



Appetizers

The 1st price is for approximately 50 pieces, 2nd is for 100, unless otherwise noted.
With platters and dips the first cost will accommodate 40 to 50 people and second 90 to 100 people.

Hot Appetizer Per 50 / 100 piece serving

* Apple-Nut Blue Cheese Tartlets	\$80.00	\$150.00
Apple, onion, walnuts and blue cheese are mixed together and served in a mini phyllo tart shell.		
* Asian Twist chicken Wings	\$85.00	\$145.00
Sun dried tomatoes, BBQ, sesame oil, honey and sesame seeds and spices are used to marinade a wing that is then grilled and served with squeezed lime.		
* BBQ bacon wrapped shrimp	\$90.00	\$175.00
Large shrimp are wrapped in an apple smoked bacon, broiled and held in a light and flavorful BBQ sauce.		
* Bacon wrapped Scallops	\$90.00	\$175.00
Jumbo Scallops wrapped with a cherry smoked bacon. Held in a soy / teriyaki sauce.		
* Bacon wrapped water chestnuts	\$60.00	\$115.00
A time tested favorite, whole chestnuts wrapped apple bacon and held in a soy / teriyaki sauce.		
* Baked Brie cheese	\$110.00	
Wheels of gourmet Brie, covered with a puff pasty, surrounded by either apricot or Strawberry jam sauce. Served with gourmet crackers.		
* Blackened Tenderloin strips	\$105.00	\$195.00
Strips of choice tenderloin are marinated in oil and blackened seasoning, ribbon skewered, pan fried and served with a Sriracha mayo dipping sauce.		
* Capital Munich BBQ Skewered Rib Meat	\$90.00	\$185.00
Pure beef rib meat, skewered, grilled and then slow roasted with a capital Munich Beer BBQ sauce.		
* CHEDDAR STUFFED or SWEET ITALIAN SAUSAGE STUFFED Mushroom caps	\$65.00	\$125.00
Diced Mushrooms, mixed with almonds, red onions, butter and cheddar cheese or sweet Italian sausage with garlic and parmesan cheese.		
* Crab Cakes	\$85.00	\$150.00
Cocktail sized homemade crab cakes seared and served with a savory cab cake cream sauce.		
* Empanada Appetizers	\$85.00	\$165.00
Homemade ethnic empanada, filled with your choice of Beef, Turkey and cheese fillings for both the meat and vegetarian lovers. Served with tabasco on the side		
* Cranberry cocktail meatballs	\$65.00	\$120.00
Cornflakes replace breadcrumbs, meatballs are broiled and seeped in a sauce of cranberry and chili sauce.		
* Crispy battered chicken wings (Bone in or boneless)	\$85.00	\$145.00
Deep fried and served with choice of sauces (Teriyaki, BBQ, garlic tomato, ranch, sweet/sour or creamy Caesar)		
* Party sized chicken wings served with a Munich BBQ or Teriyaki sauce	\$65.00	\$110.00
Chicken Wings grilled and baked with the sauce of your choice.		



* Cocktail meatballs; your choice of ITALIAN, BBQ OR SWEET & SOUR	\$60.00	\$110.00
Homemade flavorful meatballs, simmered in choice of specially prepared sauces.		
* Miniature VEGETABLE or PORK eggrolls	\$60.00	\$115.00
Served with sweet/sour sauce.		
* Miniature Reuben	\$70.00	\$125.00
Cocktail rye bread slices, corned beef, Swiss cheese, sauerkraut and thousand island dressing broiled and warm.		
* Peppered Tuna Skewers	\$95.00	\$175.00
Fresh Tuna skewered with ginger, dusted with black pepper and pan fried in a soy base, plated and served with Wasabi Mayonnaise		
* Roasted Pork Loin slices	\$110.00	\$189.00
Seasoned and slow roasted pork loin, served sliced with an assortment of cocktail buns. Horseradish and mustard served on the side.		
* Roasted Turkey Breast	\$130.00	\$199.00
Roasted turkey breast, sliced thin and served au jus with a soft are crusted dinner roll. Chipotle mayonnaise served on the side.		
* Roasted Prime Rib	\$150.00	\$225.00
Seasoned, slow roasted Prime Rib, shaved and served au jus with Petite dinner rolls and a horseradish chive sauce.		
* Chicken and Bacon Skewers	\$90.00	\$175.00
Chunks of chicken wrapped in bacon and skewered with pineapple and mushrooms, grilled and based with a soy and honey marinade.		
* Skewered Shrimp	\$100.00	\$195.00
2 large shrimp are skewered with a pineapple and lemon wedge, grilled and basted with a spicy sweet chili sauce.		
* Teriyaki Flank Steak beef Skewers	\$95.00	\$175.00
Marinated flank steak, thin sliced, wrapped on a bamboo skewer with pineapple and green peppers. Basted with a BBQ sauce or traditional teriyaki.		

Cold Appetizers, Per 50 / 100 piece serving

* Assorted cocktail Sandwiches	\$75.00	\$135.00
Assorted rolls filled with Ham, Roast Beef and Turkey, served with mayonnaise, mustard and horseradish.		
* Caprese Skewers	\$95.00	\$175.00
Fresh Mozzarella, red or green pepper, kalamata olives, artichoke hearts and sun dried tomatoes, skewered and marinated with Italian dressing		
* Cheese, sausage and cracker tray	\$65.00	\$125.00
Cheddar, Swiss and Provolone, cubed and sliced and plated with cuts of Hard and Genoa Salami, Pepperoni and gourmet crackers.		
* Deviled Eggs	\$60.00	\$110.00
Deviled Eggs with a twist, we add mild ham and cheese.		



