Beginnings
Cold Hors D'oeuvres
priced per dozen. Minimum order two dozen

Salmon Filled Cheese Puffs 9.00
Cheddar cheese pastries filled with creamy salmon salad.

Deviled Eggs (12 halves per order) 9.00
Classic deviled eggs enlivened with a touch of dill.

Lefse Rolls 9.00
Soft potato lefse rolled with butter and brown sugar.

Salami Coronets 9.00
Tasty trumpets of salami with smooth cream cheese filling.

Smorrebrod
Classic Scandinavian snack sandwiches.
Five varieties:
- Radish and scallion 14.95
- Cucumber and carrot 14.95
- Liverwurst and bacon 19.95
- Shrimp and dill 19.95
- Salmon Cucumber 19.95

Shrimp Cocktail Shooters 29.75
Giant chilled cocktail shrimp with tangy cocktail sauce.

Mini Fruit Kabobs 14.50
Assorted bite-sized seasonal fresh fruits served kabob-style.

Chevre & Walnut Grapes 14.50
Fresh green grapes wrapped in soft goat cheese and rolled in chopped walnuts.

Caprese Kabobs 19.50
Grape tomatoes and basil leaves with fresh mozzarella drizzled with a balsamic reduction.

Turkey & Avocado Hye Rollers 22.50
Soft cracker bread pinwheels filled with turkey breast, fresh spinach, avocado spread and crispy bacon.

Veggie Hye Rollers 22.50
Soft cracker bread pinwheels filled with spinach, tomatoes, mushrooms, carrots, artichokes and sunflower seeds.

Pork Tenderloin Cocktail Sandwich 23.75
Thinly sliced pork on fresh wheat cocktail buns.

All hors d’oeuvres include standard disposable plates and silverware

Per Person

China limited service upgrade 2
China full service upgrade 3
Bamboo or Legacy upgrade 1.15
Hot Hors D'oeuvres

priced per dozen. Minimum order two dozen

Pepperoni Mini Pizzas 6.95
Tiny pizzas topped with zesty pepperoni, mozzarella and smoked provolone.

Appetizer mushrooms
Fabulous for entertaining. Three varieties:
- Rosemary Roasted 9.95
- Herbed Cheese Stuffed 9.95
- Traditional Sausage Stuffed 9.95

Cheddar Bacon Canapé 6.95
Warm bacon, cheese and olive spread on sliced cocktail rye.

Cocktail Meats
Always a favorite. Three varieties:
- Cocktail Swedish Meatballs 8.95
- Glazed Cocktail Meatballs 8.95
- Smokies in Barbecue Sauce 5.95

Mini Vegetable Egg Rolls 9.95
Served with sweet and sour sauce.

Cream Cheese Wonton 9.95
A classic Chinese restaurant favorite.

Mini Chicken Kabob 10.95
Chicken, bell pepper and red onion seasoned with teriyaki sauce

Chicken in Gjetost Sauce 10.95
Tender bites of chicken served in a rich Norwegian Gjetost cheese sauce.

Chicken Drummies with BBQ Sauce 9.95
Breaded drummies served with our housemade barbecue sauce

Tomato Soup and Grilled Cheese Shooters
A two-bite traditional sandwich served with a shooter portion of our delicious tomato pesto soup.

Sweet Bacon 9.00
Warm applewood smoked bacon caramelized brown sugar coating.

Caramelized Onion and Goat Cheese Tartlets 17.95
Tartlet shells filled with warm chevre and topped with savory browned onions and thyme.

Spanakopita 13.25
Tender triangles of crispy warm fillo dough filled with spinach and feta cheese.

Savory Hors d’oeuvres Toasts
Presented on toasted baguette slices.
Five varieties:
- Beef and Rosemary 24.95
  Shaved beef tenderloin, aioli and fresh rosemary.
- Honey Drizzled Brie 17.95
  Simple and delicious
- Wild Mushroom and Aioli 9.00
  Sautéed mixed mushrooms with garlic and sherry.
- Celebrated Zucchini 9.00
  Lightly sautéed seasoned zucchini with parmesan cheese.
- Sundried Tomato and Goat Cheese 9.00
  Savory creamy sundried tomato spread.
Hors D’oeuvres Platters

Brie and Fruit with Caramel Sauce (serves 8-12) 38.75
- Warm pastry-wrapped Brie cheese served with seasonal fresh fruit and housemade caramel sauce.

Smoked Salmon Ball (serves up to 24) 16.50
- Creamy smoked salmon spread rolled in parsley and pecans, served with snack crackers.

Pepper and Olive Vegetable Platter (serves up to 15) 10.25
- A colorful assortment of pickles, olives and peppers.

Vegetable Platter (serves up to 20) 27.95
- Classic crudités perfect for nibbling.

Seasonal Fruit Platter (serves up to 20) 32.50
- Season fresh fruits

Cheese Ball (serves up to 24) 19.25
- Tangy cheddar cheese spread rolled in chopped walnuts.

Crab & Wild Mushroom Cheesecake (serves up to 20) 23.75
- Unusual and delicious savory cheesecake with green onion coulis, delicious with crackers or crostini.

Veggie Pizza (serves up to 35) 46.25
- A regional favorite with flaky crust, cream cheese spread and fresh vegetable & cheese topping

Cheese Tray (serves up to 35) 23.00
- A timeless favorite for any gathering featuring cheddar, Monterey jack, pepper jack and Swiss.

British Isle Cheeseboard (serves 75-100) 195.00
- A high-end cheeseboard featuring mendham stilton, auld Irish cheddar, double gloucester and cranberry white stilton. Three week notice required.

Wisconsin Award Winner Cheeseboard (serves 100-125) 275.00
- The perfect combination of cheeses including: grand cru gruyere, mezzaluna fontina, vitage Van Gogh, buttermilk blue affinee and red spruce four year cheddar. Three week notice required.
## Chips

priced per pound.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Tri-colored tortilla chips</td>
<td>5.75</td>
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<tr>
<td>Pita chips</td>
<td>5.75</td>
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<tr>
<td>Assorted crackers</td>
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<tr>
<td>Potato chips</td>
<td>6.25</td>
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<tr>
<td>Crostini</td>
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## Dips and Spreads

priced per quart.

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Artichoke dip</td>
<td>13.25</td>
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<tr>
<td>Bleu cheese dip</td>
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<td>BLT dip</td>
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<tr>
<td>Blueberry fruit dip</td>
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<tr>
<td>Chicken buffalo ranch dip</td>
<td>22.75</td>
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<tr>
<td>Chili con queso</td>
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<tr>
<td>Classic homemade salsa</td>
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<tr>
<td>Fiesta dip</td>
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<tr>
<td>French onion</td>
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<tr>
<td>Greek dip</td>
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<tr>
<td>Guacamole</td>
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<td>Hot reuben dip</td>
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<td>Hummus</td>
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<td>Joyce’s black bean salsa</td>
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<tr>
<td>Marshmallow cream dip</td>
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<td>Picante sauce</td>
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<td>Ranch dip</td>
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<td>Seven layer bean dip</td>
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<td>Spicy feta</td>
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<td>Spinach dip</td>
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<td>Strawberry fruit dip</td>
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<td>Taco dip</td>
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