

Brunch/Bridal Shower/Baby Shower Samples

Quiche Lorraine with Applewood smoked bacon, caramelized onions, Swiss cheese

Pesto, fresh mozzarella, roasted red pepper quiche

Tropical pancakes with pineapple, toasted coconut, macadamia nuts

Cavatappi pasta salad with red peppers, black olives, scallions, tomatoes, crumbled feta, lemon oregano vinaigrette

Herb roasted fingerling potatoes

Mixed greens, roasted beets, toasted walnuts, gorgonzola cheese, orange thyme vinaigrette

Assorted pastries and Danish

STUBBORN MULE CATERING

Corporate Luncheon/Corporate Retreat Samples

Sonoma chicken salad wrap with cashews, honey crisp apples, red grapes, poppyseed aioli, spring mix, tomatoes in spinach wrap

Pita stuffed with roasted red pepper hummus, spinach, shaved red onion, kalamata olives, feta cheese

Italian grinder with capicola, mortadella, salami, provolone, arugula, roasted red peppers, balsamic glaze

Shaved roast beef, horseradish aioli, sharp cheddar, arugula, shaved red onions on French Baguette

Asian salad with nappa and red cabbage, carrots, radishes, scallions, red pepper, almonds, sesame ginger vinaigrette

Loaded baked potato salad with bacon, cheddar, scallions, ranch

Black beans, sweet corn, jalapeños, red and green bell peppers in chipotle aioli

Rigatoni pasta, Shrimp, celery, cucumbers, tomatoes, lemon basil dressing

Fruit salad with melons and berries, spearmint coulis

Hors d'Oeuvres Samples

Muhamarra: Roasted red pepper walnut dip with pita chips, cucumbers, carrots, mini peppers

Watermelon "Tostadas" topped with pineapple and jicama pico de gallo

Thai chili crab rangoon cheesecake bites with sesame wonton crust

Flatbread with whipped basil cream cheese, peaches, bacon and hot honey drizzle

Mediterranean Flatbread with baba ganoush, artichoke hearts, roasted red peppers, spinach, kalamata olives, feta cheese

Mini Bagel, lemon dill cream cheese, red onion, caper, arugula, tomato, smoked salmon

Crostini with rosemary goat cheese, plum, arugula, pickled onions, smoked duck

Curry lobster salad, golden raisins, shaved almonds, micro greens on mini croissants

Antipasto board with capicola, salami, roasted peppers, fresh
mozzarella, olives
GF

Lamb meatballs with chimichurri sauce

Spiced bacon wrapped shrimp

Sconnie Platter: Summer sausage, hard salami, honey ham
sticks, Wisconsin cheddar, Swiss and colby jack cheeses,
cheese curds, Ritz crackers

Charcuterie board with various Wisconsin cheeses, cured
meats, dried fruits, nuts, pickled vegetables, olives, crackers,
hot honey

Roast beef sliders on pretzel roll with horseradish aioli, Swiss
cheese, arugula, pickled onion, sun dried tomatoes

STUBBORN MULE CATERING

Composed Meal Samples

Juniper crusted duck breast, wild rice, butternut squash, dried cherries, sugar glazed snap peas

Leg of lamb, cous-cous with golden raisins, slivered almonds, carrots, grilled zucchini

Jambalaya with Shrimp, Andouille sausage, chicken, holy quantity of green peppers, onions, celery, garlic, jalapeno, creole tomato sauce, over rice

Seafood Lasagna with layers of shrimp, crab, lobster pesto alfredo sauce, spinach, noodles, ricotta, Italian cheese blend

Dry rubbed BBQ Pork Tenderloin, whipped sweet potatoes with pecan crumble, Brussel sprouts with bacon lardons

Lemon oregano chicken thighs over warm potato salad with green beans, tomatoes, olive tapenade

Roasted Cauliflower "steaks" cous-cous, eggplant caponata

Pesto oatmeal cakes, fresh mozzarella, charred tomatoes, balsamic reduction

Ratatouille: roasted eggplant, mushrooms, peppers, onions, carrots, zucchini, yellow squash in Arbiatta tomato sauce over basil polenta

Roasted root vegetable hand pies: parsnips, carrots, onions, potatoes, sweet potatoes, rutabaga side of cranberry chipotle chutney

