

passed hors d'oeuvres

we suggest 4-6 pieces per person during cocktail hour, more available upon request

(v) vegetarian | (gf) gluten free

cold hors d'oeuvres

maki rolls | california, vegetable or spicy tuna

assorted bruschetta (v) | tomato basil, olive tapenade, caponata

beef tenderloin bite | horseradish creme fraiche, garlic crostini

brie & apricot cup | whipped brie, apricot preserve, phyllo cup

ahi tuna bite (gf) | sesame crust, cucumber, sweet wasabi

smoked salmon crostini | nova lox, herbed cream cheese, caper

caprese bite (v)(gf) | fresh mozzarella, cherry tomato, basil pesto

cocktail crab claws (gf) | remoulade dipping sauce

warm hors d'oeuvres

chicken saltimocca (gf) | prosciutto, sage, provolone, lemon tomato sauce

bbq pork corn fritter | topped with a sliced sweet pickle

baby twice baked potatoes (gf) | bacon, chive, asiago, gorgonzola

mini egg rolls | homemade sweet & sour dipping sauce

fried mac & cheese balls | warm chili dip & cold blue cheese creme

tomato bisque shooter (v) | grilled cheese

lollipop bacon wrapped dates (gf) | romano cheese, balsamic drizzle

chicken sopas (gf) | chipotle tomato braised chicken, queso fresco, cilantro

beef empanadas | spicy sundried tomato aioli

salad course

served with baskets of artisan breads & rolls with whipped butter on each table

roasted beet | greens, almonds, goat cheese & orange mint vinaigrette

rustic | greens, pears, berries, candied pecans, gorgonzola, balsamic

caesar | crisp romaine, sundried tomatoes, herbed croutons, shaved parm

spinach | toasted pine nuts, orange segments, raspberry vinaigrette, pecorino



entree course

plated and served immediately following the salad course

(v) vegetarian | (gf) gluten free

poultry

seared airline chicken* | wild rice pilaf, pomegranate, haricot verts

lemon garlic airline chicken* | grilled asparagus, herbed potato cake

chicken marsala* | sweet potato polenta, lemony brussel sprouts

french cut chicken* | forest mushrooms, parmesan mashed, grilled asparagus

beef | available as a menu addition

new york strip* | salsa verde, herbed mashed potatoes, grilled asparagus

herb crusted tenderloin* | potato gratin, haricot verts, shitake reduction

filet mignon | cognac butter, savory bread pudding, roasted broccolini

fish | available as a menu addition

north atlantic salmon* | basmati rice with oranges, citrus asparagus

branzino (sea bass)* | rosemary fingerlings, roasted brussel sprouts

lake superior whitefish* | potato goat cheese gratin, roasted baby vegetables

vegetarian

black truffle sacchetti | gorgonzola cream, shitakes, parmesan, ricotta

vegetable napoleon* | grilled vegetables, red pepper & goat cheese sauce

portobello steak* (gf) | char-broiled, rosemary fingerlings & asparagus



dessert course

available as a menu addition

choose a plated dessert, dessert station or your own cake (sliced and served at no cost)

plated desserts

raspberry cheesecake | graham cracker crust, fresh raspberries

bread pudding | whiskey caramel sauce

tiramisu | ladyfingers, espresso, rum, mascarpone, cocoa

vanilla bean panna cotta | greek yogurt, macerated berries

chocolate mousse cake | tart cherry sauce, epsresso cream

dessert stations

minis, minis, minis | brownies, cheesecake, cannoli, tiramisu

sundae bar | 2 types of ice cream with all the toppings

donut bar | 3 types of donuts with your choice of toppings

late night snacks

available as a menu addition

mini cheeseburgers | cheddar cheese, ketchup and a pickle mini

chicago style hot dogs | mustard, onion & sport peppers

mini deep dish pizzas | cheese, pepperoni or sausage

mini tacos (gf) | chicken or beef tacos, homeade guacamole

warm mini donuts | dusted with powdered sugar

