



COCKTAIL RECEPTION BUFFETS

20 guests minimum

Below you will find several simple ideas for light and casual entertaining.

These menus represent only a sampling of what we have to offer.

Please contact one of our event coordinators to send you additional selections and assist you in creating your very own special event.

(V) Vegetarian (VV) Vegan (GF) Gluten-Free (DF) Dairy-Free

AFTERNOON BISTRO

Our Original Sweet & Sour Meatballs (DF) with Bamboo Picks

Hors d'oeuvres Strudel Smoked Chicken, Fresh Asparagus, Camembert & Dried Wild Cherries in a Flaky Paper-Thin Phyllo

Hot Crab & Pimento Crock (GF) served with Fresh Red & Yellow Tortilla Chips

Midwestern Mesclun Salad Bites (V, GF) with Grilled Asparagus, Summer Squash & Fresh Grilled Corn tossed with Dried Cherries & Wisconsin Goat Cheese wrapped in Paper Thin Rice Paper & served with Balsamic Vinaigrette

Fresh Fruit & Cheese Basket (V)

A Sweeping Display of Fresh Honeydew, Cantaloupe, Pineapple, Watermelon, Strawberries & Grapes alongside Sharp Cheddar, Pepper Jack, Havarti & Muenster Cheeses accompanied by Assorted Crackers

Petite Skewers of Teardrop Tomato tossed in Balsamic Vinaigrette (V, GF) skewered with Buffalo Mozzarella wrapped in Fresh Basil

Appetizer Antipasti Skewers (GF)

Genoa Salami, Marinated Artichoke Heart, Kalamata Olive & Smoked Gouda skewered & served with our Balsamic Vinaigrette for dipping

\$29.50 per Person

HISPANA

"Spanish" Charcuterie Board
Peppadew, Marcona Almonds, Lupini Beans

Tortilla Española (V, GF, DF)
Spanish Omelet with Potato, Eggs, Roasted Red Pepper & Caramelized Onion

Al Bondigas (DF)
Bison, Beef & Pork Meatballs with Charred Tomato Sauce

Fried Olives (V)

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Seafood Paella (GF, DF)
Saffron Rice infused with White Wine, Fish Stock & Simple Spices
tossed together with Shrimp, Scallop & Snow Crab

Chorizo Stuffed Dates wrapped in Cured Bacon (GF, DF)

\$34.95 per Person

N'AWLINS

Drunken Shrimp (GF, DF)

Andouille Sausage Pigs in a Blanket with Creole Mustard

Cajun Deviled Eggs (GF)
with Sautéed Peppers & Onions, Cajun Seasoning & Andouille Sausage

Voodoo Chicken Pot Pie (4")

Hot Muffuletta Dip with Crusty Bread

Grilled Vegetable Crudité (V)
including Eggplant, Carrots, Broccoli, Cauliflower,
Yellow, Red & Green Peppers, Red Onions, Squash & Asparagus
accompanied by Sour Cream Plantain & Roasted Red Pepper Dipping Sauces

\$28.95 per Person

PUB CRAWL

Not Your Father's Potato Skins (GF)
Red Skin Potato Cups filled with Buffalo Chicken with Bleu Cheese

Bacon Wrapped Crackers with Beer Cheese Dip

Chicken Wings (DF) with Honey Jack BBQ

Toasted Cheese Ravioli (V) with Diablo Sauce

Smoked Gouda Mac & Cheese with Brisket

California Garden Salad Bites (V)
Mixed Garden Greens &
Fresh, Crisp California Vegetables
wrapped in Paper Thin Rice Paper & served with Ranch Dressing

\$27.95 per Person

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BACON, BACON, BACON!!

