

APPETIZER BUFFET

A LA CARTE APPETIZERS

Bacon-Wrapped Scallops

Bacon-Wrapped Duck Bites

Soy-Honey-Mustard Shrimp Skewer

Tomato Caprese Skewer

Glazed Smoked Salmon

On a cucumber coin with pickled cabbage and micro greens.

Baked Brie

Wrapped in puff pastry with bacon jam, served with crostini and artisan crackers.

Smoked Rib Tips or Meatballs

Soy-garlic glaze, scallions, and sesame seeds.

Endive Cups

Seasonal vegetables and crab salad with house-made vinaigrette.

Puff & Asparagus

Puff pastry with a garlic ricotta and asparagus, topped with Asiago cheese and balsamic drizzle.

Prosciutto-Wrapped Pears

Cinnamon poached pears with goat cheese and arugula.

Shrimp Ceviche Lettuce Cups

Vegetable Spring Rolls

Rice noodles with mixed greens, carrots, cucumber, edible flowers, served with an orange mirin dipping sauce.

Mini Crab Cakes with Kimchi Aioli on Chinese Flatbread

Traditional Wisconsin Cheese & Crackers

Local Wisconsin cheese variety with artisan crackers

Crudités Platter

Stuffed Mushrooms

SLIDERS

Served on Hawaiian Rolls

Beef Burger

Cheddar Cheese and Fried Onions

Black Bean Burger

Cheddar Chipotle aioli and Tomato

Chicken Burger

Arugula, Cranberry Compote, and Feta Cheese

BUILD YOUR OWN CHARCUTERIE BOARD

Meat Options

Prosciutto, Genoa Salami, Soppressata, Beef Sticks, Jambon, Calabrese

Cheese Options

Aged White Cheddar, Smoked Gouda, Mozzarella, Goat Cheese, Brie, Gorgonzola, Blue Cheese, Aged Parmesan, Havarti, Stilton, Local Wisconsin Cheeses

Other Options

Caprese Skewers, Seasoned Pecans, Candied Walnuts, Dried Fruits, Chocolate Pieces, Garlic-Stuffed Olives, Kalamata Olives, Cornichons, House-Pickled Vegetables, Mini Cucumber Coins, Carrot Sticks, Pistachios, Assorted Crackers, French Baguette, Fresh Berries