COLD APPETIZERS

Pricing reflects per 25 guests

Seasonal Fresh Fruit & Berries Tray	\$90
Crudité (Vegetable) Tray with Dill Dip	\$75
Caprese Skewers Platter Fresh Mozzarella, Grape Tomatoes, Pesto	\$90
Domestic Cheese & Crackers	\$125
Imported & Domestic Cheese	\$175
Antipasto Platter & Charcuterie Accoutrements	\$195
Meat & Cheese Tray	\$150
Gourmet Meat & Cheese Tray	\$175
Shrimp Cocktail (3 per person)	\$175
Charcuterie Display Imported & Domestic Meats, Cheeses, & Accoutements	\$225
Smoked Salmon Display	\$225
House-Made Tri-Colored Tortilla Chips with Salsa, Guacamole, & Jalapeño Corn Salsa	\$75
House-Made Moe's Potato Chips with Red Pepper Dip	\$60
Pickle Rollups (Corned Beef or Ham)	\$90
Meat or Vegetable Pinwheels Ham, Turkey, or Veggie	\$100
Bruschetta	\$95
Cold Roasted Vegetable Display with Chipotle Dip	\$95
Hummus & Pita Roasted Red Pepper, Traditional, Pesto	\$125
Assorted Pre-Made Mini Sandwiches (3 per)	\$150

Ham & Cheddar, Turkey & Swiss, Beef & Provolone

Gluten-friendly preparation available — ask for details.
All pricing subject to change due to
market change and availability.

HOT APPETIZERS

Pricing reflects per 25 guests

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Chicken Wings Moe's, Prairie, Kobe Kai, BBQ or Buffalo Served with Celery Sticks, Bleu Cheese, and Ranch Dressing	\$130
Spinach Artichoke Dip with Tortilla Chips and Baguette	\$90
Baked Brie & Raspberry in Puff Pastry with Crackers & Fruit Garnish	\$125
Chicken Satay (GF) (2 per)	\$100
Spanakopita	\$165
Mayslack's "Infused Garlic" Roast Beef	\$175
BBQ Pork & Assorted Buns	\$150
Meatballs BBQ, Swedish, Marinara or Creamy Cajun	\$90
Moe's Jo Jo's with Our Own RPD	\$75
Seafood Stuffed Mushroom (3 per)	\$150
Chicken Tenders (3 per)	\$150
Teriyaki Beef Shish Kabobs (2 per)	\$110
Pork Potstickers (3 per)	\$90
Thai Vegetable Spring Rolls (3 per)	\$90
Mini Pork Eggrolls (3 per)	\$90
Bacon Wrapped (3 per) Teriyaki Marinated Water Chestnuts Scallops	\$60 \$175
Sliders (per dozen) Burger, Chicken or BBQ Pork	\$50



SNACKS & SUCH

Pricing reflects per 25 guests

Farmer's Market

\$125.00

Whole Fruit, Crudité Platter with herb dip, Cheese & Breads

Fiesta Break

\$85.00

Home-made Chips, Guacamole, Fresh Pico de Gallo, Tropical Salsa (Mango, Pineapple, Jalapeño & Cilantro), and Lemonade

Butcher Block

\$175.00

Artisan Cheeses, Meats, Breads and Spreads, Seasonal Fruits and Berries and N/A Beverages

Minnesota Break

\$135.00

Pearson's Nut Rolls, Paul Bunyan Jumbo Pretzels with local craft beer cheese dip, Chex Mix and N/A Beverages

Individual Pricing

Vegetable with Hummus Cup (6 oz)	\$3.50
Fruit & Yogurt Parfait Cup (4 oz)	\$3.50
Individual Snack Mix Chex Mix Cheddar Cheese (1.75 oz) Planters Nuts and Chocolate (2 oz)	\$2.00 \$2.50
Assorted Granola Bars (1.48 oz)	\$2.50
Assorted Bagged Chins	¢2 00

Sweet Tooth Extras

Mixed Nuts Bowl (25)	\$50.00
Pretzels Bowl (25)	\$30.00
M&M's (per person)	\$2.50
Licorice (per person)	\$2.00
Starbursts (per person)	\$2.50
Candy Bars (per person)	\$2.50
Freshly Baked Cookies (per dozen)	\$24.50
Brownies and Assorted Bars (per dozen)	\$24.50

