Pizza Squares (P)(Veg)(Only served at attended parties) \$23.00

Italian sausage, pepperoni, three cheese, buffalo chicken, Mediterranean style, or tomato basil

Miniature Quiche (P)(Can be V) \$24.00

Variety of miniature quiche in a pastry shell

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À La Carte Hot Appetizers

Homemade Chicken Tenders (DF) \$22.00

Hand-breaded and served with BBQ sauce, ranch, or honey mustard sauce

Chicken Quesadillas (P) \$26.00

Miniature quesadillas with chicken, cheese, and cilantro served with sour cream & salsa

Chicken Enchilada Dip (warmed) \$28.00

Shredded chicken and green chilis in housemade mole sauce and cream cheese topped with melted Monterey jack cheese, sliced green onions and black olives, served with El Rey chips

Korean Beef or Chicken Skewers (P)(Can be GF)(DF) \$26.00

Tender beef or chicken with a Korean marinated on a skewer

Hibachi Beef (P) \$30.00

Tenderloin beef wrapped around red pepper, green onion, and mozzarella cheese, topped with a teriyaki glaze

Franks in a Blanket (P) \$22.00

Miniature smokies wrapped in a puff pastry served with mustard

Jamaican Jerk Chicken Skewers (P)(Can be GF)(DF) \$26.00

Grilled jerk seasoned chicken breast with a citrus aioli

Thai Chicken Skewers (P) \$26.00

Grilled chicken breast with a mildly spicy Thai peanut sauce

Jamaican Jerk Shrimp (P)(Can be GF)(DF) \$31.00

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À La Carte Hot Appetizers

Large gulf shrimp jerk seasoned and served with citrus aioli

Cajun Shrimp (P)(Can be GF)(DF) \$31.00

Jumbo shrimp lightly Cajun dusted and broiled with lime aioli

Crab Cakes (P) \$31.00

Miniature crab cakes served with a tangy curry aioli

Mini Grilled Cheese Shooter (P)(For attended parties only) \$30.00

Grilled cheese triangle with tomato basil soup shot

Short Rib Skewer (P)(DF) \$34.00

Slow-roasted tender short rib and red potato bite with a Nashville BBQ glaze

Cod Fry Bites (P) \$22.00

Deep-fried cod loin bites served with our homemade tartar sauce

Stuffed Reuben Wontons \$28.00

Fried wontons filled with corned beef, Swiss cheese, sauerkraut, and served with a 1,000 island aioli

Wisconsin Cheese Curds (GF)(Only at attended parties) \$15.00

Breaded warm cheese curds with chipotle aioli for dipping

Roasted Sweet Potato (P)(VEG)(GF)(Can be V) \$24.00

Topped with chevre cheese, cranberries, honey & pistachio

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À La Carte Hot Appetizers

Pork Schnitzel Bites**\$28.00**

This German inspired appetizer is bite-size pork loin chunks breaded and fried to perfection and served with stone ground mustard sauce!

Beef Wellington Bites**\$32.00**

Tender beef and mushroom duxelle wrapped in flaky puff pastry and topped with our house-made sweet onion marmalade.

Fried mac & Cheese Fritters**\$26.00**

Served with ranch dip or tomato jam

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À La Carte Hot Appetizers

Appetizer Stations

Interactive Fun Food Stations

(for appetizers, dinner or late night food!)

This is a different and unique way to treat your guests to dinner or add to your delicious appetizer package. Keep in mind that doing stations is like a combination of small plate dining and food trucks. It is meant for each guest to enjoy a variety and is purposely a little slower paced so you can enjoy the interactive stations and full experience. For appetizer parties, if ordering appetizer stations only, you must order a minimum of two (we suggest three). When doing stations for your dinner we require you to order a minimum of three (we suggest at least four). For wedding reception late night food we suggest only one station. There will be a \$50.00 per station chef charge to have one of our professional chefs personally attend to each station. All stations are based on a 1.5 hour serving time.

Carving Station \$13.50 per person

Choose two from roasted tender pork loin, garlic & herb marinated pork tenderloin, Baked Virginia ham, roasted turkey breast, slow-cooked tri-tip roast, corned beef, marinated flank steak, beef tenderloin, or prime rib (\$6.00 per person extra. Served with artisan rolls, au jus, gravy, chimichurri, horseradish sauce, Dijon & stone ground mustard.

