

Cold Hors D'oeuvres



Minimum 24

- Cucumber Cup, Melon "Caviar," Mint Syrup
- Mini Duck Bao Bun, Hoisin, Pickled Vegetables, Scallion
- Tuna Nicoise Salad, Watermelon Radish Taco*
- Golden Beet Cup, Caramelized Apple, Goat Cheese, Candied Walnut
- Chicken Spring Roll, Spicy Peanut Sauce
- Togarashi-Crusted Tuna, Wakame Salad, Chili Mayo
- Beef Striploin, Pickled Beech Mushroom, Horseradish Emulsion,
Sesame Lavosh
- Tuna, Sweet Onion Marmalade, Micro Cilantro, Lemon Aioli
- Mezcal-Cured Salmon, Citrus Yogurt, Dill, Potato Chip
- Shrimp, Grits, Polenta, Cheddar Powder, Cilantro, Tomato Jam,
Shrimp Chip
- Poached Fig, Saba, Cabrelas, Buttered Crouton
- Foie Gras, Pickled Cherry, Cress, Brioche
- Duck, Green Olive Tapenade, Orange Jam, Pickled Fresno Pepper,
Crispy Tortilla
- Mini Lobster Roll, Celery, Herbs, Lemon Aioli

**Consuming raw and undercooked meat, poultry, seafood, shellfish or
eggs may increase your risk of food borne illness.*

Warm Hors D'oeuvres



Minimum 24

- Curried Chicken Samosa, Cilantro Yogurt
- Hoisin Barbecue Duck Turnover, Sweet Chili Sauce
- Fried Smoked Gouda, Mango Mustard
- Lamb Meatball, Currant, Pine Nut, Fennel Yogurt
- Pulled Chicken Taco, Chipotle Crema, Cilantro
- Wild Mushroom and Leek Tartlet, Parmesan Cheese
- Braised Short Rib, Passion Fruit Chili Glaze, Wonton, Pickled Vegetable
- Chicken Dumpling, Cilantro, Lemongrass, Ginger Dipping Sauce
- Herb-Stuffed Date, Smoked Almond, Manchego, Prosciutto, Pomegranate Molasses
- Crab Cake, Charred Jalapeño, Avocado Mousse
- Goat Cheese and Cotija Panini, Chipotle, Cilantro, Fig Jam
- Tofu and Shiitake Purse, Charred Spring Onion Pesto
- Fried Truffle Risotto, Mushroom, Roasted Garlic and Chèvre Mousse
- Bacon-Wrapped Shrimp, Cumin Scented Honey, Mint, Jalapeño

Hors D'oeuvres Buffet Cold



Priced per platter, based on approximately 20-30 servings

American and European Cheese Tasting Platter, Mostarda, Truffle Honey, Fig Jam, Baguette

Charred Asparagus and Shrimp Platter, Balsamic, Sesame Seeds, Shaved Parmesan

Grilled and Roasted Vegetable Platter, Blistered Red Pepper Mayo

Assorted Spring Roll Platter, Cabbage Slaw, Spicy Peanut Sauce

Grilled Chicken Platter, Roasted Shiitake, Grilled Red Onion, Snap Peas, Pea Shoots, Arugula, Pickled Cherry Mustard

Fruit and Berry Platter, Candied Nuts

Charcuterie Platter, Cured Meats, Paté, Assorted Mustards, House-Made Pickled Vegetables, Toasted Baguette, Crackers

Poached Shrimp Platter, Cocktail Sauce, Lemon, *per piece*

Tuna and Watermelon Poke, Sesame Seeds, Pickled Red Onion, Togarashi, Avocado, Scallion, Soy*

Smoked Fish Platter, Smoked Trout Salad, Smoked Salmon, Smoked White Fish, Tomato, Arugula, Red Onion, Pumpernickel Baguette

Chicken Farro Tabbouleh Salad, Cucumber, Tomato, Mint, Basil Lemon Vinaigrette, Yogurt Sauce

Seafood Platter, Hamachi Crudo, Crab Claws, Shrimp, Lemon, Cocktail Sauce, Mustard Sauce, Lemon Dill Vinaigrette*

Burrata, Tomato, Fresh Basil, Mint, Salsa Verde, Sea Salt

Chili-Rubbed Tenderloin, Shiitake, Bok Choy, Miso Vinaigrette, Kimchi Mayo

Prawns, Shaved Fennel, Arugula and Orange Salad, Mango Ginger Vinaigrette

Fresh Seasonal Vegetable Platter, Maytag Blue Cheese Dip

Grilled Chicken Corn Salad, Brown Rice, Pickled Onion, Cilantro, Jicama, Yogurt Sauce, Cumin Vinaigrette

