

Hors d'Oeuvres Menu

HOT HORS D'OEUVRES MENU – Category "A"

- **TIPPATINA CHICKEN WINGS** grilled with jalapeño honey mustard
- **PANKO CRUSTED WALLEYE FINGERS** lightly breaded and served with two-pepper tartar
- **BAHA CRAB TOSTADA** topped with lump crab, guacamole and Paco's salsa
- **BEEF SIRLOIN TIPS** tender sirloin tips sautéed in an Asian spiced merlot sauce
- **CRAB STUFFED MUSHROOMS** filled with crab and a mushroom duxelle
- **SWEET AND SOUR MEATBALLS** with pineapple carpaccio



STICKS/KABOBS – Category "A"

- **CHICKEN SATAY** served with a Thai peanut sauce
- **TERIYAKI CHICKEN AND PINEAPPLE SKEWERS** with teriyaki glaze
- **CRUNCHY THAI CHICKEN STICK** with peanut sauce
- **COWBOY BBQ STEAK** with crushed onion rings
- **BEEF and/or CHICKEN KABOBS** with red onion, bell peppers and mushrooms
- **PHILLY CHEESE STEAK SKEWER** with grilled peppers and onions



DIPS and FONDUES – Category "A"

- **SPINACH ARTICHOKE** served warm with crostini
- **VERMONT CHEDDAR FONDUE** with pretzel bread and salami
- **CRAB AND ARTICHOKE AU GRATIN** with sliced baguettes

TAVERN TAPAS (aka: Great Bar Food)

- **HOMEMADE WHISKEY BBQ MEATBALLS** hand-rolled with beef, pork, and veal
- **BARBECUE RIBS** individual smoked ribs brushed with whiskey BBQ sauce
- **WICKED BUFFALO WINGS** house made hot sauce, blue cheese dressing
- **JIMMY'S FLATBREAD** choice of chicken and mushroom, brie and apple or margarita
- **JIMMY'S SLIDERS** Choice of Prime Rib, Pulled Pork or USDA Certified Angus Burger Sliders
- **BUFFALO CHICKEN FONDUE** pulled chicken, hot sauce and Maytag blue cheese crumbles with celery and flatbread crackers



COLD HORS D'OEUVRES – Category "A"

- **BEEF WELLINGTON CANAPE** sliced tenderloin, mushroom duxelle on puff pastry with creamy horseradish
- **SMOKED SALMON CROSTINI** House smoked salmon and dill cream cheese placed on a crostini
- **DOUBLE-CUT BLTA BITES** with applewood smoked bacon, crisp lettuce and tomato and sliced avocado.
- **CUCUMBER WITH FRESH DILL CREAM CHEESE** on crostini

CHEESE, FRUITS and VEGETABLES – Category "A"

- **MAYTAG BLUE CHEESE CROSTINI** blue cheese tart tatin with spiced apricot
- **MARGARITA BRUSCHETTA** with whipped ricotta, San Marzano tomato and basil
- **MOZZARELLA AND TOMATO CAPRESE** with virgin olive oil, balsamic drizzle, fresh basil
- **CHEESE BOARD** with salami, grapes, crackers and breads
- **ROASTED TOMATO ON PESTO CRACKER** with kalamata olives and fresh buffalo mozzarella
- **FRESH SEASONAL FRUIT AND BERRY PLATTER** with strawberry yogurt dip
- **MINI FRESH FRUIT KABOB** with pineapple, cantaloupe, honeydew
- **MEDLEY OF FRESH VEGETABLES** with ranch dip
- **FIRE ROASTED VEGETABLES** served with lemon aioli dipping sauce



HOT PREMIUM HORS D'OEUVRES – Category "B"

- **AHI TUNA NACHOS** with spiced aioli
- **BACON WRAPPED SCALLOPS** sea scallops wrapped with applewood smoked bacon and broiled
- **JIMMY'S MINI JUMBO LUMP CRAB CAKE** blue lump crab served with a two-pepper tartar sauce
- **JALAPEÑO BACON WRAPPED SHRIMP** jumbo shrimp wrapped with applewood smoked bacon
- **WICKED SHRIMP** pan roasted with spicy bbq butter



PREMIUM STICKS/KABOBS/FORKS – Category "B"

- **POPCORN SCALLOPS** with Old Bay and malt vinegar aioli
- **SALMON CRUDO** with ley lime in a cucumber cup
- **COGNAC SHRIMP FORK** with green onion salad
- **HAWAIIAN SHRIMP** with ginger lime marinated with pineapple
- **"RAMAKI" BAY SCALLOPS** with double cut bacon, champagne mignonette
- **FILET SKEWERS** with horseradish cheddar dip

COLD PREMIUM HORS D'OEUVRES – Category "B"

- **CHAMPAGNE WASABI AHI TUNA CRISPS** #1 Sushi Grade Ahi tuna mixed with a ginger relish served on a wonton crisp, topped with champagne wasabi
- **SESAME CRUSTED AHI TUNA** #1 sushi grade with wasabi, ginger and ponzu glaze

"ON ICE" PREMIUM – Category "B"

- **OYSTERS ON THE HALF SHELL** shucked Blue Point oysters, horseradish and Tabasco
- **CRAB CLAWS** served with cocktail sauce
- **SHRIMP COCKTAIL** served with horseradish cocktail sauce and fresh lemon



Hors d'Ouevres Pricing

Note: Each Option listed below is based on a designated number of Hors d'Ouevres per person, which is indicated below. If desired, the number of pieces per person may be increased for an additional charge. The total number of pieces made (i.e. 150 pieces) will be equally divided by the number of items ordered to determine the quantity of each item (i.e. 150 pieces div. by 5 items = 30 pieces of each item). Pricing is per person plus tax.

PRE-DINNER HORS D'OUEVRES

Option 1 Pre-Dinner Only **\$6.95**

Any four items from Category "A"
4 pieces per person

Option 2 Pre-Dinner Only **\$8.95**

Two items from Category "A"
Plus two Premium items from Category "B"
4 pieces per person

HORS D'OUEVRE PARTY PRICING

Option 3 **\$9.95**

Choose four items from Category "A"
7 pieces per person

Option 4 **\$10.95**

Choose five items from Category "A"
8 pieces per person

Option 5 **\$12.95**

Three items from Category "A"
Two items from Category "B"
8 pieces per person

Option 6 **\$13.95**

Two items from Category "A"
Three items from Category "B"
8 pieces per person

Option 7 **\$14.95**

Three items from Category "A"
Three Items from Category "B"
8 pieces per person

Option 8 **\$15.95**

Two items from Category "A"
Four items from Category "B"
8 pieces per person

Option 9 **\$17.95**

One item from category "A"
Five Items from Category "B"
8 pieces per person

Option 10 **\$ Quote**

Custom Build-Your-Own Pre-Dinner or Hors d'Ouevre Party selections.

Choose from any of our selections along with the number of pieces per person and we will quote to meet your budget.