Chorizo Stuffed Dates (GF, DF) wrapped in Cured Bacon

Duck Bacon Candy (GF, DF)

Bacon & Bleu Salad Bites (GF)

Goat Cheese Pops (GF)
rolled in Crumbled Bacon & Chopped Nuts
served with Fig Cherry Jam

Braised Pork Belly Empanadas with Jalapeño Bacon Jam

Bacon Soufflé Bites
Bacon, Swiss & Caramelized Onion

Maple Bourbon Bacon Chex Mix

\$29.95 per Person

ASIAN ZING

Asparagus Beef Rolls (DF)
Thinly Sliced Sirloin wrapped around Fresh Asparagus Spears
marinated in Ginger Soy & flash grilled

Vietnamese Spring Rolls (VV, DF)
Leaf Lettuce, Soy, Sesame & Garlic Marinated Tofu, Bean Sprouts, Cellophane Noodles,
Carrot, Cucumber, Chopped Peanuts, Thai Basil, Cilantro & Mint
wrapped in Paper Thin Rice Paper served with Peanut Sauce

Pork Pot Stickers with Ginger Soy Dipping Sauce

Blistered Shishito Peppers with Browned Butter, Lemon & Parmesan (V, GF)

Vegetable Lumpia served with Sweet Chili Sauce (V)

Shrimp Stir Fry
Baby Corn, Edamame, Red Pepper & Carrot with Jasmine Rice

\$29.95 per Person

20% Service will apply
15% Gratuities will apply
7.35% Sales tax will apply
Delivery & Set Up charge may apply
Equipment Rentals available
Serving Ware included
Plates, Utensils & Napkins not include

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ALFRESCO MENU

For those occasions when there is no time or inclination to start cooking, the following menus have been designed ALFRESCO – to be served just as they arrive – no heating, no preparation, no muss, no fuss. Our specially trained staff will artfully set up and present your entire menu to your exact specifications. Every item will be unwrapped and displayed with its accompanying sauce or dip where appropriate, leaving you to receive the accolades for such a beautiful presentation. So, go ahead, pick up the phone and order your alfresco menu today – you'll be serving like a pro the moment we arrive.

We kindly request a 20-person minimum on all menus

A GARDEN PARTY

Roasted Tenderloin of Beef
hand carved & fanned on wood board
accompanied by Roasted Garlic &
Caramelized Onion and Horseradish Sauces
and assorted Freshly Baked Rolls

Salmon En Croute
Whole Norwegian Salmon Fillet
lightly poached with Fresh Spinach,
Asparagus & Baby Bay Shrimp
wrapped in a Light Puff Pastry
accompanied by
Mustard Mayonnaise & Cucumber Dill

Roasted New Potato Salad
with Peppers, Onions & Artichoke Hearts
in Balsamic Vinaigrette

Lightly Poached Asparagus Spears,
Hearts of Palm, Tear Drop Tomatoes & Sprouts
sprinkled with Raspberry Vinaigrette

Frisee & Belgian Endive Salad
with Navel Orange Segments, Radishes &
Almonds in Citrus Vinaigrette

\$29.99 per Person

A DAY AT THE SPA

Chilled Sweet Spring Pea Soup
with Fresh Whole Sweet Peas &
Crème Fraiche Garnish

Full Size Sandwiches
of
Fresh Vegetables drizzled with
Raspberry Vinaigrette on Croissant

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Chicken Waldorf Salad
A delightful blend of Fresh Granny Smith Apples, Celery, Black Diamond Walnuts & Boneless Breast of Chicken in a Sweet & Tangy Dressing on Sage Ciabatta

Mediterranean Bulgur Wheat Salad
with Kalamata Olives, Chives,
Dijon Sherry Vinaigrette & Crumbled Feta

Fresh Mozzarella Caprese
Fresh Sliced Plum Tomato & Buffalo Mozzarella
with Virgin Olive Oil & Basil Chiffonade
accompanied by Garlic Crostini

\$25.59 per Person

OUR FAVORITE COMBO

Petite Sandwiches
Sliced Fresh Roasted Turkey Breast
with Raspberry Mayonnaise on Whole Wheat Roll

Fancy Albacore Tuna Salad
with Fresh Anjou Pears & Black Diamond Walnuts
on Whole Wheat Roll

Roasted Sirloin with Horseradish Sauce on Petite Pain

Grilled Vegetable Crudit 
including Eggplant, Carrots, Broccoli, Cauliflower,
Yellow, Red & Green Peppers, Red Onions, Squash & Asparagus
accompanied by Sour Cream Plantain & Roasted Red Pepper Dipping Sauces

Baby Lettuces with Fresh Kadotta Fig, Feta Cheese, Roasted Cherry Tomato & Grilled Red Onion
in Lemongrass Balsamic Vinaigrette

