Appetizer Trays

**Domestic Cheese Display**
Includes Colby, Cheddar, Provolone, CoJack, & Swiss, served with crackers.

- Extra Small, serves 12 guests $29
- Small, serves 25 guests $46
- Medium, serves 50 guests $70
- Large, serves 75 guests $115

**Domestic & Imported Cheese Display** $190
Domestic cheeses with a selection of artesian cheeses, served with crackers. Serves 50 guests.

**Sliced Meat Tray**
Includes a selection of freshly sliced deli meats.

- Small, serves 24 guests $40
- Medium, serves 40 guests $68
- Large, serves 55 guests $86
- Add 24 fresh baked tea buns and condiments $98

**Sub Sandwich Platters** $58
Each sub platter features 24 pieces and serves approximately 12-16 guests. Choose from one of the following options:

- **American Sub Platter:** Ham, turkey, cheddar, provolone, lettuce, tomato and onion.
- **Italian Sub Platter:** Ham, salami, capicola ham, cheddar, provolone, lettuce, tomato and onion.
- **Vegetable Sub Platter:** Hummus, provolone, lettuce, spinach, tomato, onions, sliced cucumbers & peppers.
- **Assorted Sub Platter:** Includes 3 pieces of Vegetable, 9 pieces of Italian, 12 pieces of American.
# Appetizer Trays

<table>
<thead>
<tr>
<th>Appetizer Trays</th>
<th>Quantity</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>Antipasto Platter</strong></td>
<td>Small: 25 g</td>
<td>$68.00</td>
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<tr>
<td></td>
<td>Large: 50 g</td>
<td>$136.00</td>
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<tr>
<td></td>
<td>Hard salami, Kalamata olive, cherry tomato, artichoke, basil, mozzarella cheese, with hummus and tzatziki sauce.</td>
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<tr>
<td><strong>Smoked Salmon Platter</strong></td>
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<td>$250.00</td>
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<td></td>
<td>Fresh smoked salmon with traditional accompaniments and crackers, serves 50 guests.</td>
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<tr>
<td><strong>Sushi Platter</strong></td>
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<td>$60.00</td>
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<td></td>
<td>Includes 64 rolls, spicy tuna rolls, Philadelphia rolls, and California rolls, serves 50 guests.</td>
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<tr>
<td><strong>Southwestern Relish Tray</strong></td>
<td></td>
<td>$62.00</td>
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<td></td>
<td>Tortilla chips, corn relish, scallop ceviche, pico de gallo, and black bean-avocado salad, serves 25 guests.</td>
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<tr>
<td><strong>Mediterranean Platter</strong></td>
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<td>$48.00</td>
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<td></td>
<td>Pita chips with spicy feta hummus and tzatziki sauce, serves 25 guests.</td>
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<tr>
<td><strong>Mexican Party Platter</strong></td>
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<td>$25.00</td>
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<td></td>
<td>Tortilla chips with salsa, taco sour cream dip, and con queso sauce, serves 25 guests.</td>
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<tr>
<td><strong>Fruit Pizza</strong></td>
<td></td>
<td>$40.00</td>
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<td></td>
<td>Sugar cookie crust with cream cheese icing and assorted cut fruit, sliced into 48 pieces.</td>
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<tr>
<td><strong>Vegetable Pizza</strong></td>
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<td>$36.00</td>
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<td></td>
<td>Pastry crust with ranch cream cheese icing and assorted veggies, sliced into 48 pieces.</td>
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<tr>
<td><strong>Deviled Eggs</strong></td>
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<td>$12.00</td>
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<td></td>
<td>Homemade deviled eggs, includes 24 halves.</td>
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<tr>
<td><strong>Grilled Crudite Platter</strong></td>
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<td>$170.00</td>
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<td></td>
<td>Grilled vegetable crudite served with spicy feta spread, serves 50 guests.</td>
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<tr>
<td><strong>Fresh Vegetables with Ranch Dip</strong></td>
<td>Small: 12 g</td>
<td>$22.00</td>
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<tr>
<td></td>
<td>Large: 25 g</td>
<td>$45.00</td>
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<tr>
<td><strong>Fresh Cut Fruit Bowl</strong></td>
<td>Small: 25 g</td>
<td>$62.50</td>
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<tr>
<td></td>
<td>Medium: 50 g</td>
<td>$25.00</td>
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<tr>
<td></td>
<td>Large: 75 g</td>
<td>$187.50</td>
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<td></td>
<td>Add Honey Dipping Sauce (20oz)</td>
<td>$7.00</td>
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**Hot Appetizers**

**Chicken Wings**  
48 count  $45.00  
Choice of teriyaki, Caribbean jerk, mesquite smoked or buffalo. Buffalo wings served with celery sticks and blue cheese dressing.

