HORS D’OEUVRES

*Please note that for health and presentation concerns, we allow 2 1/2 hours for service, from the agreed upon food starting time, for any of the products listed below. Please consult you event planner with questions.

*Many of these hors d’oeuvres can be passed for a small hourly charge, please consult your event planner for more details.

Cold Hors D'oeuvres
Seasonal Fresh Fruit Display

25 servings–$59.95
50 servings–$102.95
100 servings–$198.95

A colorful display of honeydew melon, cantaloupe, pineapple, watermelon and garnish fruits—a must at any function! (ingredients may vary slightly depending upon seasonality of fruits)

Fresh Vegetable Crudite

25 servings–$52.95
50 servings–$89.95
100 servings–$175.95

Crunchy fresh vegetables including, celery sticks, baby carrots, broccoli florets, cherry tomatoes, mushroom caps and cauliflower (ingredients may vary slightly depending upon seasonality of vegetables). Served with sesame-ginger dip and dill dip.

Wisconsin Cheese Assortment with Assorted Crackers

25 servings–$65.95
50 servings–$124.95
100 servings–$239.95

The pride of Wisconsin! Includes generous portions of Swiss, Dill Havarti, Cheddar and Provolone. Substitute Klement’s famous summer sausage for one choice of cheese, if you like! Served with a variety of crackers.

Specialty Cheese Assortment with Variety Crackers

25 servings–$94.95
50 servings–$175.95
100 servings–$339.95

A variety of fine cheeses including French brie, poppy seed covered chevre, smoked Swiss, aged cheddar and Danish blue. Flatbread, crackers, French bread and a fruit garnish complete the display!

Baguette Sandwiches

$28.95 each

An 18-inch sub filled with your favorites! All sandwiches include leaf lettuce, juicy tomato, thinly sliced red onions and olive picks. Condiments are served on the side. Each sandwich is cut into 7 pieces. Choose 1 filling combination per sandwich, please. (e.g. Baked Ham and Swiss) No substitutions, please.

• Roast Beef and Provolone
• Smoked Turkey and Muenster
• Baked Ham and Swiss
• Italian Cheese Sub–Vegetarian! (Includes tomato-basil cheddar cheese, provolone, tomato relish, oil, vinegar, Italian herbs and green pepper rings)
• Muffaletta—the pride of New Orleans! A 10-inch round French roll filled with shaved Italian ham, Genoa salami, provolone and olive relish and sliced into wedges

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### Smoked Salmon Cheese Cake
$45.95 each
Delicious smoked salmon is blended and baked into a savory cheese cake, topped with a thin layer of sour cream and garnished with fresh dill. Served with flatbread and crackers. (Each tray serves approximately 40 people)

### Spinach Pesto Tray
$39.95 each
Seasoned chopped spinach and basil over a Parmesan cream cheese base. Served with bread sticks and crackers. (Each tray serves approximately 40 people)

### Fiesta Tray
$45.95 each
A South of the Border blend of cheddar cheese, tomatoes, green peppers, chopped onions and black olives layered on top of a zesty dip. Served with homemade tortilla chips. (One tray serves approximately 35 people.)

### Provencal Herbed Chevre Tray
$52.50 each
Delicious French goat cheese blended with roasted red-bell peppers and layered with a brilliant green basil pesto. Served with French bread slices and variety crackers. (Serves approximately 35 people)

### Mediterranean Sampler
**Small**– $94.95  
**Large**– $179.95
An assortment of humus, Moroccan red dip and spinach dip served with pita wedges, flatbread, carrots, celery sticks and garnished with Kalamata olives. (A small will serve approximately 50 people, a large will serve approximately 100 people)

### Nacho Bar
**Small**– $136.95  
**Large**– $262.95
Generous portions of homemade tortilla chips, nacho cheese sauce, mild salsa, guacamole, sour cream, chopped olives, tomatoes, green onions and, of course, sliced jalapenos! (A small will serve approximately 50 people and a large serves approximately 100 people)

Care to upgrade? Add seasoned chicken, beef or refried beans!
- Small Nacho Bar...Ad $60.00 for chicken or beef, $25.00 for refried beans
- Large Nacho Bar...Ad $100.00 for chicken or beef, $50.00 for refried beans

### Marinated Antipasto Platter
$135.95 each
A generous display of provolone cheese, Genoa salami, ripe cherry tomatoes, mushrooms, artichoke hearts, olive relish and green peppers...all drizzled with Italian marinade! (Each tray will serve approximately 75 people)

