

## The Garden Room Hors D'oeuvres Menu

~ Choose from one of the following packages or customize your own menu with our chef.

**Bronze: \$10.50 pp**

6 from group I  
1 from group II  
1 from group III

**Silver: \$12.75 pp**

4 from group I  
3 from group II  
1 from group III

**Gold: \$14.00 pp**

3 from group I  
3 from group II  
2 from group III

**Platinum: \$15.00 pp**

3 from group I  
2 from group II  
3 from group III

**(H)** Indicates food served warm. **(C)** Indicates that is served cold.

### I-

**1. Finger Sandwiches (C)**

On fresh, soft bread. Choose from the following.

- Cucumber, dill, zesty cream
- Chicken salad
- Bacon, cheddar & chive
- Salmon, red onion, sour cream

**2. Assorted Crostini (C)**

On crispy, toasted bread. Choose from the following.

- White bean and roasted garlic
- Artichoke, citrus, caper spread
- Olive tapenade
- Sundried tomato bruschetta

**3. Rosemary Pinwheels (C)**

A Creamy blend of fresh grated parmesan, cream cheese, garlic, and rosemary spiral crescent rolls.

**4. Tortilla Spirals (C)**

Tortillas filled with cream cheese and pesto.

**5. Ozark Tartlets (H)**

Various wedges of the following house baked tarts with buttery crusts. Choose from the following.

- Artichoke, parmesan
- Swiss, ham, spinach
- Caramelized onion, thyme

**6. Cheese, Fruit, Nuts (C)**

An assortment of well-matched cheeses, dried fruits and nuts.

**7. Chips and Salsa (C)**

Tortilla chips with vegetable salsa.

**8. Vegetable Tray (C)**

Fresh, seasonal vegetables such as baby carrots, broccoli, colored bell peppers, and celery served with Ranch dressing for dipping.

**9. Fruit Salsa (C)**

*An unexpected mix of sweet fruits and spicy peppers; served with cinnamon-sugared tortilla chips.*

**10. Spanakopita (H)**

*Spinach and feta cheese stuffed pastries.*

**11. Tri-Color Cheese Torte (C)**

*Colorful layers of sundried tomatoes, pesto and herbed cream cheese. Served with crackers and crostini.*

**12. Ozark Caviar (C)**

*No, not the typical, but fancy nonetheless. A well-balanced blend of black-eyed peas, peppers, onion, apple cider and bacon. Served with Corn Tortilla chips.*

**13. Parmesan, Spinach, Artichoke Dip (H)**

*A creamy dip with spinach, artichoke hearts, and parmesan cheese served hot with crackers for dipping.*

**14. Beer Cheese Dip (H)**

*Creamy blend of cheddar and beer. Served with chips.*

**15. Hummus (C)**

*Puree of tahini, chickpea, garlic and spices, drizzled with parsley oil and topped with toasted pecans. Serves with mixed crackers and breads.*

**-II-**

**1. Classic Stuffed Mushrooms (H)**

*Choose from the following.*

*-Parmesan, chive, crab*

*-Blue cheese, bacon, walnut*

*-Spinach, parmesan*

**2. Small Potatoes (H)**

*Don't let the name fool you! These new potatoes are packed full of flavor. Choose from the following.*

*-cheddar, sour cream and bacon*

*-rosemary, ricotta, pecan and parmesan*

**3. Pecan Crusted Chicken Fingers (H)**

*A crunchy, crushed pecan crust contrasts with tender, juicy chicken breast meat. Served with a honey mustard or pepper jelly.*

**4. Meatballs (H)**

*Cocktail sized meatballs served in a sweet & sour sauce.*

**5. Muffalettas (H)**

*A delectable version of the famous mini sandwiches layered with provolone, salami, ham and olive salad.*

**6. Mini Reuben (H)**

*A smaller version of the classic corned beef, sauerkraut, swiss on rye.*

**7. Ozark Mountain Franks (H)**

*A taste of the Ozarks. Sauteed with beer and onions and served with a proprietary sauce.*

**8. Petite Baked Brie en Croute (H)**

*Brie round spread with blackberry sauce or an apricot medley and toasted pecans, baked golden in puff pastry. Served with sliced apples and bread.*

**9. Molly's Salmon Cheese Spread (C)**

*Cream cheese, salmon and herbs are the base for this delicious spread. Served with toast points.*

**10. Sherried Crab and Corn dip (H)**

*The perfect match. Served hot with toast points and crackers.*

**11. Baked Bread Bowl (H)**

*Creamy cream cheese, cheddar cheese, green onions, shredded beef & black olives mixture inside served with crackers or crispy slices of bread.*

**-III-**

**1. Smokehouse Meat and Cheese Board (C)**

*Signature smoked meats, sausages and cheese. Served with assorted crackers and breads.*

**2. New Orleans Style Shrimp (H)**

*Creole seasoned shrimp served steaming hot.*

**3. Citrus Marinated Shrimp (C)**

*A twist on the shrimp cocktail. Flavorful boiled shrimp soaked in herbs and spices. Served with cocktail sauce.*

**4. Bacon Wrapped Barbeque Shrimp (H)**

*Shrimp seasoned with barbeque sauce and wrapped in bacon.*

**5. Sugar Cured Smoked Salmon (C)**

*A party favorite! Sugar and spice rubbed and then smoked here on premise.*

**6. Marinated Pork Tenderloin Medallions (H)**

*Pork tenderloin medallions slowly smoked with native hardwood. Served with rolls.*

**7. Pesto Marinated Steak Skewers (H)**

*Grilled, tender beef selections marinated in pesto vinaigrette. Served with a creamy blue cheese dip.*

**8. BBQ Spareribs (H)**

*Tender, pork spareribs in tangy, BBQ sauce.*

## Sweets

**Fruit Platter** \$2.00

*A bountiful tray of fresh, seasonal fruits such as strawberries, pineapple, grapes, and melons.*

**Fruit Kebabs** \$2.50

*Skewered fresh & dried fruits, brushed with vanilla liquor & served with a brown sugar, caramel sauce.*

**Chocolate Covered Strawberries** \$2.00

*Fresh strawberries hand-dipped in chocolate.*

**Fruit Cobbler** \$2.50

*Prepared in our kitchen with seasonal fruit. (Add ice cream for \$1.00)*

**Homemade Cookies** \$1.00

*Assortment of house-made chocolate chip, sugar, oatmeal raisin.*

**Ice Cream Social** \$3.00

*Vanilla ice cream with chocolate, caramel and fruit sauces, whipped cream, chopped nuts, and cherries.*

**Chocolate Fountain Display** \$3.50

*Seasonal fruit, pretzels, wafers, cream puffs, marshmallows and maraschino cherries.*

*Tax not included*

*Prices may change without notice*

*Butler Pass service available with additional charge*