The Trout House Banquet Menu

Homemade Salads
Potato salad, Cole slaw, fruit salad, pasta salad, tossed garden salad or Caesar salad $ 2.25 per person/per item

Platters

Domestic cheese and sausage with assorted crackers Small- 15-20 people $35/ large -35-40 people $65
Assorted seasonal sliced fruit Small $35/ large $65
Assorted garden fresh vegetable with dill ranch dip Small $35/ large $65
Smoked salmon, trout and artisan cheese platter $150

Hors d'oeurvres

Shrimp cocktail with cocktail sauce and lemons
50 pieces Jumbo $95
50 pieces medium $70
Prosciutto wrapped melon/ 50 pieces $75
Seafood stuffed jumbo mushroom caps /50 pieces $ 90
Italian sausage stuffed mushroom caps/ 50 pieces $65
Ahi tuna topped wonton with wakami seaweed and mango papaya salsa/ 50 pieces $150
Atlantic smoked salmon side $40 ea.
Asian chicken satays/ 50 pieces $75
Beef tenderloin satays /50 pieces $95
Fruit kabobs with lemon poppy seed dressing /50 pieces $70
Blackened pork tenderloin medallions with chardonnay shiitake cream sauce /50 pieces $100
Smoked Salmon and Cucumber canape /50 pieces $70
Fresh mozzarella caprese kabobs with balsamic glaze/ 50 pieces $75
Grilled prosciutto wrapped jumbo shrimp with remoulade sauce/ 50 pieces $120
Bacon wrapped water chestnuts /50 pieces $30
Goat cheese, chive and bacon stuffed baby red potato/ 50 pieces $95
Bacon wrapped day boat scallop /50 pieces $150
Jumbo chicken wings your choice; Tai chili, buffalo, BBQ, parmesan garlic, or plain /50 pieces $55
Boneless Asian honey sesame chicken breast bites/ 50 pieces $60
Hot Artichoke, asiago and spinach dip with tortilla chips 50 people $85
Fruited hot brie cheese wheel with crackers $150
Roasted tomato and pesto bruschetta/ 50 pieces $55
BBQ mini meatballs/ 50 pieces $25
BBQ ribs two bone/ 50 pieces $80
Mini duck sausage sliders with tropical fruit chutney/ 50 pieces $125
Mini fresh Angus beef sliders/ 50 pieces $95
Assorted silver dollar sandwiches choice of ham, roast beef, or turkey/ 50 pieces

Entrée's

Seafood and Fish

Seafood stuffed rushing waters rainbow trout with saffron royale' sauce $26

Pan seared rainbow trout almandine $24

Cashew encrusted Alaskan halibut with lemon buerre blanc sauce $29

Seafood stuffed jumbo gulf shrimp $28

Parmesan encrusted Atlantic salmon fillet with dill caper butter sauce $27

10 oz. Cold water South African lobster tail with drawn butter $47

Butchers Block

8oz. center cut Angus sirloin top butt served with chardonnay shiitake cream sauce $25

Gorgonzola stuffed filet mignon with green peppercorn cognac sauce $32

14 oz. Angus Ribeye steak $29

French cut bone in pork chop $24

Prime rib 14oz. cut served with au jus $31

Beef tenderloin Oscar with fresh crabmeat, asparagus, and saffron sauce $36

Rack of lamb Lolly pops with shiitake mint jubilee sauce $38

Poultry

"WT's Chicken breast" sautéed with chardonnay shiitake sauce $24

Fresh chicken breast sautéed then topped with prosciutto wrapped fresh asparagus and finished with béchamel sauce $27

Maple leaf farms seared duck breast with Door County cherry port reduction $28

All entrees come with your choice of rosemary roasted baby red potato or garlic mashed potato, and choice of green bean almandine, cognac glazed baby carrots or fresh seasonal vegetable sauté

Desserts are available upon request

The Trout House™
At Rushing Waters