### Baked Brie En Croute/ Whole Baked Brie
$99.95 each
A whole wheel of French double-cream Brie wrapped in puff pastry and topped with your choice of either mushroom duxelle or apricot filling. For a delicious flavor without the puff pastry, try our baked Brie topped with honey and pecans! All are garnished with fresh seasonal fruit and served with baguette slices. (One wheel serves approximately 50 people)

### Whole Smoked Salmon
$155.95 each
Whole smoked salmon served with whipped cream cheese, capers, red onions, chopped egg and cocktail pumpernickel and a variety of crackers. (Serves approximately 50 people)

### Cocktail Tortilla Pinwheels
(a serving consists of two pieces)
- 25 servings–$52.95
- 50 servings–$90.95
- 100 serving–$175.95
Bite size portions of soft flour tortilla rolled around these wonderful flavor combinations.

- Asian Teriyaki Beef
- Cashew Curried Chicken
- Smoked Turkey with Curried Apricot Spread
- Baked Ham with Dijon Cream Cheese
- Mexican Fiesta roll (v)
- Diced Apples and Walnuts with Bleu Cheese Spread (v)

(Choose one filling for orders of 25, two fillings for 50 to 100 servings and from three fillings for orders of 100 or more)

**Cucumber Tea Sandwiches**
25 servings—$39.95  
50 servings—$75.95  
100 servings—$149.95

Subtle and refined...fresh sliced cucumbers and whipped cream cheese on cocktail rye with a sprig of fresh dill.

**Open-Faced Cocktail Sandwiches**
25 servings—$99.75  
50 servings—$189.00  
100 servings—$357.00

Sure to impress! Choose from shaved medium-rare roast beef with zesty horseradish sour cream, our signature bourbon turkey with apricot curry mayo, deviled shrimp salad with fresh dill garnish, or artichoke spread with savory feta and red bell pepper. Garnished with a sprig of fresh parsley.

(Orders of 50 servings or more may choose an assortment of flavors in increments of 25, please.)

**Chilled Shrimp Cocktail with Dipping Sauce**
25 servings—$99.75  
50 servings—$183.75  
100 servings—$362.25

What could be better or more elegant at your function than a chilled bowl of large tail-on shrimp surrounding your choice of traditional cocktail or Cajun Tartar sauce? Garnished with lemon wedges.

**Chevre and Olive Tapenade Crostini**
25 servings—$49.95  
50 servings—$98.95  
100 servings—$187.95

Toasted crostini brushed with olive oil and topped with rich Chevre and a delicious olive tapenade full of Mediterranean flavors!
Hot Hors D’oeuvres

Please indicate choices when choices are listed.

**Chicken Drummettes and Wings**

- 25 Servings–$84.00
- 50 Servings–$162.75
- 100 Servings–$320.25

(A serving consists of two pieces)

* Traditional Drummettes–served with your choice of homemade ranch dressing or barbecue sauce.
* Buffalo style Wings–served with celery and bleu cheese
* Teriyaki style Wings–tossed in a soy-honey glaze.

(Orders of 50 servings may choose an assortment of flavors in increments of 25, please.)

**Carving Station**

- $6.95 per guest

(minimum 50 guests, please.)

An elegant way to offer your guests the finest! Allow us to carve and serve our wonderfully roasted meats right in front of your guests! Comes with dinner rolls and all appropriate condiments. Please choose two of the roast items listed below:

* Glazed Ham
* Our Signature Bourbon Turkey
* Roast Top Round of Beef
* Roast Beef Tenderloin (add $5.00 per person)

**Gingered Pork Pot Stickers with Asian Dipping Sauce**

- 25 Servings–$39.95
- 50 Servings–$75.95
- 100 Servings–$145.95

(2 pieces per serving)

Delicious, steamed pot stickers with a tasty blend of ginger, ground pork and oriental vegetables. Served with a teriyaki style Asian dipping sauce.

