

**HOT HORS D'OUVRES / per 50 pieces or per person (min 25 people)**

Bacon Wrapped Jumbo Shrimp with spicy Stone  
Ground Mustard Dip 4.50 per piece

Baked Asparagus with Fontina & Asiago Cheese  
wrapped in a pastry 2.50 per piece

Baked Brie with raspberry coulis in a wonton cup \$3  
per piece

Jumbo Chicken Wing- BBQ, Buffalo, Tavern  
(Teriyaki/Buffalo mix) Asian Zing or Raspberry  
Habanero 87.50 or 1.75 per wing Accompanied with  
Celery and house made bleu cheese dip or house ranch

Cocktail Franks with house made bbq sauce 27.50  
(per 10 people)

Mini Alaskan snow crab cakes house made 3.50 per  
piece topped with red pepper aioli and capers

Coconut Chicken bites with sweet chili sauce 2.50 per  
piece

Cocktail Meatballs with house made bbq sauce 50

Mini Meatball Spoon with bourbon glaze 2 per piece

Mini Quiche Lorraine 150

Vegetable Eggrolls with sweet & sour sauce 100

Wild Rice Stuffed Mushrooms 2.50 per piece  
wild rice, cheese, parmesan, cream

Spinach & Artichoke Dip with warm Pita Chips 2 per  
person

Asian Pork Crisp Ginger, scallions, plum sauce  
wonton cup 87.50

Fried Cheese Ravioli min 50 pieces 1.75 per piece

Chicken Satays (Teriyaki or Peanut sauce) 2.25 per  
piece

Eggplant Tartlets pastry cup, goat cheese, eggplant 3  
per piece

Flour Dusted Walleye Bites house cut, fresh Remoulade  
and served with lemon wedges 2

Tavern Cheese Bread-sliced toasted baguette, Alfredo,  
basil, melted mozzarella 1.50 per piece

Sirloin Steak bites served with house made creamy  
horseradish 125

Mini Beef Wellington 3.75 per piece

Big Bacon- thick cut and dipped in maple glaze 2 per  
piece

(bp) represents Butler Passed (V) Vegetarian (VV) Vegan Vegetarian (GF) Gluten Free

Prices are subject to a 20% service fee and local sales tax of 7.375%