Boneless Breast of Chicken Salad with Red Flame Seedless Grapes & Pistachios

A Sweeping Display of Fresh Fruit to include
Honeydew Melon, Cantaloupe, Watermelon, Seedless Grapes, Fresh Pineapple & Select Strawberries

Freshly Baked Assorted Rolls & Mini Muffins

\$25.50 per Person

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PICNIC IN THE PARK

Gourmet Sandwiches
Choose 3 Varieties:

Fresh Roasted Turkey Breast & Havarti Cheese
with Crisp Romaine, Cranberry Apple Chutney
& Dijon Mustard on Asiago Focaccia

Roasted Sirloin with Caramelized Onion,
Field Greens, Roasted Red Pepper and
a touch of Basil Pesto on Onion Ciabatta

Honey Baked Ham & Jarlsberg Swiss
with Hot & Sweet Mustard on Onion Ciabatta

Fresh Grilled Vegetables, Buffalo Mozzarella & Sun-Dried Tomato Pesto served on Asiago Focaccia

Wagner Spinach Salad
with Caramelized Onion, Crumbled Bleu Cheese, Sliced Strawberries,
Candied Walnuts & Poppy seed Dressing

Bowtie Pasta Salad with Sun-Dried Tomatoes, Artichoke Hearts, Kalamata Olives,
Walnuts, Shredded Parmesan Cheese & Ricotta Salata

Sweet Potato Chips & Beet Chips
served with Plantain Dipping Sauce

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry
garnished with Red Flame Grapes

\$25.95 per Person

NAPOLI

Lemon Basil Chicken
encrusted with Basil, Oregano & Thyme
sautéed in Virgin Olive Oil, sliced & fanned over Arugula & Baby Spinach
drizzled with Meyer Lemon Basil Vinaigrette
(Served at Room Temperature)

Norwegian Salmon Fillet
poached in White Wine & Dill
served chilled with Moutarde des Chanoines & Lemon Wheels

Chilled Israeli Cous Cous Salad
with Fresh Grilled Zucchini, Yellow Peppers, Grape Tomatoes, Fresh Chopped Pears,
Jicama & Dried Cranberries

Vegetarian Antipasti Platter

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A flowing display of Grilled Asparagus, Red Onion, Eggplant & Italian Squash alongside Roasted Red Pepper, Herbed Goat Cheese & Fresh Mozzarella and our Eggplant Timbale accompanied by Garlic Crostini, Mediterranean Olives, Basil Pesto & Balsamic Vinaigrette

Grilled Seasonal Fruit Salad with Heller Organic Lavender Honey

Herbed Focaccia

\$29.90 per Person

A NIGHT AT RAVINIA

Norwegian Salmon Fillet
poached in White Wine & Dill
served chilled
with Moutarde des Chanoines & Lemon Wheels

Tuscan Marinated Flank Steak
grilled to Medium Rare
fanned & displayed and served at room temperature
beautifully presented on oversized wood boards
garnished with Mediterranean Olives & Sweet Grape
Tomatoes accompanied by Chimichurri Sauce &
Tarragon Toasted Bistro Rolls

Mediterranean Bulghur Wheat Salad
with Kalamata Olives, Chives,
Dijon Sherry Vinaigrette & Crumbled Feta

Lightly Poached Asparagus Spears,
Hearts of Palm, Tear Drop Tomatoes & Sprouts
sprinkled with Raspberry Vinaigrette

Sunflower Crisps & Flatbread Crackers

\$29.95 per Guest

THE ORIGINAL COMBO

Boneless Breast of Chicken Salad
with Red Flame Seedless Grapes & Pistachios

Fancy Albacore Tuna Salad
with Fresh Anjou Pears & Black Diamond
Walnuts

Our Famous Pasta Salad
with Five Vegetables, Two Cheeses & Sun-Dried
Tomatoes

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A Sweeping Display of Fresh Fruit to include
Honeydew Melon, Cantaloupe, Watermelon,
Seedless Grapes,
Fresh Pineapple & Select Strawberries

