

LARGE PARTY / PRIVATE DINING HORS D'OEUVRES MENU

HOW WE SERVE OUR HORS D'OEUVRES:

PER PIECE SERVINGS: Items for which an exact count can be determined are charged by the piece.

PER PERSON SERVINGS: Items served in bulk, such as Artichoke Dip, Calamari, Fruit and Vegetable Platters, etc. are priced by the serving.

Artichoke Spinach Dip grilled crostini -or- make GF with substitution of carrot sticks and celery \$2.65 per person

Mozzarella and Tomato Bruschetta with fresh mozzarella, diced tomatoes, EV olive oil on a toasted crostini with basil and balsamic glaze \$1.95 per piece

Brussels Sprouts parmesan reggiano, truffle oil, sea salt. \$2.25 per person

Guacamole & Pico de Gallo cucumber slaw and white corn tortilla chips \$1.95 per person

Chips & Salsa fire roasted salsa (Mild) and white corn chips \$1.75 per person

FISH AND SEAFOOD

Lobster Spinach Artichoke Dip parmesan, crostini \$3.25 per person

Chilled Shrimp Cocktail 16/20 ct, served with cocktail sauce \$2.25 each Note: due to popularity, this is a high usage item

Lobster Guacamole served with pico de gallo, white corn tortilla chips \$3.25 per person

Mini Crab Cakes lemon garlic aioli and two pepper tartar sauce \$3.75 per piece

Spicy Fried Calamari chili batter, crispy lemon wheels and jalapeño, lemon basil aioli.

\$2.75 per person

Bacon-Wrapped Shrimp 16/20 ct wrapped w/Applewood smoked bacon \$2.95 per piece

Walleye Fingers Summit beer-battered, served with two pepper tartar sauce \$2.95 per piece

Ahi Tuna Crisps diced ahi tuna served over flash fried wontons, topped with champagne wasabi, avocado and green onion \$2.95 per piece







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BEEF AND CHICKEN

Beef Tenderloin Kabobs *mini kabob skewers served with peppers and onion with creamy horseradish sauce.*

\$2.95 per piece

Chicken Kabobs mini kabob skewers served with peppers and onion \$2.75 per piece

Baby Back Ribs choice of BBQ style -or- Asian ribs with kalbi glaze \$2.50 per piece

Homemade Whiskey BBQ Meatballs hand-rolled with beef, pork and veal \$2.35 per piece 1 1/4" meatballs

JIMMY'S SLIDERS & MINI SANDWICHES \$2.75 each

Served on Hawaiian buns

Angus Burger Sliders

Hawaiian Ham Sliders pepper jack cheese, Dijon aioli

Prime Meatloaf Sliders

Cold Sandwich Platter *choice of ham, turkey, prime rib or combo, served with lettuce, tomato and sides of mayo and mustard*

BLT with Guacamole Sandwich Applewood smoked bacon, lettuce, tomato and avocado with mayo and mustard

WINGS \$2.50 each

Buffalo Cauliflower Wings tossed in buffalo sauce, avocado ranch dip

Asian Wings lightly fried, tossed with Kalbi sauce and scallions

Buffalo Wings blue cheese or ranch dressing

Ginger Wings Asian dry rub, citrus honey buffalo sauce

FRUITS / VEGETABLES / CHEESE / SALADS

Meat and Cheese Board with salami, assorted

cheeses, grapes, crackers

\$2.95~per~person

Fresh Fruit and Berry Platter

\$2.65 per person

Fresh Vegetable Medley with ranch dip

\$2.65 per person

Combo Fresh Fruit and Vegetable Platter $with \ ranch \ dip$ $$2.75 \ per \ person$

Mini Fresh Fruit Kabob with pineapple, cantaloupe, and honeydew \$2.50 each

Classic Caesar parmesan cheese and croutons

\$2.25 per person

GUIDELINES FOR ORDERING:

HORS D'OEUVRES ONLY PARTIES:

Recommended pieces/servings per person: 6-8*

Recommended variety: 4-5+ selections (dependent on party size)

PRE-DINNER HORS D'OEUVRES:

Recommended pieces/servings per person: 3-4*

Recommended variety: 3 selections

*In the event that additional pieces/servings are requested during the course of your evening, many of your selections can be re-ordered at an additional charge.

QUESTIONS?

If there are any questions you may have, please email us at info@JimmysMN.com or contact a manager at 952-224-5858. You may speak directly with our Events Coordinator, Monette Day, by calling 952-484-6995; or, reach out via email at Monette@JimmysMN.com.

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