

## *Hot Hors d'oeuvres*

*Selections are based on fifty pieces per order*

### *Baked Spinach and Artichoke Dip*

*Artichokes blended with spinach and Gouda, served with crostini*  
\$60-

### *Baked Crab and Gorgonzola Dip*

*Artichokes blended with blue crab and Gorgonzola. Served with crostini*  
\$90-

### *Ravioli*

*Butternut squash raviolis finished with a saffron cream sauce*  
\$45-

### *Tortellini with Herbed Cream Sauce*

*Cheese tortellini tossed with an herbed cheese sauce. Garnished with scallions and prosciutto*  
\$45-

### *Flat Iron Steak and Tortellini*

*Cheese tortellini tossed with an herbed cheese sauce. Garnished with flat iron steak*  
\$60-

### *Sesame Chicken Strips*

*Marinated and lightly breaded with sesame, then flash-fried.*  
*Served with sweet and sour sauce*  
\$45-

### *Vegetable Wonton with Garlic*

#### *Ginger Jus*

*Fresh julienne ginger, seasoned vegetables and Thai chili peppers tucked into a wonton purse and fried.*  
*Served with garlic ginger jus*  
\$45-

### *Lobster Wontons*

*Sautéed lobster tossed with leeks, roasted bell peppers and fresh garlic;*  
*folded in a traditional wonton. Served with a spicy garlic sauce*  
\$75-

### *Garlic Shrimp*

*Tender shrimp slowly poached in oil with sliced garlic. Served with toasted sourdough bread*  
\$85-

### *Stuffed Artichoke Hearts\**

*Artichoke hearts stuffed with pesto cream cheese and baked until golden brown*  
\$40-

### *Spanakopetas*

*Spinach and Feta cheese wrapped in phyllo dough*  
\$50-

### ***Seafood Stuffed Mushroom\****

*Shrimp and lobster blended with cream cheese and piped into oven-baked mushroom caps*  
\$70-

### ***Crab Cakes***

*Tender bleu crab combined with fresh vegetables and mushrooms.*  
*Served with whole grain honey Dijon mustard*  
\$100-

### ***Meatballs***

*Choice of Swedish, sweet and sour or BBQ*  
\$35-

### ***Baked Brie En Croute***

*Brie wrapped in puff pastry dough with your choice of Michigan cherries OR*  
*roasted red peppers with basil and pinenut pesto OR*  
*sweet apples and pecans with brown sugar and cinnamon*  
\$55-

### ***Michigan Cherry Pork Loin***

*Grilled boneless pork loin smothered in a Michigan cherry and Chardonnay sauce*  
\$75-

### ***Onion Tartlets***

*Caramelized onion tart with watercress and shallot oil*  
\$75-

### ***Greek Pizza***

*Olive oil, garlic, Roma tomatoes, fresh spinach, red onions,*  
*Kalamata olives, Feta and Mozzarella cheese*  
15-20 Pieces  
\$13/pizza

### ***Caprese Pizza***

*Made with our homemade marinara sauce, fresh buffalo mozzarella,*  
*tomatoes, fresh basil and parmesan cheese*  
15-20 Pieces  
\$13/pizza

### ***Northland Pizza***

*A 12" pizza pie served with our homemade marinara sauce and a choice of three toppings*  
15-20 Pieces  
\$11/pizza

*(Extra cheese, cheddar cheese, bleu cheese, Feta cheese, onions, sun-dried tomatoes, jalapeno peppers,*  
*roasted peppers, artichoke hearts, mushrooms, black olives, pineapple, anchovies,*  
*pepperoni, bacon, Italian sausage, ham or Canadian bacon)*

*\*These items may be offered as passed hors d'oeuvres*

## *Dry Snacks*

*(based per pound)*

*Potato Chips with Sour Cream and Onion Dip \$7-*

*Tortilla Chips with Salsa and Sour Cream \$8-*

*Bagel Chips and Dip \$12-*

*Mixed Nuts \$18-*

*Pretzels \$8-*

*American Snack Mix \$10-*

*Dried Fruit (apricots, cranberries and cherries) \$12-*

*Mixed Nuts (cashews, Spanish peanuts, almonds, walnuts) \$18-*