Appetizers

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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

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Small, Serves 25 guests</th>
<th>Large, Serves 50 guests</th>
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</thead>
<tbody>
<tr>
<td><strong>Antipasto Platter</strong></td>
<td>$75.00 each</td>
<td>$150.00 each</td>
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<tr>
<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>
<td>$250.00 each</td>
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<tr>
<td>Fresh smoked salmon with traditional accompaniments and crackers, serves 50 guests.</td>
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<tr>
<td><strong>Sushi Platter</strong></td>
<td>$60.00 each</td>
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<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>$70.00 each</td>
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<tr>
<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>
<td>$48.00 each</td>
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<td>Pita chips with spicy feta hummus and tzatziki sauce, serves 25 guests.</td>
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<tr>
<td><strong>Tex-Mex Platter</strong></td>
<td>$25.00 each</td>
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<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>$43.00 each</td>
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<tr>
<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>
<td>$36.00 each</td>
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<tr>
<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>
<td>$12.00 each</td>
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<tr>
<td>Homemade deviled eggs, includes 24 halves.</td>
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<tr>
<td><strong>Grilled Crudite Platter</strong></td>
<td>$170.00 each</td>
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<tr>
<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>$22.50 each</td>
<td>$45.00 each</td>
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<tr>
<td>Small, serves 12 guests</td>
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<tr>
<td><strong>Fresh Cut Fruit Bowl</strong></td>
<td>$62.50 each</td>
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<tr>
<td>Small, serves 25 guests</td>
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<td></td>
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<tr>
<td>Medium, serves 50 guests</td>
<td>$125.00 each</td>
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<tr>
<td>Large, serves 75 guests</td>
<td>$187.50 each</td>
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<tr>
<td>Add Honey Dipping Sauce (20oz)</td>
<td>$7.00 each</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 $4.00 per piece
Hard salami, Kalamata olive, cherry tomatoes, artichoke, basil, mozzarella cheese and balsamic glaze.

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

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

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

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

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

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

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

**Housemade Bulldog Chips**
- Serves 12-15 guests
- Half Order $16.00
- Full Order $32.00
- 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
- **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

**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

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