



Appetizers

Served on a buffet – each order feeds approximately 25 people.

Bison Sliders with Gorgonzola Sauce

Caprese Skewers

Hummus Wheels

Hollowed out cucumber bites filled with hummus and topped with feta.

Deviled Eggs

Stuffed Mushrooms

Filled with a blend of cheeses, veggies, and bread crumbs.

Bacon Wrapped Dates

Stuffed with bleu cheese.

Asian Chicken Skewers

With assorted mandarin, teriyaki, and sweet & spicy chili marinades.

Chicken Wings

Assorted spicy buffalo, smoky BBQ, and sweet chili sauces.

Smoked Salmon Tray

Smoked salmon side fillet served with crackers and chive spread.

Vegetable Crudités

Spinach and Artichoke Dip

Rich and creamy dip with fresh fried tortilla chips.

Cheese and Cracker Plate

Add optional assorted deli meats.

Banana Split Skewers

Bananas, strawberries, and marshmallows drizzled in chocolate and topped with peanut crumbles.

Fruit Skewers

Served with honey yogurt dip.

Chocolate Dipped Strawberries



Entrées

Each entrée includes a salad and your choice of two sides.

Chicken

Lemon Pepper Chicken

Chicken breast marinated in a blend of spices and cooked in a light lemon sauce.

Tuscan Chicken

Tender chicken breast resting in a white wine sauce with Roma tomatoes, artichoke hearts, and mushrooms.

Prosciutto-Wrapped, Stuffed Chicken Breast

Filled with sun-dried tomato pesto, spinach, and feta. Served with a beurre blanc sauce.

Steak

Strip Loin Steak

Served with sautéed onions and mushrooms in a light red wine sauce.

Marinated Flank Steak with Pepper Rub

Marinated and rubbed with a cracked peppercorn mix and seared.

Herb Rubbed Bison Strip Loin

Slow roasted and thinly sliced, paired with horseradish cream.

Herb Crusted Prime

Rubbed with a coarse salt and herb blend, and slow roasted. Served with horseradish cream.

Fish & Seafood

Shrimp Scampi Skewers

Grilled and served in a garlic butter sauce.

Lemon Thyme Walleye

Flash baked fillet seasoned with fresh thyme and a touch of lemon.

Rosemary Salmon Filet

Baked with rosemary butter and lemons.

Pork

Parmesan Dijon Crusted Pork Chops

Lean boneless pork chop coated in Dijon mustard and herbed parmesan, baked until crispy.

Apple Glazed Pork Tenderloin

Sweet apples with balsamic vinegar reduced and slow cooked over pork tenderloin.

Osso Buco

Braised pork shank glazed with a slightly spicy chipotle orange sauce.

Vegetarian

Grilled Zucchini & Eggplant Marinara

Grilled zucchini and eggplant layered with fresh basil, marinara, and melted mozzarella.

Marinated Portabella Steak

Topped with fresh basil, artichokes, roasted red peppers, and parmesan.

Quinoa Stuffed Bell Pepper

Roasted bell pepper filled with quinoa, zucchini, onions, yellow squash, marinara, and topped with mozzarella.



Sides

Salads

Garden

Mixed greens topped with cucumbers, carrots, red onion, and cherry tomatoes

Cesar

Chopped Romaine tossed with Cesar dressing and Parmesan cheese.

Greek

Mixed greens with red onions, Kalamata olives, cucumbers, feta cheese, and bell peppers served with red wine vinaigrette

Red, White, and Blue

Baby spinach with strawberries, blueberries, feta cheese, red onions, and cucumbers with balsamic vinaigrette

Vegetables

Warm Kale Salad

Flash sautéed kale tossed with mushrooms, onions, garlic, and bell peppers. Finished with balsamic vinegar, shaved parmesan, and peanuts.

Bacon Green Beans

Sautéed green beans tossed with crispy bacon and seasoned with a touch of lemon.

Roasted Veggies

Yellow squash, zucchini, bell peppers, mushrooms, garlic, and onions lightly seasoned and roasted to perfection.

Snap Peas and Carrots

Sautéed with butter and a touch of brown sugar.

Starches

Cilantro Black Bean Quinoa

Hearty quinoa warmed with black beans, corn, vegetable stock, and tossed with fresh cilantro.

Rosemary Red Potatoes

Roasted and tossed with fresh rosemary and a touch of olive oil.

Herbed Pasta

Al dente bowties in an oregano, basil, and thyme butter blend.

Wild Rice Pilaf

Rice blend seasoned with herbs and natural stock.

Garlic Mashed Potatoes

Red skin potatoes mashed with heavy cream and fresh garlic.

Meaty Three Bean Bake

Kidney, black, and pinto beans slowed baked in a sweet and savory sauce and loaded with lean ground beef and bacon.