



Platters/Tapas/Appetizers

Catering Menu

Mediterranean Platter

Roasted Red Pepper Hummus, Moroccan Spiced Lentils Salad, Stuffed Grape Leaves, Marinated Artichokes, Tomatoes, Cucumbers, Olives, and a variety of crostini, crackers and breads. Small (serves 8 to 12 people as an appetizer) \$50, Large (serves 16 to 20 people as an appetizer) \$80 \$ _____

Artisanal Cheese Platter

A selection of 4 to 6 Wisconsin Artisanal Cheeses with Dried Fruit, Nuts, Olives, Crackers, Crostini and Breads (\$30/LB) \$ _____

Standard Cheese and Sausage

A selection of slicing cheeses with hard salami, genoa, ham, turkey, roast beef, garlic summer, pastrami, corned beef and crackers (\$16/LB) \$ _____

Charcuterie Platters

A variety of Cured and Smoked Meats (house made pate if available), with Fig Jam, Olives, Crackers and Breads (\$35/LB) \$ _____

Tapas 1 dozen

- _____ Units - Hummus, Kalamata, Feta, Spinach (\$18) \$ _____
- _____ Units - Red Pepper Chevre and Curried Onion Olive Relish (\$18) \$ _____
- _____ Units - Brie and Lingonberry (\$ 18) \$ _____
- _____ Units - Red Pepper Chevre, Walnut and Fig Jam (\$15) \$ _____
- _____ Units - Manchego, Tomato and Olive Oil (\$18) \$ _____
- _____ Units - Spanish Tortilla (\$18) \$ _____
- _____ Units - Manchego and Garlic Mushroom (\$18) \$ _____
- _____ Units - Egg Salad and Cornichon (\$18) \$ _____
- _____ Units - Smoked Pheasant Spread and Parmesan (\$ 30) \$ _____
- _____ Units - Serrano and Fig Jam (\$30) \$ _____
- _____ Units - Lox, Avocado and Cream Cheese (\$ 30) \$ _____
- _____ Units - Tuna Stuffed Piquillo Pepper (\$30) \$ _____
- _____ Units - Curry or Pesto Chicken Salad (\$30) \$ _____
- _____ Units - Smoked Duck Breast with Buttermilk Blue Cheese (\$ 30) \$ _____
- _____ Units - Smoked Chicken, Avocado and Cream Cheese (\$30) \$ _____
- _____ Units - Spanish Chorizo, Manchego Cheese, Pepper and Onion (\$24) \$ _____