Freshly Baked Petite Croissants, Petite Pain &
Whole Wheat Rolls

\$22.95 per Person

ALMOST ALFRESCO

Petite Sandwiches

Sliced Fresh Roasted Turkey Breast
with Raspberry Mayonnaise on Whole Wheat Roll

Roasted Sirloin
with Horseradish Sauce on Petite Pain

Honey Baked Ham & New York Cheddar
with Hot & Sweet Mustard on Petite Rye Roll

Vegetable Lasagna "Rotolare"
Seasonal Vegetables in a Delicate Blend of Ricotta, Parmesan,
Fresh Herbs & Lemon Zest, rolled in Lasagna Pasta & finished with
Mozzarella & Our Own Tomato Basil Sauce

Long Grain & Wild Rice Salad
with Pecans, Sno Peas, Mandarin Oranges & Dried Wild Cherries
drizzled in Tangerine Vinaigrette

Our Fabulous Chopped Salad
with California Flat Leaf Spinach & Romaine Lettuce
tossed with Chopped Carrots, Celery, Broccoli, Peppers,
Tomatoes, Olives, Scallions, Garbanzo Beans & Mozzarella Cheese
accompanied by Balsamic Vinaigrette

A Sweeping Display of Fresh Fruit to include
Honeydew Melon, Cantaloupe, Watermelon, Seedless Grapes,
Fresh Pineapple & Select Strawberries

Herbed Focaccia

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AN AMERICAN FEAST

Apricot Glazed Turkey Breast
fanned & displayed and served at room temperature
on beautifully garnished oversized wood boards
accompanied by
Cranberry Apple Chutney & Apricot Moutarde
and Assorted Freshly Baked Rolls

Flank Steak
fanned & displayed and served at room temperature
on beautifully garnished oversized wood boards
accompanied by
Tarragon Mayonnaise & Horseradish Sauce
and Assorted Freshly Baked Rolls

Orange Penne Pasta Salad
with Julienne Leek, Carrot & Broccoli tossed in Our Homemade Orange Leek Emulsion

Star Slaw
featuring Crispy Sno Peas & Cabbage Slaw
with Sesame Oil, Rice Vinegar & freshly grated Orange Zest

Yellow & Red Grape Tomatoes
tossed with Buffalo Mozzarella & Our Famous Homemade Basil Pesto

\$29.95 per Person

THE NEW COMBO

Petite Sandwiches

Sliced Fresh Roasted Turkey Breast
with Raspberry Mayonnaise
on Whole Wheat Roll

Fancy Albacore Tuna Salad
with Fresh Anjou Pears & Black Diamond Walnuts
on Whole Wheat Roll

Roasted Sirloin with Horseradish Sauce on Petite Pain

Chef's Famous Caesar Salad
with Shredded Parmesan Cheese & Homemade Croutons

Chef's Famous Pasta Salad
with Five Vegetables, Two Cheeses & Sun-Dried Tomatoes

Boneless Breast of Chicken Salad
with Red Flame Seedless Grapes and Pistachios

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A Sweeping Display of Fresh Fruit to include
Honeydew Melon, Cantaloupe, Watermelon, Seedless Grapes,
Fresh Pineapple & Select Strawberries

Freshly Baked Assorted Rolls, Raisin Pumpernickel & Flatbread Crackers

\$26.99 per Person

LIGHT & ELEGANT

Norwegian Salmon Fillet poached in White Wine & Dill
with Moutarde des Chanoines & Lemon Wheels

Chilled Chicken Medallions wrapped around Grilled Fig & Pear
served with Savory Raspberry Sauce

Basil Cream Potato Salad
Tangy Basil Cream Mayonnaise with Watercress, Shallots & Capers
tossed with Quartered Red Skin New Potatoes

Grilled and Chilled Vegetable Skewers topped with Toasted Cashews
drizzled with Raspberry Vinaigrette

Limestone Lettuce
with Artichoke Heart, Heart of Palm, Fresh Sliced Strawberries & Crispy Walnuts
in a Raspberry Vinaigrette

Specialty Bread Basket to include Tomato Basil Bread,
Petite Croissants, French Cheddar Bread, Crusty Sourdough & Assorted Muffins

\$27.55 per Person

For more information [Contact](#) our event specialist.

20% Service will apply
15% Gratuities will apply
7.35% Sales tax will apply
3.75 % Credit Card charge may apply
Delivery & Set Up charge may apply
Equipment Rentals available
Serving Ware included
Plates, Utensils & Napkins not included, contact our office
Staff charge may apply