

Memorable Hors d'oeuvres

Soup Shooters

Grilled Cheddar Cheese Triangles

Served with your choice

Spiced Butternut and pear puree

Chilled Gazpacho or Cream of Asparagus

Delicious & Refreshing



MEAT

CRISP BAKED POTATO CUPS

Stuffed with sour cream, bacon & green onions

ANGELS ON HORSEBACK

Fancy ruby royal sundried apricots stuffed with chorizo wrapped in bacon and baked to a golden brown

STUFFED MUSHROOMS

Baby bella's stuffed with spicy Italian sausage

PUPS IN A WRAP

Beef & pork smokies served with a spicy dipping sauce

BBQ MEATBALLS

Glazed with a sweet and bold BBQ sauce

RAMAKI

Chicken liver, water chestnuts or pineapple wrapped in bacon

BEEF SATAY

Marinated beef skewers served with PEANUT DIPPING SAUCE

MINI TACO SALAD

Filled with seasoned taco meat, lettuce, tomato & sour cream

PROSCIUTTO WRAPPED MELON BALLS

***Fresh scooped melon balls wrapped with
prosciutto ham & chilled for serving***

***Bite Size Shell Stuffed With Chicken, Sauce & Minced Vegetables,
Topped With Seasoned Crumbs***

BEEF POT PIE

***Mini bite size shells stuffed with beef, gravy and minced
vegetable and topped with seasoned crumbs***

POT STICKER DUMPLINGS

Served with soy & vinegar sauce

BEEF WELLINGTON

Tender Beef, Pate' & Mushroom Phyllo Wrapped

BELGIAN ENDIVE LEAF

***Stuffed with sundried minced Door County cherries &
curried chicken salad***



ANGUS CHEESE BURGER SLIDER

Burger, Cheese, Pickle, Mustard & Ketchup

IT'S ALL THERE

OPEN FACED RUBEN

Mini grilled rye bread topped with sauerkraut

Corned beef and our own spicy dressing

KLEMENTS BRAT SLIDER

Topped minced onions, sauerkraut Mustard & ketchup

KLEMENT'S CHICARGO STYLE HOT DOG SLIDER

Topped With Mustard, Ketchup & Onions

QUICHE'

Our own recipe made with meats seafood cheese

QUICHE' LORRAINE

SPINACH & BACON QUICHE'

SEAFOOD QUICHE'

HAM&PINAPPLE QUICHE'

BROCCOLI QUICHE'



SEAFOOD

SEA SCALLOPS WRAPPED IN BACON

Dusted With Seasoned Crumbs and Baked

COCONUT SHRIMP

Served With Apricot Dipping Sauce

STUFFED MUSHROOMS

Stuffed with crab, shrimp, minced vegetables

& topped with seasoned crumbs

DEVILED CRAB CAKES

Sweet fresh lump crab meat mixed with minced

Celery, herbs spices & panko crumbs

SHRIMP MAC & CHEESE

White Cheddar, Swiss, Parmesan Cheese, Cream & Shrimp Meat

Stuffed In A Phyllo Shell Topped Ritz Cracker Crumbs

BBQ BACON WRAPPED SHRIMP

*Jumbo Shrimp Wrapped In Bacon Broiled & Basted In Smoky BBQ
Sauce*

BABY BELLA'S

Filled with crème fraîche topped with domestic

Black caviar, lemon zest & fresh dill

SWORDFISH BROCHETTE

*Tender Chunks Of Swordfish , Seasoned With Lemon Zest, Garlic
& Herbs*

CRAB RANGOON

*Wonton Wrappers Filled With a Wonderful Combination of Crab,
Green Onion, & Cream Cheese*

SALMON ROSETTES

*Served on a cucumber slice with dollop of cream fraiche &
domestic black caviar*

BAGEL & LOX

*Mini open faced bagel smeared with cream cheese, lemon zest &
green onion topped with smoked salmon*

CHESAPEAKE-STYLE CRAB CAKES *Served
with roasted red pepper marmalade*

SMOKED TROUT MOUSSE

Prepared with cheese, Orange Zest & Chives

ENDIVE BOATS WITH SMOKED SALMON

Prepared with cre'me fraîche, cream cheese, thinly slice smoked salmon & herbs topped with alfalfa sprouts

HERRING BRUSCHETTA

*Herring diced apple & chive served on a
Crusty baguette slice*

SHRIMP SHOOTER

*A steamed shrimp perched on a shot of
Tequila cocktail sauce with a lime wedge*

MINI SPRING Roll

*Baby shrimp with sautéed carrots, onions and spices wrapped in
spring roll wrapper*

ESCARGOT EN CROUTE

*Snails, garlic white wine & butter wrapped in
puff pastry*

POULTRY

CHICKEN SATE'

