



SIEBKENS  
RESORT

## Hors d' Oeuvre Menu

### **Hot Hors d' Oeuvres ~ Priced per 100 Pieces /Per Person**

*Minimum of 20 pieces per item selected*

<b>Petite Beef Wellington</b>	<b>\$375</b>
Seared tenderloin topped with a mushroom Duxelle and baked in a flaky puff pastry.	
<b>Tenderloin Brochette</b>	<b>\$325</b>
Seared beef tenderloin served on a skewer with a mustard-horseradish sauce.	
<b>Cocktail Meatballs</b>	<b>\$60</b>
Beef meatballs in a tangy barbecue sauce.	
<b>Rumaki</b>	<b>\$150</b>
Bacon wrapped water chestnuts in a maple-soy marinade.	
<b>“Drunken” Cocktail Wieners</b>	<b>\$100</b>
Bourbon soaked cocktail wieners in a tangy sauce.	
<b>Chicken Wings</b>	<b>\$175</b>
Chicken wings served with celery sticks and bleu cheese dipping sauce.	
<b>Chicken Satay</b>	<b>\$250</b>
Grilled chicken skewers served with a Thai peanut dipping sauce.	
<b>Spanakopita</b>	<b>\$175</b>
Greek pastry made with spinach, cheese and phyllo.	
<b>Brie en Croute</b>	<b>\$225</b>
Creamy Brie cheese baked in puff pastry.	
<b>Parmesan Artichoke Dip</b> (half pan/full pan)	<b>\$75/\$150</b>
Baked and served with assorted dippers.	
<b>Petite Lump Crab Cakes</b>	<b>\$325</b>
Pan-fried lump crab cakes drizzled with a classic remoulade sauce.	
<b>Prosciutto wrapped Shrimp</b>	<b>\$375</b>
Grilled jumbo shrimp wrapped in prosciutto.	
<b>Classic Bruschetta</b>	<b>\$150</b>
Fresh tomatoes, basil, onion, garlic and olive oil on toasted Italian bread.	
<b>Mushroom and Goat Cheese Crostini</b>	<b>\$175</b>
Mushroom Duxelle topped with goat cheese on toasted crostini.	
<b>Tenderloin Crostini</b>	<b>\$250</b>
Thinly sliced tenderloin filet with Gorgonzola on toasted crostini.	
<b>Petite Quiche</b>	<b>\$175</b>
An assortment of Lorraine, Florentine, Cheese and Spicy Shrimp miniature quiche.	



SIEBKENS  
RESORT

**Cold Hors d' Oeuvres – Priced Per 100 Pieces /Per Person**  
*Minimum of 20 pieces per item selected*

<b>Wisconsin Cheese Platter</b>	<b>\$2.50 per person</b>
Swiss, Pepper Jack and Cheddar cubes served with an assortment of crackers.	
<b>Gourmet Cheese Display</b>	<b>\$6 per person</b>
A variety of gourmet cheeses served with fresh grapes and strawberries and an assortment of crackers and hard-crust breads.	
<b>Caprese Brochette</b>	<b>\$200</b>
Fresh Mozzarella, cherry tomato and basil skewers.	
<b>Tortilla Pin Wheels</b>	<b>\$150</b>
Fresh vegetables, cream cheese and seasonings wrapped in flour tortillas.	
<b>Chicken Salad in Puff Pastry</b>	<b>\$250</b>
Siebken's chicken salad served in a petite puff pastry.	
<b>Curried Chicken</b>	<b>\$250</b>
Curried spiced chicken salad with dried apricots served in a crisp tart shell.	
<b>Parmesan Prosciutto Crisps</b>	<b>\$200</b>
Parmesan cheese crisps topped with prosciutto, arugula and drizzled with olive oil.	
<b>Ham and Asparagus Roulades</b>	<b>\$300</b>
Honey baked ham wrapped around grilled asparagus and chive cream cheese.	
<b>Hummus Platter</b>	<b>\$4 per person</b>
Hummus and pita points served with diced tomatoes, cucumbers, onions and Kalamata olives.	
<b>Shrimp Cocktail</b>	<b>\$325</b>
Jumbo shrimp served with horseradish cocktail sauce and lemon wedges.	
<b>Smoked Salmon</b>	<b>\$190 per fish</b>
Whole smoked salmon with capers, diced red onions, tomatoes and assorted crackers.	
<b>Fresh Vegetable Crudités</b>	<b>\$2.00 per person</b>
Fresh cut vegetables served with a Ranch dip.	
<b>Grilled Vegetable Platter</b>	<b>\$3 per person</b>
Seasonal vegetables grilled with a balsamic glaze.	
<b>Seasonal Fresh Fruit Platter</b>	<b>\$3 per person</b>
Assorted seasonal fruits served with a yogurt dipping sauce.	
<b>Quartered Siebkens Sandwiches</b>	<b>\$200</b>
Assorted deli meats and cheeses served on our homemade Siebkens rye bread.	
<b>Tenderloin Sandwiches</b>	<b>\$3.50</b>
Cold beef tenderloin on Silver Dollar Rolls served with a creamy horseradish sauce.	
<b>Cucumber Tea Sandwiches</b>	<b>\$175</b>
Dill and cream cheese spread topped with cucumber slices on rye bread.	
<b>Egg Salad Tea Sandwiches</b>	<b>\$175</b>
Classic egg salad on white bread.	
<b>Cold Salmon Tea Sandwiches</b>	<b>\$200</b>
Chive cream cheese topped with smoked salmon and served on rye bread.	

*All prices are subject to change. A taxable, 18% service charge applies to all prices.*