HORS D’OEUVRE

TIER #1
HOT
Spinach Soufflé Stuffed Mushroom Caps
Parmesan-Breaded Artichokes with Ranch Dip
Vegetable Spring Rolls with Sweet Chili Sauce
Miniature Quiche
BBQ or Swedish Meatballs
Chicken Pot Stickers with Ginger Soy Sauce
COLD
Fresh Mozzarella and Tomato Bruschetta
Smoked Chicken with Mango Chutney on Herb Crouton
Tapenade and Goat Cheese on Endive
Sun-Dried Tomato & Boursin Cheese on Pita Points
Whitefish Ceviche Cordial
70.00 per 50 pieces

TIER #2
HOT
Mini Beef Wellington with Tarragon Mayonnaise
Fig and Lamb on Garlic-Toasted Flatbread
Falafel with Tahini Sauce
Teriyaki Salmon en Croûte with Ginger Mayonnaise
Petite Nantucket Crab Cakes with Spicy Rémoulade
COLD
Smoked Salmon Mousse on Potato Pancake
Ahi Tuna on Fried Wonton with Wasabi Mayonnaise
Medium-Rare Tenderloin with Tarragon Mayonnaise on Crostini
Crab & Ginger Salad in a Cucumber Cup
Spicy Mango Compote with Passion Fruit Mousse
100.00 per 50 pieces

CROISSANT PUFF STUFFS
Marinated Artichokes and Pesto
Chorizo and Smoked Gouda
Cream Cheese and Olive Tapenade
Asian Vegetable
Shrimp, Spinach and Sun-Dried Tomato
Refried Beans, Salsa and Monterey Jack Pepperoni, Pizza Sauce and Mozzarella
Buffalo Chicken with Diced Celery and Bleu Cheese
Scrambled Egg, Bacon and Cheddar
Scrambled Egg, Ham and Swiss
Scrambled Egg, Sausage and Cheddar
Caramelized Onion, Apple and Cheddar
Peanut Butter and Jelly with Powdered Sugar
Brie with Raspberry Preserves and Slivered Almonds
Pineapple and Cinnamon Sugar with Toasted Coconut
Cinnamon Apple with Chocolate and Caramel
Miniature—24.00 per dozen
Regular—36.00 per dozen

ICE CARVINGS
Hand-Carved by our Executive Chef for that elegant touch
350.00 and up

SIGNATURE SLIDERS
Deli Sandwich Sliders with Cheese and Mustard on a Mini Roll
Mini Hot Dogs on a Bun with Pickle Relish and Mustard
Mini Brats on a Bun with Sauerkraut and Mustard
Mini Cheeseburgers with Chopped Onion, Pickle Slice, American Cheese and Ketchup on a Mini Pretzel Roll
Mini Pastrami Reuben with House-Made Pastrami, Swiss Cheese, Sauerkraut and Thousand Island Dressing on a Mini Pretzel Roll
Mini Crabcake with Cucumber and Dill Rémoulade on a Mini Pretzel Roll
Mini Falafel With Tomato and Tzatziki Sauce on a Mini Pretzel Roll
100.00 per 50 pieces

CHEF’S COCKTAIL HOUR
Minimum 20 guests
Our Chef will select an assortment of seasonal, butler-style hors d’oeuvre to be passed for one hour.
A vegetarian selection will be included.
3.50 per person

Prices are subject to change. An 18% Service Charge and Indiana Sales Tax apply.
## PLATTERS AND DISPLAYS

### JUMBO SHRIMP COCKTAIL ON ICE
Cocktail Sauce and Lemons  
150.00 per 50 pieces

### JUMBO SHRIMP SHOOTERS
**SELECT ONE (1) TYPE PER ORDER:**  
Traditional with Cocktail Sauce and Lemon  
Key Lime-Grilled Shrimp with Picante  
Teriyaki Marinated with Wasabi Guacamole  
150.00 per 50 pieces

### FOCACCIA FINGER SANDWICHES
Salami, Pepperoni, and Provolone with Pesto  
Turkey, Swiss, and American Cheese with Guacamole  
100.00 per 50 pieces

### HIGH TEA SANDWICHES
Curried Chicken with Red Pepper on Pumpernickel  
Deviled Ham with Pecans on Cucumber Round  
Goat Cheese and Watercress on Date-Nut Bread  
Minted Artichoke and Lemon Mayonnaise Pinwheels  
Smoked Turkey with Arugula Mayonnaise on Whole Wheat  
100.00 per 50 pieces

### SMOKED SALMON
*Minimum order of 10 servings*
Thinly-Sliced Smoked Salmon and Gravlax with Capers, Chopped Egg, Cornichons, Cream Cheese, Bagel Chips and Cocktail Breads  
4.50 per serving

### TRIO DIPS
*Minimum order of 10 servings*
Hummus, Roasted Tomato, and Garden Vegetable Dips with Fresh Vegetable Crudités, Assorted Crackers, and House-Made Pita Chips  
3.50 per serving

### CHEESE BALL
*Minimum order of 10 servings*
Bacon/Cheddar, Cream Cheese/Green Onion or Herb served with Assorted Crackers  
1.25 per serving

### ROASTED RED PEPPER HUMMUS
*Minimum order of 10 servings*
With House-Made Pita Chips  
1.50 per serving

### BABA GHANOUJ
*Minimum order of 10 servings*
With House-Made Pita Chips  
1.50 per serving

### ITALIAN ANTIPASTI
Assorted Marinated Vegetables  
Italian Deli Meats and Cheeses  
175.00 per platter

### GRILLED VEGETABLES
Grilled Zucchini, Summer Squash, Eggplant, Portobello Mushrooms, Peppers, Marinated Artichokes and Olives with Smoked Tomato Dip  
150.00 per platter

### “THAT’S A WRAP”
(25-10” Gourmet Wraps cut in half – 50 total pieces)  
BBQ Chicken with Cheddar Cheese and Bacon  
Roast Beef with Swiss Cheese and Horseradish-Mustard  
Southwest Turkey with Guacamole and Salsa Fresca  
Greek Salad with Sliced Black Bean Burger  
195.00 per platter

### FRESH SEASONAL FRUIT WITH PASSION FRUIT MOUSSE
50.00  
100.00  
175.00
Small (Serves 20)  
Medium (Serves 50)  
Large (Serves 100)

### GARDEN VEGETABLE CRUDITÉS WITH RANCH DIP
50.00  
100.00  
175.00
Small (Serves 20)  
Medium (Serves 50)  
Large (Serves 100)

### INTERNATIONAL CHEESE WITH CRACKERS
75.00  
150.00  
250.00
Small (Serves 20)  
Medium (Serves 50)  
Large (Serves 100)

### BAKED BRIE EN CROÛTE
Wheel of French Brie wrapped in Golden Pastry Crust and filled with Raspberry Conserve and Almonds  
125.00

### ASSORTED SUSHI
Soy Dipping Sauce, Wasabi and Pickled Ginger  
100.00 per 50 pieces

---

Prices are subject to change. An 18% Service Charge and Indiana Sales Tax apply.