Slider Station \$12.50 per person

Prime beef burgers, Philly cheese steak, meatball bombers, BBQ pulled pork, BBQ pulled chicken, sloppy Joes, and chipotle black bean burgers (Choose 3) all served on Artisan specialty buns.

Street Taco & Quesadilla Station \$12.00 per person

Skirt steak & seasoned chicken (add shrimp for \$2.00 extra per person) sauteed and served with lime, white onion, cilantro, pico de gallo, salsa verde, salsa roja, mini corn, or flour soft shells. Plus fresh-made cheese quesadillas.

Nacho Grande Station \$12.00 per person

(substitute Tater Tots for a “Totcho” Station)

Seasoned ground beef and chicken, queso cheese, shredded Monterey Jack cheese blend, fresh pico de gallo, black olives, green onions, sour cream, jalapenos, salsa roja and salsa verde served with freshly made corn chips.

Mac N Cheese Station \$12.00 per person

Our own homemade three cheese cavatappi mac n cheese served with your choice of toppings....Southwest seasoned chicken, BBQ pulled pork, Kielbasa, applewood smoked bacon, (add shrimp for \$2.00 extra per person), Gorgonzola cheese, buffalo hot sauce, crushed chili Fritos, green onions, pico de gallo, truffle oil, jalapenos & broccoli florets.

Appetizer Stations

Mashed Potato Station \$12.00 per person

Start with a dish of our buttery mashed russets or our delicious mashed sweet potatoes and then add some or all of the following toppings...Butter, sour cream, shredded Monterey Jack cheese, gorgonzola cheese, brown sugar, chopped nuts, green onions, broccoli florets, buttered corn, our homemade chili, applewood smoked bacon, Kielbasa, hot sauce, ranch dressing, beef gravy, pico de gallo, jalapenos & ground pepper.

Baguette Station \$12.00 per person

Fresh toasted baguettes served the following styles...Bruschetta with tomato, basil, garlic, parmesan cheese, olive oil and balsamic vinegar. Reuben with corned beef, sauerkraut, 1000 island & Swiss cheese. (Attended parties only) Tenderloin cooked medium rare to medium topped with horseradish sauce. Roasted red pepper hummus with finely diced Mediterranean veggies. Smoked salmon mousse with dill. Caramelized onion with cranberry & brie cheese. (for attended parties only) Olive tapenade.

Charcuterie Station \$8.50 per person

A variety of sliced cured meats, soft & hard cheese options, roasted veggies, Jams & mustards, fresh breads, nuts & dried & fresh fruits.

Fresh Salad Station \$13.00 per person

Strawberry gorgonzola salad with raspberry vinaigrette, Caesar salad with croutons & Caesar dressing, Asian Mandarin salad with sesame ginger vinaigrette, Roasted chilled vegetables with our curry citrus dip, Caprese salad with baby mozzarella, fresh basil and cherry tomatoes, Broccoli & cauliflower salad with smoked applewood bacon, Fresh seasonal fruit display and fresh bakery rolls & butter.

Pasta Station \$14.50 per person

Choose either penne or farfalle pasta and have our chef create a pasta dish for you featuring the following toppings...Grilled chicken breast, Italian sausage, steamed broccoli, mushrooms, squash blend, tomatoes, sundried tomatoes, asparagus, green onions, red onions, kalamata olives, Parmesan cheese. Then choose your sauce from marinara, traditional Alfredo, red bell pepper pesto Alfredo or vodka sauce.

All Beef Hotdog Station \$9.50 per person

Start with premium all beef dogs with regular or poppy seed buns, then choose from the following toppings...Homemade beef chili, Shredded Monterey Jack cheese, Queso cheese, diced onions, coleslaw, pickle spears, sweet pickle relish, tomatoes, sport peppers, yellow mustard, spicy brown mustard, ketchup, celery salt, shredded lettuce, chopped smoked applewood bacon, ranch dressing, jalapenos, BBQ sauce.

Pizza Station \$7.00 per person

A full pizza station with our homemade flatbread pizzas to include Pepperoni, Italian sausage, three cheese, buffalo chicken and bruschetta pizzas

Appetizer Stations