* Fresh Cut Seasonal Fruit	\$90.00	\$150.00
Slices of watermelon, cantaloupe, honeydew, oranges, red and green seedless grapes, strawberries and other in-season fruit placed on a bed of leaf lettuce.		
* Fresh Fruit Kabobs with a whipped fruit dip	\$80.00	\$175.00
Strawberries, pineapple and seedless grapes served with a whipped fruit dip		
* Fresh Vegetable tray with dip	\$80.00	\$135.00
Assorted vegetables, consisting of carrots, celery, radishes, cucumbers, broccoli, cauliflower, green onions, green peppers, mushrooms, green and black olives and mild cherry peppers served with a ranch, spinach or dill dip.		
* Gourmet Cheese platter	\$100.00	\$190.00
Cuts of Fontina, Gorgonzola, Havarti and Gouda, displayed and served with gourmet crackers.		
* Lox and rye rounds		\$150.00
Fresh Norwegian salmon sliced wafer thin, served with lemon and crackers		
* Miniature Quiche Squares	\$75.00	\$125.00
Choice of meat or vegetarian.		
* Pinwheels	\$75.00	\$140.00
Choice of Vegetarian (Hummus, cucumber, lettuce and tomato), Ham, turkey or Roast Beef thinly sliced and layered with cheese and rolled in an assortment of flavored tortillas.		
* Shrimp cocktail	\$80.00	\$155.00
IQF Shrimp (16 to 20 cnt.) served with cocktail sauce and lemon.		
* Steak Tartar with rye & onion;	\$55.00	\$100.00
Yep, we still provide this all time favorite, choice ground chuck, peppercorn, onions and salt. This is served with cocktail rye, brown mustard and chopped onion.		
* Stuffed Endive spears (seasonal)	\$70.00	\$125.00
Italian Endive, topped with a spread of Gorgonzola cheese & toasted walnuts.		
* Whole Smoked Salmon		\$165.00
Skinned, cross cut and placed on greens with chopped egg, red onion, capers and tomatoes, served with lemon wedges and gourmet crackers.		
* Boneless Salmon Filet		\$190.00
Classic boneless Atlantic filets; moist and full of flavor, cross cut and served with lemon wedges and gourmet crackers, 2 fillets		

Dips and Salsas

* Hummus with Roasted Garlic	\$75.00	\$135.00
A wonderful dip with pita chips and raw vegetables.		
* Artichoke, spinach and cream cheese dip	\$80.00	\$135.00
Served with pita wedges and toasted Roma bread slices.		



* Avocado Salsa	\$85.00	\$140.00
Chunks of avocado, cilantro, tomatillos and onion are blended together for a chunky favorable dip. Served with homemade corn tortilla chips		
* Zesty Fiesta Sausage Dip	\$80.00	\$145.00
A combination of pork sausage, cream cheese, onion, red bell pepper, jalapeño peppers, tomatoes and banana peppers mixed together and set in a chafing dish. Served with homemade corn tortilla chips and crackers.		
* Reuben Dip	\$85.00	\$150.00
A warm mix of corned beef, Swiss cheese, sauerkraut and dressing served with cocktail rye and pretzels.		

Table displays, presentations and bars

Table displays use a variety of heights and designs to give the guest a 3 dimensional view of the food. We incorporate a lot of fresh greens and flowers to make it's appearance almost too good to eat. The first price represents a cost to feed 50 to 60 people, the second for 100 to 120.

* Cheese display	\$275.00	\$450.00
An array of both Wisconsin and gourmet cheeses, displayed on a bed of fresh lettuce, your cheese comes sliced cubed and in cheese ball form. Served with crackers, fresh grapes, salami and pepperoni slices and a variety of mustards.		
* Dessert Display	\$250.00	\$495.00
To finish off the evening, what satisfies better than a bit of homemade cheese cake, how about one of 8 different dessert bars, maybe a fresh homemade brownie or one of 6 different cookies? No, I think chocolate covered strawberries are the ticket.		
* Fresh Fruit & Vegetables display	\$250.00	\$375.00
Assorted fresh fruits and vegetables are displayed on a bed of kale and leaf lettuce, with risers providing height and dimension. The mounds of seasonal fruit and vegetables are a served with assorted dips.		
* Potato skin bar	\$195.00	\$360.00
Fried potato skins are served with a setup of the following items: Bacon bits, black and green olives, chili, sour cream, green onions, shredded cheddar cheese, salsa, tomato sauce and broccoli slaw. Put as much or as little on the skin as you would like. Large has 200 skins and small has 100 skins		
* Premium Slider Bar	\$275.00	\$495.00
The latest in appetizers or for that late night alternative to bringing in pizzas. Complete with grilled mini hamburgers, hot dogs, brats, breaded chicken breasts, portabella mushrooms and buns. Included on the bar will be cheese (American, cheddar and Swiss) slices, onions, pickles, pickle relish, ketchup, mustard and mayonnaise. Small size comes with 150 sandwiches and large with 300 sandwiches		
* Roasted Meat Display	\$350.00	\$675.00
Slow roasted Prime rib, Roasted Pork Loin, perfectly cooked Turkey breast all adorn this table setting. Each in their own chafing dish, meats are thin sliced or can be chef carved and served with assorted bakery rolls. Mustard, horseradish and garlic mayonnaise complete the table.		
* Seafood Display	\$500.00	\$950.00
The display comes with different levels of seafood. Display comes with the following; Shrimp cocktail, Crab Claws, Smoked Salmon, marinated scallops, pickled herring, steamed mussels in a mustard cream sauce and scallops wrapped in bacon. In addition, sauces are spread though out the display with lemon wedges, crackers and toasted pita.		