**Meatballs**  
48 count  $30.00  
Choose from either BBQ or sweet & sour sauces.

**Swedish Meatballs**  
48 count  $55.00  
Homemade Swedish meatballs.

**Egg Rolls**  
48 count  $60.00  
Mini vegetarian egg rolls served with sweet & sour sauce.

**Cheese Ravioli**  
48 count  $42.00  
Breaded cheese raviolis, served with marinara sauce.
Hot Small Plate Appetizers

50 piece minimum per appetizer selection. Priced by each piece.

**Sesame Ginger Shrimp**  
$4.00 per piece  
Sesame ginger shrimp skewers with lemongrass and citrus ponzu.

**Blackened Whitefish Cakes**  
$4.00 per piece  
Pepper seared Lake Superior whitefish cakes with a lemon dill mayonnaise.

**Smoked Salmon Wonton**  
$4.00 per piece  
Hand folded wontons filled with smoked salmon and cream cheese, served with citrus ponzu.

**Sweet & Sour Shrimp**  
$5.00 per piece  
Crispy rice paper wrapped shrimp served with a Thai sweet chili sauce.

**Caribbean Chicken Slider**  
$5.00 per piece  
Petite pulled chicken sliders smothered in an authentic Caribbean jerk sauce.

Appetizer Packages

Minimum 25 guests per package/station.  
Butler service available at $20 per server with a minimum of two servers.

**Miniature Flatbread Assortment**  
$13.00 per person  
Includes shrimp-pesto goat cheese, steak-provolone-smoked tomato, lobster-brie-alfredo, chicken-cheddar-barbeque, and basil-tomato-fresh mozzarella.

**Grilled Satay Assortment**  
$15.00 per person  
Includes pineapple pork with sweet chili sauce. Thai beef with green curry, sesame chicken with Thai peanut, and fresca with fresh mozzarella, cherry tomatoes and basil pesto.

**Chilled Seafood Assortment**  
$17.00 per person  
Assortment of smoked fish and shellfish, cocktail shrimp, crab claws, oysters on the half-shell, and an assortment of sushi rolls.
Cold Small Plate Appetizers

Priced per piece, with a 50 piece minimum per appetizer selection.

**Antipasto Skewer**
Hard salami, Kalamata olive, cherry tomatoes, artichoke, basil, mozzarella cheese and balsamic glaze. **$4.00 per piece**

**Tomato Bruschetta**
Garden fresh tomatoes, red onion, garlic and basil atop fresh Mozzarella and grilled baguette. **$4.00 per piece**

**Vegetable Cup**
Assorted fresh vegetables with ranch dressing. **$3.50 per piece**

**Smoked Lake Trout Canape**
Smoked Lake Superior lake trout on a wild rice blini, topped with pico de gallo. **$4.00 per piece**

**Nova Scotia Bagel and Lox**
Miniature bagels topped with Nova Scotia cured salmon and a caper cream sauce. **$5.00 per piece**

**Pepper Seared Ahi Tuna**
Fresh pepper crusted tuna, sushi rice, Wasabi tobiko, and pickled ginger. **$5.00 per piece**

**Leek and Goat Cheese Tart**
Savory tart shells filled and baked with leeks and goat cheese and topped with a micro green salad. **$4.00 per piece**

**Beef and Blue Crostini**
Spicy grilled flank steak, Gorgonzola cream cheese, and crisp Ciabatta. **$5.00 per piece**
**Snacks**

**Housemade Bulldog Chips**
- Serves 12-15 guests
- Half Order $12.00
- Full Order $25.00
- Serves 24-30 guests

House made kettle chips with your choice of Parmesan, ranch, Cajun, or salt & vinegar flavors.

- **Pita Chips** $10.00 per pound
- **Tortilla Chips** $9.00 per two pounds
- **Ripple Potato Chips** $8.00 per pound
- **Gardonetto Snack Mix** $20.00 per two pounds
- **Pretzel Minis** $6.00 per pound
- **Popcorn** $9.00 per 12oz
- **String Cheese** $1.00 each
- **Packaged Granola Bars** $1.35 each

**Dips**

Sold by the pint, serves approximately 12-15 guests.

- **Salsas Picante** $5.00
- **Nacho Cheese Sauce** $5.00
- **Onion Dip** $6.00
- **Ranch Dip** $7.00
- **Spicy Feta Hummus** $13.50
- **Tzataiki Sauce** $7.00