

Appetizers

The perfect touch before dinner. Whatever your selections, these will surely stimulate your guests appetite. Get creative and pick & choose our Appetizers by the Platter or by the Guest.

By the Platter

Each platter comes with assorted crackers.
Price per platter \$175.00

Serves
50

Wisconsin Cheese Platter

A varied selection from an award winning dairy

Gruyere, Vintage Van Gogh, Buttermilk Blue, Mezzaluna Fontina and a Sharp Yellow Cheddar

Serves
75

International Cheese Platter

A fine assortment of cheese from around the world

Asiago, White Cheddar Cranberry, Gorgonzola, Morel & Leek Jack Cheese, Aged Yellow Cheddar, Fontinella, Goat Cheese, Smokehouse Blue Cheese & Manchego

~ Tasteful Additions For Your Cheese Platter ~

Fresh Fruit - add \$100.00
Grapes, strawberries & kiwi

Finocchioni Salami - add \$100.00
Dry cured & lightly salted salami w/fennel flavors

By the Guest

~ 1st selection is \$1.95 ~ 2 selections-\$2.95
~ 3 selections-\$3.95 ~ 4 selections-\$4.95

- ◆ Baked Brie Phyllo Cups
- ◆ Sweet & Sour Meatballs
- ◆ Vegetable Tray and Dip
- ◆ Fresh Fruit Skewers
- ◆ Seven Layer Dip & Tortilla Chips
- ◆ Ham & Cream Cheese Roll Ups
- ◆ Cheese Tray with Assorted Crackers
- ◆ Blue Cheese & Steak Stuffed Potatoes

Add an additional \$1 to the above prices for each select grade appetizer listed below

- ◆ Honey Berry Goat Cheese Crostini
- ◆ Fresh Shrimp with Cocktail Sauce
- ◆ Teriyaki Chicken Kabobs w/Pineapple
- ◆ Prosciutto Wrapped Asparagus Bundles
- ◆ Prosciutto Wrapped Melon, Dates & Apricots

Our Tasting Platters and Appetizers by the Guest, accommodates 1 1/2 servings per person per selection. Additional trays for increased servings available at extra charge.

Michigan state sales tax is additional