



***Milwaukee Boat Line
Elegant Hors d'oeuvres Assortment***

Station is draped and artistically displayed with elevation and fresh greens. All stations can be themed with a nautical display
Designed to serve in place of a dinner

Warm Selections – Select Three

Artichoke, Asiago & Sun-dried Tomato Purse
Pizza Bites – assorted bites to include pepperoni, sausage and vegetable
Bacon wrapped Beef Mignon with Red Currant Glaze
Chicken Crostini with Asiago Cheese and Basil Threads
Pea & Potato Samosa with Tamarind Chutney
Spicy Sausage & Leek Wellingtons
Chicken wrapped with bacon topped with a zesty cranberry glaze

Chilled Selections – Select Three

Poultry Salad Tartlet - chicken salad fills a crisp tart shell and is garnished with a grape half
Grapes with a Twist - sweet, crisp red grapes rolled in a cream cheese with a hint of vanilla, coated with finely crushed toasted almonds
Creole Crab Tartlet - crab salad served on a Creole seasoned crostini topped with fresh dill
Bleu Cheese Stuffed Endive topped with a walnut
Dill & Lemon Crepe with Smoked Salmon and Boursin Cheese
Sun-dried Tomato and Walnut Stuffed Potato

Fresh Market -

Fresh fruit, assorted domestic cheeses and grilled vegetables with cilantro dip

Potato Ala Martini Station

Real smashed potatoes served from jumbo martini glass with your guest's choice of toppings: bacon, chives, sour cream, shredded cheese, broccoli cheese sauce, chili and vegetable sauté

Gourmet Focaccia Diamond Sandwiches

Focaccia bread filled with chilled shaved beef tenderloin with caramelized onion butter, chicken breast with roasted red pepper aioli, or eggplant with sun dried tomato aioli

35 or more guests – 38.00 per guest all-inclusive

Above menu with chef carved tenderloin accompanied by caramelized onions, herb butter, horseradish crème sauce, rolls and a Red wine Shallot Sauce and assorted dessert bars and cookies

46.00 per guest all-inclusive

Above menus with chef carved tenderloin accompanied by caramelized onions, herb butter, horseradish crème sauce, rolls and a red wine shallot sauce and chocolate dipped strawberries, cheesecake shooters, crème brulee, edible chocolate dipped spoon filled with chocolate mousse, assorted dessert bars and

cookies – **49.00 all inclusive**

Price is per guest, includes china and flatware, white linens for seating for up to 9 seating tables, service charge and labor of staff.

Price subject to sales tax