Stationary Hors d'Oeuvres—$35pp

Organic Crudités
Chef Scotty's signature Hummiso, Smoked Baba Ghanoush, Tzatziki, Lemon Currant Dolmas, Naan, Locally grown Heirloom Veggies, Persian Pickles, Local Feta, Harissa Dates

Specialty Cocktail

Elderberry Eve
Champagne Toast with St. Germain Liqueur, Lemon Juice, Dancing Huckleberry Streaks

Tray Passed Hors d'Oeuvres

Hot Shot
Smoked Tomato-Fennel Soup with Kase Roth Grilled Cheese on Fosdals Light Rye Bread

Dim Spin
White Shrimp n' Lemongrass Shu-Mai Dumpling w Tahini-Soy Dressing, Chive

Slideresque
Garbanzo Fritter, Heart of Palm, Sunchoke Matchsticks, Italian Parsley, Meyer Lemon

Canapé
Cured Coho Salmon, Horseradish Crème, Micro Watercress, Cucumber Coin, Tobiko

Hot-n-Cold Splash
Crispy Pork Belly with Vermont Maple-Dijon Gelato, Buttermilk Waffle Crouton

Spring Roll
Rock Shrimp, Pea Shoot, Mint, Cilantro, Thai Basil, Mango, Scallion, Pasilla Chile-Plum Coulis

Caprese
Halved Roma Tomato, Lemon Ricotta, Artichoke Heart, Oil cured Olive Tapenade, Basil

Baklava
Free Range Chicken Phyllo Cup, Pistachio, Yogurt, Apricot, Cardamom, Saffron Honey

First Course

Chevre Strudel
Crisp Pastry with Truffled Chioggia Beet, Watercress, Cherry Tomato-Artichoke Tapenade

Salad

Stone Bank
Organic Greens, Basil, Cheese, Cucumber, Tomato, Crouton, Champagne Pear Vinaigrette

Entrée

Wild River
Smoked Cedar Plank Coho Salmon, Black Raspberry-Sage Sauce, Wild Rice Pilaf Risotto Cake

Free Range
Honey-Almond glazed Chicken Breast, Madeira-Tarragon Reduction, Roasted Root Veggies

Ricotta Pillow
Pasta, Porcini Browned Butter, Oil cured Olive, Arugula, House-dried Tomato

Dessert

Coconut Panna Cotta
Kefir Lime, Vanilla Bean, Cardamom, Strawberry-Thai Basil Salsina & Fortune Cookie

Stationary Hors d'Oeuvres—$$45pp

Fromage-e-Charcuterie
Seasonally crafted House Jams, Sun-dried Tomato-Artichoke Olive Tapenade, Artisanal Wisconsin Cheeses & Charcuterie, Rosemary-Lemon Toast Points

Specialty Cocktail

The Madcito
Torn Basil & Mint, Freshly Squeezed Lime, Sailor Jerry's Rum, Ginger Beer, Mango

Tray Passed Hors d'Oeuvres

Hot Shot
Sweet, Spicy, Veganlicious Curried Coconut Sweet Potato Soup, Lemongrass Snow

Dim Spin
Cozumel Carne Asada Potsticker Dumpling w Chipotle-Indonesian Soy Dipping Sauce

Slideresque
Ms.Piggy Oaxacan Pork Carnitas piled High on Hawaiian Sweet Roll, Pink Peppercorn Aioli

Canapé
Jerked Pork Medallion, Mango-Serrano Salsa, Key Lime Crème, Crispy Plantain Tostone

Hot-n-Cold Splash
Five-spiced Duck Confit w Satsuma Tangerine-Saffron Gelato, Fried Ginger

Summer Roll
Carpaccio Shaved Filet Mignon Beef, Arugula, Artichoke Heart, Caper-Lemon Dressing

Ahi + Avo
Tartare, Ponzu Bath, Dulse Wonton, Sake Crème Fraiche, Black Nigella Seed, Scallion

On a Chopstick
Baja Pink Prawn poached in Thai aromatic Coconut Broth on Lemongrass Skewer

First Course

Pork Belly
Smoked Paprika Spoonbread, Oaxacan Mole Poblano, Crispy Onion Ring, Tomatillo-Avo Salsa

Salad

The Caribe
Napa Cabbage, Mango, Mint, Cilantro, Baby Bell, Pea Shoot, Ginger-Lime, Crispy Plantain

Entrée

Off the Bone
Shallotized Beef Shortrib, Chimichurri & Sofrito Sauces, Smashed Sea Salt Potatoes

Banana Leaf
Banana Leaf Wrapped Grouper, Basil, Coconut Cremé, Plum Coulis, Burmese Red Rice, Pea Shoot

Tip-n-Tail
Caribbean Beef Shortrib Strudel, Grilled Prawns, Mango Salsina, Sweet Polenta Spoonbread

Dessert

Crème Bouquet
Five Floral infused Silky Custard w Lemon Verbena Shortbread

Stationary Hors d'Oeuvres—$$$55pp

Baja Fresh
Shrimp with Cocktail Sauce, Dungeness Crab-Almond Cream Cheese Dip, Oro Blanco Gravelax w Herbed Chevre Spread, Peppered Crostini & Selection of Avante Garde Sushi

Specialty Cocktail

Muttled Men
Crushed Tangerine, Bellbrook Farms Aronia, Brandy, Ginger Beer, Vanilla Bean Bitters

Tray Passed Hors d'Oeuvres

Hot Shot
Boothbay Maine Lobster Bisque w Saffron, Vanilla Bean, Celeriac Matchsticks

Dim-Spin
Shrimp-Lemongrass, Carne Asada, House Kim Chee Dumplings w Dueling Sauces

Slideresque
Baconized Mini Burger, Wisconsin Cheddar, Fried Onion Ring, Dynamite Sauce

Canapé
Truffled Chateaubriand, Local Cheese, Beet Brunoise, Watercress, Horseradish Creme

Hot-n-Cold Splash
Chipotle shredded Beef Short Rib w Avocado Gelato & Crushed Cornnut

Autumn Roll
Sun-dried Tomato & Ahi Eggroll, Caramelized, Onion, Basil, Chimayo Loco Sauce

Redeye
Kona Coffee-Cacao Lollipop Lamb Chop, Stone smoked Porter Glaze, Almond Praline

Passionfruit
Marinated Baja Bay Scallop & Shrimp Ceviche, Pickled Mango, Passionfruit-Ginger Sorbet

First Course

Bacon Wrapped
Diver Boat Sea Scallop, Sun-dried Tomato-Basil Risotto Cake, Lemon Cream Sauce

Salad

Wild Rocket
Tomato, Deviled Egg, Pepper Chevre, Ancho Candied Pecan, Blackberry-Wild Sage Dressing

Entrée

In Your Prime
Filet Mignon, Cocoa-Sangiovese Demi-glace, Mascarpone-Vanilla Bean Potato Gratin

Lake Kegonsa
Pecan encrusted Walleye, Crushed Dijon Beurre Blanc, Vertical Twice Bake, Carrot Confetti

Surf-n-Turf
Telecherry Peppered Filet Mignon & Singing Swordfish w Pretty Much your Choice of Everything!

Dessert

Chocolate Ecstasy
Dark Chocolate Parfait, Black Peppercorn Chantilly Crème, Zinfandel Framboise

*CUSTOM MENUS AVAILABLE UPON REQUEST