



# 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.