

# Milwaukee Club Appetizer Suggestions

*Butler-Style Passed Hors d' Oeuvres & Canapés*  
*All Prices Per Dozen*

## Chilled

Passed Jumbo Shrimp Cocktail - \$60.00

Mini BLT with Nueske's Bacon, Oven Roasted Tomato & Arugula with Herb Mayonnaise - \$36.00

Shrimp, Avocado & Mango with Corn Tortilla & Lime - \$30.00\*

Vegetable Spring Rolls with Lettuce, Glass Noodles, Basil, Carrot & Crispy Tofu - \$30.00\*

Smoked Salmon Lox on Toasted Brioche with Cucumber, Crème Fraîche & Caviar - \$33.00

Curried Chicken Canapé with Peanuts & Cilantro - \$28.00

Seared Five Spice Tuna with Crispy Wonton, Pickled Vegetables & Sriracha Mayo - \$34.00

Salmon Tartare with Whole Grain Mustard, Chive & Pickled Onion - \$33.00

Bleu Cheese & Beef Crostini with Pomodoraccio Tomatoes - \$36.00

## Warmed

Mini Reuben, Corned Beef, Sauerkraut & 1000 Island Dressing - \$36.00

Clams Casino with Bacon, Parsley & Lemon - \$34.00

Baked Crab Dip in Phyllo Shells with Roasted Pepper, Basil & Lemon - \$40.00

Four Cheese Puff - \$30.00

Bacon Wrapped Chestnuts with a Balsamic Glaze - \$28.00

Phyllo Bites Filled with Sun Dried Tomato, Feta & Spinach - \$28.00

Petite Grilled Chicken Tostadas Topped with a Cilantro-Lime Sour Cream - \$28.00

Diver Scallop Rumaki with Sweet Chili Syrup – Market Price

Sweet Potato Latkes with Greek Yogurt - \$28.00

Roasted Beet & Goat Cheese Phyllo Cups - \$28.00

Twice Baked Potato Bites - \$28.00

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