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: $16

**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

### Antipasto Platter
- Small, Serves 25 guests: $68.00 each
- Large, Serves 50 guests: $136.00 each

Hard salami, Kalamata olive, cherry tomato, artichoke, basil, mozzarella cheese, with hummus and tzatziki sauce.

### Smoked Salmon Platter
- $250.00 each

Fresh smoked salmon with traditional accompaniments and crackers, serves 50 guests.

### Sushi Platter
- $60.00 each

Includes 64 rolls, spicy tuna rolls, Philadelphia rolls, and California rolls, serves 50 guests.

### Southwestern Relish Tray
- $70.00 each

Tortilla chips, corn relish, scallop ceviche, pico de gallo, and black bean-avocado salad, serves 25 guests.

### Mediterranean Platter
- $48.00 each

Pita chips with spicy feta hummus and tzatziki sauce, serves 25 guests.

### Mexican Party Platter
- $25.00 each

Tortilla chips with salsa, taco sour cream dip, and con queso sauce, serves 25 guests.

### Fruit Pizza
- $43.00 each

Sugar cookie crust with cream cheese icing and assorted cut fruit, sliced into 48 pieces.

### Vegetable Pizza
- $36.00 each

Pastry crust with ranch cream cheese icing and assorted veggies, sliced into 48 pieces.

### Deviled Eggs
- $12.00 each

Homemade deviled eggs, includes 24 halves.

### Grilled Crudite Platter
- $170.00 each

Grilled vegetable crudite served with spicy feta spread, serves 50 guests.

### Fresh Vegetables with Ranch Dip
- Small, serves 12 guests: $22.50 each
- Large, serves 25 guests: $45.00 each

### Fresh Cut Fruit Bowl
- Small, serves 25 guests: $62.50 each
- Medium, serves 50 guests: $125.00 each
- Large, serves 75 guests: $187.50 each

Add Honey Dipping Sauce (20oz): $7.00 each
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.

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sesame Ginger Shrimp</strong></td>
<td>$4.00 per piece</td>
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<tr>
<td>Sesame ginger shrimp skewers with lemongrass and citrus ponzu.</td>
<td></td>
</tr>
<tr>
<td><strong>Blackened Whitefish Cakes</strong></td>
<td>$4.00 per piece</td>
</tr>
<tr>
<td>Pepper seared Lake Superior whitefish cakes with a lemon dill mayonnaise.</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Salmon Wonton</strong></td>
<td>$4.00 per piece</td>
</tr>
<tr>
<td>Hand folded wontons filled with smoked salmon and cream cheese, served with citrus ponzu.</td>
<td></td>
</tr>
<tr>
<td><strong>Sweet &amp; Sour Shrimp</strong></td>
<td>$5.00 per piece</td>
</tr>
<tr>
<td>Crispy rice paper wrapped shrimp served with a Thai sweet chili sauce.</td>
<td></td>
</tr>
<tr>
<td><strong>Caribbean Chicken Slider</strong></td>
<td>$5.00 per piece</td>
</tr>
<tr>
<td>Petite pulled chicken sliders smothered in an authentic Caribbean jerk sauce.</td>
<td></td>
</tr>
</tbody>
</table>

## Appetizer Packages

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

<table>
<thead>
<tr>
<th>Appetizer Package</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Miniature Flatbread Assortment</strong></td>
<td>$13.00 per person</td>
</tr>
<tr>
<td>Includes shrimp-pesto goat cheese, steak-provolone-smoked tomato, lobster-brie-alfredo, chicken-cheddar-barbeque, and basil-tomato-fresh mozzarella.</td>
<td></td>
</tr>
<tr>
<td><strong>Grilled Satay Assortment</strong></td>
<td>$15.00 per person</td>
</tr>
<tr>
<td>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.</td>
<td></td>
</tr>
<tr>
<td><strong>Chilled Seafood Assortment</strong></td>
<td>$17.00 per person</td>
</tr>
<tr>
<td>Assortment of smoked fish and shellfish, cocktail shrimp, crab claws, oysters on the half-shell, and an assortment of sushi rolls.</td>
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</tr>
</tbody>
</table>
**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

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**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
Serves 24-30 guests
Half Order $16.00
Full Order $32.00
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
Gardetto 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.

Salas 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