

Artfully Displayed Appetizers

Gourmet Cheese Board

An impressive display, including domestic and imported cheese, fresh breads and gourmet crackers

Grilled Tuscan Vegetable Platter

Marinated grilled vegetables with green goddess dipping sauce

Blossoming Vegetable Sunflower

Asparagus, snow peas, green beans, and broccoli designed to look like a sunflower, served with Lime-Dill Ranch

Dips, Spreads and Breads

A trio of smoked whitefish pate, spinach-artichoke dip, and roast pecan-gorgonzola pate, served with fresh breads and gourmet crackers

Mexi-Trio with Chips

Fresh Great Lakes Salsa, Mexican cottage cheese dip, and fresh made guacamole served with a mess of tortilla chips

Smoked Salmon Display

Whole salmon displayed with capers, eggs, mustard, red onions, cream cheese, breads and crackers

Southwestern Chip and Dip Display

Seven Layer Dip, chile con queso, guacamole, Mexican cottage cheese dip and fresh salsa

Create Your Own Mini French Dips

Sliced Roast Beef in Aus Jus with Mini Buns, sautéed onions and peppers, sautéed mushrooms, Swiss, Provolone, and Cheddar cheese

Mediterranean Peasant Platter

Roasted red pepper hummus, tomato-basil relish, Feta Cheese, blanched broccoli florets, cucumber, pita chips and assorted gourmet crackers



Specialty Platters



Michigan Cheese and Meat Board

Assorted Michigan crafted cheeses, local grilled sausage bites with local mustards, local honey comb, grapes, fresh local breads, and homemade crackers

Japanese Sushi Platter

California rolls, vegetable rolls, and tuna rolls with wasabi, soy sauce and pickled ginger

Seafood Spectacular

Mini crab cakes with roasted red pepper aioli, shrimp cocktail with firecracker cocktail sauce, thin sliced sesame seared Ahi Tuna with wasabi aioli, and chili-garlic grilled shrimp skewers with pineapple- avocado relish

Antipasto Platter

Fresh mozzarella, tomato-basil relish, roasted garlic bulbs, country olive blend, assorted Italian meats, peppers, prosciutto wrapped asparagus, bread sticks, and baguette

Cheese Fondue

Your choice of beer cheese, brie-pesto, or goat cheese-herb fondue served with grilled chicken and steak bites, broccoli florets, cauliflower, new potatoes, baguette, bread sticks, apple slices, and Carr's Crackers

Beef Tenderloin Display

Marinated sliced MR beef tenderloin served on a bed of Romaine with sliced rolls, onion, tomato, and assorted condiments

Create Your Own Bruschetta Bar

Bruschetta bar with crisp baguette slippers, rye wheels, and polenta rounds. Top it with tomato-basil relish, Tuscan caper relish, black olive feta spread, white bean ricotta pate, and herbed grilled balsamic roasted vegetable relish with parmesan, goat cheese, and fresh mozzarella

Appetizers

Chicken, Turkey, and Duck

- Thai chicken salad in won ton cups with cilantro, toasted coconut, and peanuts
- Wilted Romaine rolls stuffed with chicken, walnuts, and napa cabbage served with hot lime sauce
- Rumaki; pineapple-ginger marinated chicken livers with bacon and water chestnuts
- Chinese chicken salad in mini take-out boxes
- Chicken drums and wings prepared plain, BBQ, buffalo, Asian or cherry-BBQ style
- Duck confit in port wine on focaccia square with cranberry compote, Dijon, Havarti, Brie, and mushroom duxelle
- Chipotle chicken taco salad in a bite with avocado mousse
- Holiday dinner in a bite: Turkey and gravy in a pastry cup with mashed potato icing and cranberry relish
- Buffalo chicken dip with tortilla chips, baby carrots, and celery sticks
- Asian duck empanadas with cherry ginger sauce
- Southwest eggrolls with spicy ranch
- Thai chicken spring rolls with Asian dipping sauce
- Cherry chicken salad in endive with spiced pecans
- Grilled Chicken speidini rolled with Parmesan and buttered breadcrumbs with anchovy caper sauce

Crostinis Selections

- Seared tuna, garlic white bean puree, and olive-caper tapenade
- Balsamic roasted pear, and Bleu Cheese pecan Mousse
- Beef tenderloin with Boursin and crispy fried haystack onions
- Fresh tomato, fresh Mozzarella, and fresh pesto
- Grilled peach, Burrata, arugula, and crispy Prosciutto with balsamic reduction
- Ham, Brie, and Granny Smith apple
- Sun dried tomato-walnut pesto with goat cheese
- Filet mignon with artichoke-sun dried tomato puree and horseradish cream
- Roast pork loin with black olive-Feta tapenade
- Fig and Merlot jam with Brie and fresh thyme
- Beef tenderloin with Gorgonzola horseradish cream
- Slice MR tuna with tomato-caper relish and wasabi aioli
- Roasted red pepper hummus, grilled zucchini, and Feta
- Lamb with Boursin-Feta dip and olive relish

