

2015-2016 Tavern Hot Hors d'oeuvres

- Bacon Wrapped Jumbo Shrimp with spicy Stone Ground Mustard Dip \$5 per piece (min 25 pieces)
- Baked Asparagus with Fontina & Asiago Cheese wrapped in a pastry \$51 per 25 pieces
- Mini Phyllo Pastry Brie cups with Raspberry \$36 per 12 pieces
- Tender Tenderloin Steak Bites wrapped in Puff Pastry \$204 for 50 pieces (2 pieces per 25 people 3 pieces per 16 people)
- Bacon Wrapped Water Chestnuts \$125 for 50 pieces (made in house)
- BBQ Rib Fingers \$100 per 25 ribs fingers with house made BBQ Sauce
- Chicken Satays \$150 for 50 pieces (Teriyaki or Peanut sauce)
- Chicken Wings-BBQ, Buffalo, Tavern (Teriyaki/Buffalo mix) or Jerk \$125 for 100 pieces \$10 per dipping sauce (House made Ranch or Blue Cheese)
- Cocktail Franks \$48 for 80 pieces with house made BBQ sauce (4 pieces per person=20 people)
- Crab Cakes \$5 per Crab Cake (made fresh in house with Alaskan Snow Crab Meat (min 10 cakes)
- Fried Cheese Ravioli \$128 for 126 pieces (3-4 pieces a person based on 42 people)
- Marinated Beef Skewer \$220 per 50
- Meatballs- Appetizer-BBQ, Sweet & Sour or Swedish \$60 for 70 pieces
- Mini- Beef Wellingtons \$240 per 50 pieces (minimum) 1-2 oz tenderloin filet with mushrooms wrapped in puff pastry
- Mini Quiche \$30 per 15 pieces
- Mini Spring Rolls with Sweet & Sour Dip \$80 per 100 pieces
- Pastry wrapped Brie Cheese Display with Fruit Compote served with warm mini Baguette slices \$115 Per 25 people
- Pastry Wrapped Sausage \$68 per 80 pieces (hand-rolled in Pastry) (4 pieces per person)
- Shrimp Skewer \$170 per 50
- Sirloin Steak Bites \$50 per 25 pieces served with house made Creamy Horseradish 2-3 pieces per person
- Spinach & Artichoke Dip with Home Made Tortilla Chips \$75 serves 25 people (2 oz per person)
- Walleye Fingers \$16 per pound (1 pound serves 4 people) 16 oz per lb
- Wild Rice Stuffed Mushrooms (freshly prepared) \$35 per 25 pieces