



MENU

APPETIZERS

BLACK AND BLUE CANAPE

Blackened tenderloin, blue cheese mousse garnished with scallion

BUFFALO CHICKEN MINI PIZZA

Shredded chicken in our homemade buffalo sauce in a light and flaky tart topped with a ranch drizzle.

TARRAGON CHICKEN CIKE CUP

Rotisserie chicken seasoned with tarragon served in a cucumber cup

AHI TUNA WONTON

Ahi tuna, Asian slaw, spicy aioli

MINI CRAB CAKES

House-made crab cakes with sriracha aioli

THREE CHEESE ARANCINI

Robust Marinara, three cheese, deep fried risotto spheres

PARM ROSEMARY FRIT CONE

Fries sprinkled with rosemary and parmesan

*See Dinner Stations for
details on Entrees*

CHICKEN & PORK STATION



SEARED STATLER CHICKEN

GRILLED 4OZ CHICKEN BREAST

PORK TENDERLOIN

SAUCES

*Dijon Cream Sauce, Sweet Grape
Chicken Veloute & Cherry Demi*

SIDES



*Roasted Yukon Golds
Bruschetta Green Beans*

A decorative gold-colored frame with a slightly irregular, hand-drawn appearance. It is adorned with greenery: a branch with large, rounded leaves on the left side and another branch with smaller, more delicate leaves on the right side. The background is a solid dark grey.

SALAD STATION

GARDEN SALAD

*Mixed Greens, cucumber, tomato, carrot and
crouton with a choice of dressing*

CAESAR SALAD

Romaine, Parmesan, croutons and Caesar dressing

WATERMELON MINT SALAD

*Watermelon, mint, feta, arugula, almonds
served with a shallot and sherry vinaigrette*



BEEF STATION

SLICED BEEF TENDERLOIN

BRAISED BEEF SHORT RIBS

SAUCES

*Red Wine Demi
& Driftless Glenn Shallot Cream*

SIDES

*Garlic Herb Mashed Potatoes
Glazed top Carrots*



SALMON STATION

ROASTED SALMON

SAUCES

Artichoke Tomato Confit (gf,df)

Lemon Cream

SIDES

Wild Rice Blend

*Seasonal Saute and Grilled
Vegetables*





DESSERT STATION

MINI FRUIT CRUMBLES:
Strawberry & Peach

LEMON MOUSSE SPOONS
with berry garnish

DARK CHOCOLATE MOUSSE

CHEESECAKE TARTS

COOKIE & MILK SHOOTERS

MINI ROOT BEER FLOATS
(\$1.00 per person upsell)