Fish and Seafood Appetizer Selections



- Horseradish BBQ bacon wrapped shrimp
- Cucumber rounds with smoked salmon & dilled crème fraiche rosette
- Smoked whitefish mousse in endive leaf with red onion and caper confetti
- Local whitefish cake bites with lemon-caper remoulade
- Margarita shrimp ceviche served in a lime cup
- Crab cakes with roasted red pepper aioli
- Shrimp cocktail in phyllo cup with firecracker cocktail sauce and lemon zest
- Mini seafood salad martinis
- Crab and dill stuffed artichoke hearts with Parmesan
- Asian crawfish salad with won ton chips
- Smoked salmon, red onion, and caper gazpacho soup shooter
- California rolls on Asian spoons
- Crab and Boursin stuffed new potatoes
- Farm raised oyster shooters with Grey Goose cocktail sauce
- Mini lobster club sandwich
- Tuna tartar, ponzu vinaigrette, and wasabi on crispy wonton chip
- Smoked salmon Boursin roulade with lemon confit
- Prosciutto wrapped roasted shrimp with basil pesto
- Crab and Goat Cheese Stuffed Wontons with sweet chili drizzle

Appetizers



Soup Sippers & Shooters

- Tomato-basil Soup in demi cup with mini herbed grilled cheese dunkers
- Gazpacho shots
- Butternut squash soup with apples and candied pecans
- Roasted red pepper bisque
- Chilled asparagus soup with crème fraiche and lemon zest
- White cheddar ale with pretzel crouton
- Loaded baked potato
- Crab bisque

Handheld Sandwiches & Sliders

- BBQ pork with slaw
- Smoked ham, Swiss, Dijonnaise, tomato
- Local beef cheeseburger sliders
- Smoked turkey, Sun dried tomato mayonnaise and avocado
- Crab cake with roasted red pepper remoulade and lettuce
- Jerk pulled pork with creamy cucumber sauce
- Pork belly bao sandwich with pickled cucumbers, sriracha aioli, and crushed peanuts
- Pulled chicken with chipotle aioli, Jack cheese, and avocado
- Local beef, Havarti, and cherry mustard
- Black bean avocado burger with chipotle aioli
- Cuban with roasted pork, white cheddar, roasted tomato, pepperoncini, pickles and chipotle aioli
- Chicken cordon bleu with Dijon cream
- Veggie with Hummus
- Fried Oyster slider with jicama slaw and sriracha aioli
- Cherry chicken salad with Swiss and lettuce

Beef, Lamb and Pork

- Spinach and sun dried tomato meatballs with a smoked tomato sauce
- Meatloaf cupcake bites with whipped potato icing and tomato jam
- Pistachio crusted lamb lollipops with pomegranate mint yogurt sauce
- Loaded potato bites; new potatoes stuffed with sour cream, bacon, Cheddar, and chives
- Creole mustard and herb lamb lolly chops with apple mint relish
- Marinated asparagus wrapped with prosciutto
- Bacon wrapped almond stuffed dates
- Mini beef, Swiss chard, and chevre en croute
- Pork Pot stickers with Asian dipping sauce
- Mini Beef Wellington with truffle béarnaise sauce
- Thai rib nibblers atop Asian noodle salad in mini take out boxes
- Beef tenderloin bite with caramelized onion and Gorgonzola picked with mini fork
- Beef and Boursin wrapped marinated asparagus
- Gyro bites with tzatziki
- Corn dog mini muffins painted with Dijonaise and chopped pickle and onion relish



Appetizers

Vegetarian Appetizer Selections

- Brandied Leelanau cherry and goat cheese puff pastry purses
- Roasted pecan gorgonzola stuffed new potatoes adorned with dried cherry
- Spinach artichoke dip served in phyllo cups with sun dried tomato garnish
- Goat cheese mousse tarts with fig-Merlot jam and fresh thyme
- Spanakopita: Greek spinach phyllo pie bites
- Caesar Teasers: Mini Caesar salad in Parmesan cups garnished with garlic crouton bits and lemon zest
- Pesto and Goat cheese stuffed cherry tomato bombs
- Veggie pot pie bites
- Assorted mini quiche
- Baked white cheddar mac and cheese bites
- Basil scented vegetable ratatouille in polenta cups
- Mini pizzezza with roast garlic, apples, and Gorgonzola
- Spinach, sun dried tomato and Parmesan stuffed mushroom caps with Parmesan
- Vegetable samosas
- Vegetable spring rolls tossed with soy sauce, sesame oil, and ginger
- Balsamic marinated grilled vegetable skewer with green goddess dip
- Vegetable nori rolls with wasabi, soy and ginger
- Roasted beet square with arugula, seasoned goat cheese, balsamic reduction, and crushed pistachios served on an Asian spoon



Satay, Sticks & Skewers

- Wedge salad skewers with bleu cheese dressing and bacon crumbles
- Yogurt and cumin marinated chicken skewer with a pomegranate fig rosemary sauce
- Tamari marinated chicken skewers with spicy peanut sauce
- Shrimp boil skewers with sausage, new potato, Cajun butter, and corn relish
- Caprese skewers fresh Mozzarella, fresh basil leaf, and cherry tomato, drizzled with balsamic reduction
- Garlic-ginger beef satay with Cucumber mint yogurt sauce
- Antipasto skewers with olive, tomato, salami, and Provolone with balsamic reduction
- Balsamic marinated grilled vegetable skewer with green goddess dip
- Chicken Saltimbocca Skewers with rosemary-lemon aioli
- Fresh fruit kabobs with chocolate or marshmallow dipping sauce
- Chili garlic rubbed shrimp skewers with mango salsa
- Crab cake lollypops
- Chilled shrimp and arugula wrapped with prosciutto, and skewered with a grape tomato