



## COCKTAIL RECEPTION BUFFETS

Below you will find several simple ideas for light and casual entertaining. These menus represent only a sampling of what we have to offer. Please contact one of our event coordinators to send you additional selections and assist you in creating your very own special event.

*(Minimum of 20 Guests)*

(V) Vegetarian (VV) Vegan (GF) Gluten-Free (DF) Dairy-Free
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### AFTERNOON BISTRO

Our Original Sweet & Sour Meatballs (DF)  
with Bamboo Picks

Hors d'oeuvres Strudel  
Smoked Chicken, Fresh Asparagus, Camembert & Dried Wild Cherries  
in a Flaky Paper Thin Phyllo

Hot Crab & Pimento Crock (GF)  
served with Fresh Red & Yellow Tortilla Chips

Midwestern Mesclun Salad Bites (V, GF)  
with Grilled Asparagus, Summer Squash & Fresh Grilled Corn  
tossed with Dried Cherries & Wisconsin Goat Cheese  
wrapped in Paper Thin Rice Paper & served with Balsamic Vinaigrette

Fresh Fruit & Cheese Basket (V)  
A Sweeping Display of Fresh Honeydew, Cantaloupe,  
Pineapple, Watermelon, Strawberries & Grapes  
alongside Sharp Cheddar, Pepper Jack, Havarti & Muenster Cheeses  
accompanied by Assorted Crackers

Petite Skewers of Teardrop Tomato tossed in Balsamic Vinaigrette (V, GF)  
skewered with Buffalo Mozzarella wrapped in Fresh Basil

Appetizer Antipasti Skewers (GF)  
Genoa Salami, Marinated Artichoke Heart, Kalamata Olive & Gouda  
skewered & served with our Balsamic Vinaigrette for dipping

\$13.50 per Person

## IBERIA

“Spanish” Charcuterie Board  
Peppadew, Marcona Almonds, Lupini Beans

Tortilla Española (V, GF, DF)  
Spanish Omelet with Potato, Eggs, Roasted Red Pepper & Caramelized Onion

Al Bondigas (DF)  
Bison, Beef & Pork Meatballs with Charred Tomato Sauce

Fried Olives (V)

Seafood Paella (GF, DF)  
Saffron Rice infused with White Wine, Fish Stock & Simple Spices  
tossed together with Shrimp, Scallop & Snow Crab

Chorizo Stuffed Dates wrapped in Cured Bacon (GF, DF)

\$16.95 per Person

## N'AWLINS

Drunken Shrimp (GF, DF)

Andouille Sausage Pigs in a Blanket with Creole Mustard

Cajun Deviled Eggs (GF)  
with Sautéed Peppers & Onions, Cajun Seasoning & Andouille Sausage

Voodoo Chicken Pot Pie (4”)

Hot Muffaletta Dip with Crusty Bread

Grilled Vegetable Crudite (V)  
including Eggplant, Carrots, Broccoli, Cauliflower,  
Yellow, Red & Green Peppers, Red Onions, Squash & Asparagus  
accompanied by Sour Cream Plantain & Roasted Red Pepper Dipping Sauces

\$17.25 per Person

## PUB CRAWL

Not Your Father's Potato Skins (GF)  
Red Skin Potato Cups filled with  
Buffalo Chicken with Bleu Cheese

Bacon Wrapped Crackers  
with Beer Cheese Dip

Chicken Wings (DF)  
with Honey Jack BBQ

Toasted Cheese Ravioli (V)  
with Diablo Sauce

Gouda Mac & Cheese with Brisket

California Garden Salad Bites (V)  
Mixed Garden Greens &  
Fresh, Crisp California Vegetables  
wrapped in Paper Thin Rice Paper &  
served with Ranch Dressing

\$12.95 per Person

## BACON, BACON, BACON!!

Chorizo Stuffed Dates (GF, DF)  
wrapped in Cured Bacon

Duck Bacon Candy (GF, DF)

Bacon & Bleu Salad Bites (GF)

Goat Cheese Pops (GF)  
rolled in Crumbled Bacon & Chopped Nuts  
served with Fig Cherry Jam

Braised Pork Belly Empanadas  
with Jalapeño Bacon Jam

Bacon Soufflé Bites  
Bacon, Swiss & Caramelized Onion

Maple Bourbon Bacon Chex Mix

\$14.95 per Person

## ASIAN ZING

Asparagus Beef Rolls (DF)  
Thinly Sliced Sirloin wrapped around Fresh Asparagus Spears  
marinated in Ginger Soy & flash grilled

Vietnamese Spring Rolls (VV, DF)  
Leaf Lettuce, Soy, Sesame & Garlic Marinated Tofu, Bean Sprouts, Cellophane Noodles,  
Carrot, Cucumber, Chopped Peanuts, Thai Basil, Cilantro & Mint  
wrapped in Paper Thin Rice Paper  
served with Peanut Sauce

Pork Pot Stickers with Ginger Soy Dipping Sauce

Blistered Shishito Peppers with Browned Butter, Lemon & Parmesan (V, GF)

Vegetable Lumpia served with Sweet Chili Sauce (V)

Shrimp Stir Fry  
Baby Corn, Edamame, Red Pepper & Carrot with Jasmine Rice

\$15.70 per Person