

# HORS D'OUVRES



## COLD APPETIZERS

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### PRICED PER PERSON

#### VEGETABLE PLOUGHMANS PLATE

Hummus, red pepper dip, artichokes, roasted garlic, tomatoes, feta cheese and pita bread (\$4/PERSON)

#### MEAT PLOUGHMANS PLATE

Grilled Irish sausages, brown bread, Irish cheeses and Colmanns mustard (\$5/PERSON)

#### CHEESE TRAY

A mix of Irish and WI cheeses with fresh fruit and water crackers (\$5/PERSON)

#### VEGETABLE TRAY

An assortment of fresh vegetables served with ranch dressing (\$2/PERSON)

#### ANTIPASTO TRAY

Assorted cured meats with fresh mozzarella and focaccia bread (\$5/PERSON)

#### SEAFOOD TRAY

Shrimp, crab, and oysters with cocktail sauce and lemon wedges (\$6/PERSON)

### PRICED PER DOZEN

#### CAPRESE CROSTINI

Garlic crostini topped with vine ripened tomato, fresh mozzarella and basil (\$18)

#### TOMATO & GARLIC BRUSCHETTA

Toasted baguette topped with tomato and garlic relish (\$18)

#### SMOKED SALMON BRANDADE

Served on homemade brown bread with cucumber and goat cheese (\$24)

#### SMOKED SALMON LOX

Balmoral oak smoked salmon with brown bread, cucumber, and chive cream cheese (\$24)

#### BAY SCALLOP CEVICHE

Fresh bay scallop ceviche served in tortilla cups (\$26)

#### OYSTERS

Served on the half shell with cocktail sauce and lemon wedges (MARKET PRICE)

## MINI SANDWICHES & SLIDERS

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### \$35 PER DOZEN

#### REUBEN

Corned beef, Swiss, sauerkraut and 1000 Island on salted rye roll

#### PESTO CHICKEN

Pulled chicken and basil pesto on focaccia

#### PULLED PORK

Beer braised pork with pickled red onions

#### TENDERLOIN

Sliced tenderloin with horseradish cream

#### BLACK BEAN BURGER

Topped with guacamole and smoked mozzarella

#### MUSHROOM AND BRIE

Grilled portabella and brie cheese on focaccia

#### SMOKED SALMON

With cucumber and chive cream cheese

#### BLT

Double smoked bacon, lettuce, tomato and chipotle aioli

#### TURKEY CROISSANT

With sliced apples, mixed greens and Swiss cheese

#### CHEESEBURGER

Certified angus slider with cheddar cheese and garlic aioli

(OVER)

# HORS D'OUVRES (CONTINUED)



## HOT APPETIZERS

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### PRICED PER PERSON

#### BEER CHEESE DIP

Served with soft pretzel breadsticks and fresh vegetables (\$4/PERSON)

#### SPINACH AND ARTICHOKE DIP

Served warm with French bread (\$4/PERSON)

#### BAKED BRIE

Baked in puff pastry with apple chutney, bread and water crackers (\$5/PERSON)

#### HOT CRAB DIP

Served warm, with French bread (\$5/PERSON)

### PRICED PER DOZEN

#### CRAB CAKES

Jumbo lump crab cakes with wasabi aioli on crispy wontons (\$28)

#### STUFFED MUSHROOM CAPS

Choose from Irish sausage and cheddar or barley and Cashel bleu cheese (\$24)

#### SCOTCH EGGS

Hard boiled eggs wrapped in Irish sausage, breaded and fried. Served with Colmann's mustard (\$24)

#### GRILLED PRAWNS

Jumbo prawns, chipotle/orange glaze and avocado on mini tostada (\$36)

#### BONELESS WINGS

Blackened and tossed in homemade Buffalo sauce with bleu cheese dressing and celery (\$28)

#### SAUSAGE & RASHER BROCHETTES

Skewers of Irish sausage, bacon and bell peppers served with curry sauce (\$36)

#### TENDERLOIN BROCHETTES

Skewers of marinated tenderloin and portabella mushrooms with horseradish sauce (\$40)

#### GREEK CHICKEN BROCHETTES

Marinated chicken breast, tomatoes and onions with yogurt sauce and pita (\$36)

#### MINI SHEPHERDS PIE

Served on warm brown bread (\$28)

#### MINI VEGGIE PIE

Our vegetarian version of Shepherd's Pie on homemade brown bread (\$28)

#### REUBEN WONTONS

Corned beef, Swiss and sauerkraut in crispy wonton shell. Served with 1000 Island dressing (\$30)

#### MINI BANGERS & MASH

Grilled Irish sausage on crispy potato cake topped with caramelized apples (\$30)

#### BAKED OYSTERS

Baked on the half shell with Irish cheddar and rasher bacon (Market Price)

#### GRILLED LAMB CHOPS

Whiskey marinated lamb chops with stone ground mustard (\$46)

#### IRISH PHYLLO TRIANGLES

With braised kale and Cashel bleu cheese (\$30)