

# Tavern™

at

Wild Marsh

2018

## *HOT HORS D'OUVRES / per 50 pieces or per person (min 25 people)*

*Bacon Wrapped Jumbo Shrimp with spicy Stone  
Ground Mustard Dip 4.50 per piece*

*Baked Asparagus with Fontina & Asiago Cheese  
wrapped in a pastry 2.50 per piece*

*Baked Brie with raspberry coulis in a wonton cup \$3  
per piece*

*Jumbo Chicken Wing- BBQ, Buffalo, Tavern  
(Teriyaki/Buffalo mix) Asian Zing Raspberry Habanero  
87.50 or 1.75 per wing Accompanied with Celery and  
house made bleu cheese dip or house ranch*

*Cocktail Franks with house made bbq sauce 27.50  
(per 10 people)*

*Mini Alaskan snow crab cakes house made 3.50 per  
piece topped with red pepper aioli and capers*

*Coconut Chicken bites with sweet chili sauce 2.50 per  
piece*

*Cocktail Meatballs with house made bbq sauce 50*

*Mini Meatball Spoon with bourbon glaze 2 per piece*

*Mini Quiche Lorraine 150*

*Vegetable Eggrolls with sweet & sour sauce 100*

*Wild Rice Stuffed Mushrooms 2.50 per piece  
wild rice, cheese, parmesan, cream*

*Spinach & Artichoke Dip with warm Pita Chips 2 per  
person*

*Asian Pork Crisp Ginger, scallions, plum sauce  
wonton cup 87.50*

*Fried Cheese Ravioli min 50 pieces 1.75 per piece*

*Chicken Satays (Teriyaki or Peanut sauce) 2.25 per  
piece*

*Eggplant Tartlets pastry cup, goat cheese, eggplant 3  
per piece*

*Flour Dusted Walleye Bites house cut , fresh Remoulade  
and served with lemon wedges 2*

*Tavern Cheese Bread-sliced toasted baguette, Alfredo,  
basil, melted mozzarella 1.50 per piece*

*Sirloin Steak bites served with house made creamy  
horseradish 125*

*Mini Beef Wellington 3.75 per piece*

*Big Bacon- thick cut and dipped in maple glaze 2 per  
piece*

*(bp) represents Butler Passed (V) Vegetarian (VV) Vegan Vegetarian (GF) Gluten Free*

*Prices are subject to a 20% service fee and local sales tax of 7.375%*