

# Tavern™

at

Green Haven

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%*