**Savory Tarts**

- 25 Servings–$49.95
- 50 Servings–$93.95
- 100 Servings–$179.95

(2 pieces per serving)

* Baked Apple, Bleu Cheese and Walnut Tart
* Seafood Imperial Tart
* Wild Mushroom Tart
* Devilled Shrimp Tart

Our freshly baked savory tarts are a welcome addition to any reception. Delicious flavor combinations are baked in a crispy phyllo shell til golden brown. A great way to add variety! (minimum 25 orders of any flavor)

**Warm Artichoke Dip**

- 25 Servings–$49.95
- 50 Servings–$90.00
- 100 Servings–$175.00

A delicious, blend of artichoke hearts, parmesan cheese and seasonings. Served with flat bread and sliced French baguette.

**Chicken Tenders and Dips**

- 25 Servings–$49.95
- 50 Servings–$90.00
- 100 Servings–$175.00

(1 piece per serving)

Lightly breaded chicken breast strips served with barbecue sauce, honey-mustard sauce or ranch dressing. Choose two sauces.

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### Cocktail Meatballs
50 Servings—$54.95
(4 pieces per serving)
100 Servings—$107.95
Choose traditional Swedish, Sweet and Sour Sauce or Cranberry barbecue sauce!

### Vegetarian Spring Rolls
25 Servings—$69.95
(2 pieces per serving)
50 Servings—$134.95
100 Servings—$257.25
Deep fried until crispy and served with Teriyaki and Sweet and Sour dipping sauce.

### Assorted Mini-Quiche
25 Servings—$89.25
(2 pieces per serving)
50 Servings—$173.25
100 Servings—$341.25
A puff pastry shell filled with a rich egg custard and several tasty ingredients to create herb quiche, spinach and cheese quiche, quiche Lorraine, and shrimp quiche.

### Spinach Phyllo Triangles
20 Servings—$52.50
(2 pieces per serving)
40 Servings—$99.75
80 Servings—$199.50
A classic Greek appetizer filled with spinach and feta cheese wrapped in flaky golden phyllo! Served with a cucumber-yogurt dipping sauce.

### Bavarian Mushroom Caps
25 Servings—$79.95
(2 pieces per person)
50 Servings—$152.25
100 Servings—$304.50
Seasoned pork sausage, sautéed apples and a touch of caraway stuffed into button mushroom caps and roast until golden!

### Spinach-Stuffed Mushroom Caps
25 Servings—$78.75
(2 pieces per person)
50 Servings—$152.25
100 Servings—$294.00
Seasoned spinach mixed with Parmesan cheese and stuffed into button mushroom caps and baked until golden!

### Miniature Chicago Style Deep Dish Pizzas
25 Servings—$79.95
(2 pieces per serving)
50 Servings—$152.25
100 Servings—$294.00
Rich tomato sauce, mozzarella cheese and sausage in a rich pizza crust—baked until piping hot.

### Smoked Chicken Quesadillas
25 Servings—$99.75
(2 pieces per person)
50 Servings—$189.00
100 Servings—$378.00
Handmade smoked chicken quesadillas full of Mexican seasonings (not spicy, just flavorful!) and rolled into a cone shape for ease of eating! Served with salsa.

### Bacon-Wrapped Water Chestnuts
25 Servings—$47.95
(3 pieces per serving)
50 Servings—$85.95
100 Servings—$165.95
Hand rolled bacon wrapped water chestnuts—delicious smoked bacon surrounding a crisp bite of water chestnut!
Brie and Raspberry in Phyllo
(1 piece per serving)

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Creamy bite size brie and real raspberry wrapped in flaky phyllo and baked until warm and crispy. Served with a raspberry-citrus dipping sauce.

NOTE: This recipe contains nuts.

Snacks

**Pretzels, Popcorn or Potato Chips**
Each order serves 40.
(1 order = 40 servings, 1 serving = 1 cup)

- Pretzels, Popcorn or Potato Chips: $21.00 per order

**Potato Chips and French Onion Dip**
Each order serves 40.

- Potato Chips and French Onion Dip: $26.00 per order

**Homemade chips and salsa**
Each order serves 40.
(1 order = 40 servings, 1 serving = 1 cup)

- Homemade chips and salsa: $48.00 per order

**Gardetto’s Snack Mix**
Each order serves 20.
(1 order = 20 servings, 1 serving = 1 cup)

- Gardetto’s Snack Mix: $32.00 per order

**Fancy Mixed Nuts**
(Almonds, cashews, Brazil nuts and pecans)

- Fancy Mixed Nuts: $20.95 per pound

**Roasted Peanuts**

- Roasted Peanuts: $9.50 per pound

Please let us know if you would like us to order a floral centerpiece to dress up your table.