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## Milwaukee Club Appetizer Suggestions

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Butler-Style Passed Hors d' Oeuvres & Canapés

*All Prices Per Dozen*

### Chilled

- \$28.00 - Curried Chicken Canapé** with Peanuts & Cilantro
- \$30.00 - Shrimp Seviche** with Avocado, Mango, Corn, Tortilla & Lime\*\*
- \$30.00 - Vegetable Spring Rolls** with Lettuce, Glass Noodles, Basil, Carrot & Crispy Tofu\*\*\*
- \$33.00 - Smoked Salmon Lox** on Toasted Brioche with Cucumber, Crème Fraîche & Caviar
- \$33.00 - Salmon Tartare** with Whole Grain Mustard, Chive & Pickled Onion
- \$34.00 - Seared Five Spice Tuna** with Rice Paper, Pickled Vegetables & Sriracha Mayo\*\*
- \$36.00 - Mini BLT** with Nueske's Bacon, Oven Roasted Tomato & Arugula with Herb Mayonnaise
- \$36.00 - Bleu Cheese & Beef Crostini** with Pomodoraccio Tomatoes
- \$60.00 - Passed Jumbo Shrimp Cocktail** with Cocktail Sauce \*\*

### Warmed

- \$28.00 - Rumaki** - Bacon Wrapped Water Chestnuts with a Balsamic Glaze \*\*
- \$28.00 - Petite Grilled Chicken Tostadas** Topped with a Cilantro-Lime Sour Cream
- \$28.00 - Roasted Beet & Goat Cheese Phyllo Cups** \*
- \$28.00 - Twice Baked Potato Bites** with Sour Cream, Bacon & Cheddar\*\*
- \$30.00 - Four Cheese Puffs**\*
- \$36.00 - Mini Reuben** with Corned Beef, Sauerkraut & 1000 Island Dressing
- \$40.00 - Baked Crab Dip** in Phyllo Shells with Roasted Pepper, Basil & Lemon

*Prices are Subject to Change Based on Availability and Market Price*

*\* Indicates Vegetarian Items*

*\*\* Indicates Gluten Free*

*\*\*\* Indicates Both Vegetarian & Gluten Free*