

Dinner station is draped and artistically displayed with elevation and fresh greens

Warm Selections – (SELECT FOUR)

Artichoke, Asiago & Sundried Tomato Purse
Spicy Sausage & Leek Wellingtons
Caramelized Onion, Bacon and Three-Cheese Tartlet
Eden En croute
Pea & Potato Samosa with Tamarind Chutney
Bacon wrapped chicken with princess sauce
Three Cheese Stuffed Mushroom Cap
Chicken Crostini with Asiago Cheese and Basil Threads
Reuben Tartlet
Chicken Wellington
Ricotta Florentine Puff

Chilled Selections – (SELECT FOUR)

Poultry Salad Tartlet
Grapes with a Twist
Creole Crab Tartlet
Bleu Cheese Stuffed Endive
New Potato Gorgonzola
Dill & Lemon Crepe with Smoked Salmon and Boursin Cheese
Sun Dried Tomato & Walnut Stuffed Potato
Tied Leek Boats
Brandied Bleu Cheese, Walnut & Pear Crostini

The Market

Fresh seasonal fruits, Wisconsin cheeses, assorted crackers and grilled vegetables with cilantro dip

Potato Ala Martini Station

Real smashed potatoes served from jumbo martini glass with your guest's choice of toppings: bacon, chives, sour cream, shredded cheese, broccoli cheese sauce, chili and vegetable sauté

Coffee Bar

Select three flavored coffees with garnishments of cream, sugar, chocolate reception sticks and whipped cream. Coffee choices: Irish Crème, Regular or Decaffeinated Colombian Supreme, Kahlúa and Vanilla Almond

Upgrades to include:

Ice Vase Sculpture, Tray Passed Hors d'oeuvres, Cutting Edge China, Chocolate Covered Strawberries, Glass Table Top Presentation, Late night Buffet (*assorted silver dollar and focaccia sandwiches, pizza bites and BBQ meatballs or nacho station*)