Grilled Cauliflower Salad, White Beans, Pickled Peppers, Smoked Almonds, Baby Kale, Sorrel Vinaigrette

Hummus Trio Platter, Lemon Garlic, Roasted Beet, Charred Poblano Herb, Fresh Vegetables, Pita Chips

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Hors D'oeuvres Buffet Warm



Priced per platter, based on approximately 20-30 servings

Wild Mushroom, Bacon and Artichoke Gratin, Croutons

Smoked Gouda Gratin, Fresh Vegetables, Crostini

Angel Hair Pasta Cakes, Spicy Tomato Sauce

Truffled Mushroom Fried Risotto Balls, Fresh Tomato Basil Sauce

Sautéed Crab Cakes, Creole Mustard Sauce, *per piece*

Minnesota Wild Rice and Walleye Cakes,
Charred Jalapeño Tartar Sauce

Roasted Sweet Potato and Black Bean Cakes, Chimichurri

Bison Skewer, Peppercorn Pecorino Cream, Pickled Red Onion, *per piece*

Chicken Satay, Sweet and Sour Marmalade, *per piece*

Thai Chicken Meatball, Peppers, Bok Choy, Red Pepper Curry Glaze

Shrimp and Grits, White Polenta Cakes, Poached Shrimp,
Sweet and Spicy Tomato Jam

Chicken Wings, Choice of Smoky Barbeque, Chili Garlic or
Sweet and Spicy Sauce, Blue Cheese or Ranch Dressing, *per piece*

Lamb Meatballs, Currant, Pine Nuts, Fennel Yogurt

Harissa Rubbed Vegetable Skewers, Herbed Yogurt, *per piece*

Scallop, Mushroom, Pork Belly Skewers,
Roasted Poblano Cream Sauce, *per piece*

Curried Turkey Meatballs, Thai Chili Lemon Yogurt Sauce

Steamed Pork Dumplings, Sweet Chili, Cilantro Sauce, *per piece*

Braised Short Rib Skewer, Passion Fruit Chili Glaze,
Pickled Cucumber, *per piece*

Vegan "Crab" Cakes, Hearts of Palm, Chickpea, Lemon Dill Aioli, *per piece*

Dessert Buffets



- 9.00 price includes one full size dessert, chef's selection of assorted miniature desserts, certified organic, free trade dark roast coffee, decaffeinated coffee, and hot tea
- 11.00 price includes two full size desserts, chef's selection of assorted miniature desserts, certified organic, free trade dark roast coffee, decaffeinated coffee, and hot tea
- 12.00 price includes three full size desserts, chef's selection of assorted miniature desserts, certified organic, free trade dark roast coffee, decaffeinated coffee, and hot tea

Miniature Desserts can also be ordered by the piece. No more than five varieties

Full Size Desserts

- Goat Cheese Cheesecake, Balsamic Strawberries
- Tiramisu
- Apple Cinnamon Bread Pudding
- Spiced Ancho Chili Chocolate Torte, Mango Lime Compote
- Guava Cheesecake, Spiced Cashew Crust, Blackberry Curd
- Pear, Cardamom, Brown Butter Tart, Honey Cream
- Vanilla Bean Cheesecake, Seasonal Berry Compote
- Dark Chocolate Cheesecake, Milk Chocolate Sauce
- Chocolate Truffle Torte, Chocolate Ganache Sauce
- Chocolate Bourbon Pecan Tart, Milk Chocolate Chunks, Caramel Sauce
- Warm Apple Blackberry Crisp, Whipped Cream
- Triple Chocolate Torte

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Dessert Buffets



Miniature Desserts

Chocolate, Caramel, Peanut Butter Tartlet
Assorted Mini Glazed Doughnuts, Sprinkles
Espresso Chocolate Mousse Chocolate Cup
Tres Leche Shooter
Coconut Macaroon Cream Pie
Churro, Sea Salt Caramel Sauce
Tiramisu Chocolate Cup
Butterscotch Panna Cotta
Mini Eclair
Green Tea Financier, Sesame Seed Brittle
Mini Opera Torte
Mini Homemade "Pop Tart"
White Chocolate Yuzu Truffle
Vegan Truffle
Mini Chocolate Toffee Trifle
Salted Caramel Chocolate Cup
Mini S'more Sandwich
Petit Four Cake Skewer
White and Dark Chocolate Pineapple Sushi
Key Lime Pie Shooter
Passion Fruit and Tropical Fruit Shooter
Pineapple Upside-Down Cakelette
Limoncello Almond Cakelette

Selecting the "Chef's Choice" option of the above will give you a balanced selection of chocolate, fruit, lighter desserts and more of a variety!