

Thursday Menu

SHRIMP ROLLS

Bite-size herb & citrus-seasoned shrimp stuff in a brioche roll

KOREAN BBQ BEEF BLINIS

Korean BBQ seasoned beef & kimchi served on blini bread

ASIAN SWEET & TANGY BEEF MEATBALLS

Inspired by Asian street-food markets

CHICKEN SATAY

Grilled strips of tender marinated chicken skewers with ginger-sesame sauce

CAPRESE SKEWERS

Fresh mozzarella, cherry tomatoes, & basil drizzled with balsamic glaze skewers

SPINACH DIP

Rich and creamy blend of spinach, roasted red pepper and an assortment of cheeses served with crackers and toasted bread

ACCOMPANIED BY AN ASSORTMENT OF SAVORY & SWEET GOURMET SNACKS

Menu items subjected to change without previous notice

Friday Menu

SMOKED SALMON CROSTINI

Smoked salmon tarragon fraiche crostini

SPICY GARLIC SHRIMP

Spanish-style pan-fried shrimp marinated in citrus and garlic sauce

GRILLED BEEF TENDERLOIN

Herb & pepper crusted beef tenderloin slices served on top of a toasted small baguette with horseradish aioli

PIRI-PIRI CHICKEN

Tender marinated chicken with crushed chillies, herbs, lemon & smoked paprika

SEARED MINI BRATWURST

Served with mini buns, stone-ground mustard & sauerkraut

SPANAKOPITAS

Greek-style spinach, feta cheese & garlic stuffed filo pastries

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Saturday Menu

SHRIMP COCKTAIL

Shrimp served with classic cocktail sauce & lemon

PULLED PORK SLIDERS

Slow cooked pulled pork with whiskey infused BBQ sauce

CHEF'S CHICKEN WINGS

Sweet & spicy garlic-chicken wings

TERIYAKI BEEF SATAY

Grilled strips of tender marinated beef skewers grilled with teriyaki sauce

MEDITERRANEAN BRUSCHETTA

Toasted baguette slices with a medley of tomatoes, bell pepper, olives & capers

WISCONSIN GOURMET PLATTER

Wisconsin cheese & cold meats assortment platter

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