*Baked Marinated chicken Served with Herb & Peanut Dipping
Sauce*

CHICKEN POT PIE

*Bite Size Shell Stuffed With Chicken, Sauce & Minced Vegetables
and Topped With Seasoned Crumbs*

DIVILED EGGS WITH CAPERS

*Stiffed with combination of mustard, mayonnaise, capers,
anchovy paste, spices & herbs*

PEKING DUCK SPRING ROLL

*Roasted long island duckling with green onion, fresh ginger &
hoisin marinade sauce in a thin spring roll wrapper*

RAMAKI

*Seasoned chicken livers wrapped in bacon & broiled,
tender and crisp*

MINI CHICKEN CORDON BLEU

Breast meat stuffed with ham & cheese breaded and deep fried

CHICKEN, PINEAPPLE & PEPPER SKEW

*Mini skewers with marinated chicken breast meat, green
peppers, pineapple chunks baked & dusted with coconut flakes*

BELGIAN ENDIVE LEAF

*Stuffed with door county sundried cherries, raisins & curried
chicken salad*

THAI CHICKEN SATAY

Thin strips of chicken skewered & marinated in soy, wine fresh herbs, & ginger broiled and served with peanut sauce

QUAIL WELLINGTON

Mushroom, bacon & cheese wrapped in puff pastry



VEGETARIAN HORS D'OEUVRE

ANTIPASTO SKEWER

Skewered kalamato olive, sundried tomato, mozzarella cheese, artichoke heart, drizzled with extra virgin olive oil & garlic season

BRIE& PEAR FILO PURSE

**Flaky filo dough in a beggar's pouch shape with sweet and nutty pear,
brie & almond filling**

SPANAKOPITA

**Filo dough triangles filled with spinach & cheese seasoned &
baked to a golden brown**

ARTICHOKE PARMESAN HEARTS

**Half artichoke heart stuffed with creamy parmesan cheese mix
battered & pan fried to a golden brown or baked.**

MINI VEGETABLE EGG ROLL

**Wrapped Fresh vegetables seasoned with oriental spices
& deep fried or baked**

PHILLO WRAPPED ASPARAGUS

**Delicate phyllo dough wrapped around seasoned crisp asparagus,
Asiago and fontina cheese**



TABLE HORS D'OEUVRE

WISCONSIN CHEESE AND SAUSAGE TRAY

CRUDITÉS WITH DIP

FRESH FRUIT & CHEESE TRAY

ITALIAN SAUSAGE & PEPPERS

SWEDISH MEAT BALLS

SOUTH SEA'S CHICKEN WINGS

WINGS OF FIRE

MEATBALLS MARINARA

SHRIMP COCKTAIL

CARVING STATION

WITH FRESH BAKED SILVER DOLLAR ROLL

TENDERLOIN ROAST

BURGUNDY ROAST

TOP ROUND ROAST

SIRLOIN ROAST

PORK ROAST

PIT HAM

TURKEY BREAST



BUTLERED SWEETS

MINI CHEESE CAKES

Sweet & delicious assortment chocolate curl, macadamia nut

Blueberry, cherry, hazelnut praline, kiwi mandarin orange

RASPBERRY BRIE

Phyllo dough filled with a cream raspberry brie mixture

MINI ASSORTED CUP CAKES

ASSORTED FLAVORS AND TOPPINGS

DOUBLE CHOCOLATE BROWNIES

Rich chocolate and walnuts brownies topped with

Chocolate & cream glaze

PETITE CREAM PUFFS

Bite size pastry puffs filled with fresh whipped

Cream & drizzled with choc panache

S'MORE BAR

**HERSHEY CHOCOLATE, GRAM CRACKER & YOU TOAST THE
MASRHMALLOW**

MEMORABLE HORS D'OEUVRE

MENU #1

50 OR MORE GUEST

PRICING MAY CHANGE FOR LESS THAN 50 GUEST

Menu One

Buttered Hors d'oeuvre

Your choice eight – eight pieces per Guest

Table Hors d'oeuvre

Your choice three

Butlered sweets

Your choice three – two per Guest

MEMORABLE HORS D' OEUVRE

MENU #2

50 OR MORE GUEST

PRICING MAY CHANGE FOR LESS THAN 50 GUEST

Menu Two

Butlered Hors d' oeuvre

Your choice six – six pieces per Guest

Table Hors d' oeuvre

Your choice two

Butlered Sweets

Your choice three – two Per Guest

MEMORABLE HORS D' OEUVRE

MENU # 3

50 OR MORE GUEST

PRICING MAY CHANGE FOR LESS THAN 50 GUEST

Menu Three

Butlered Hors d' oeuvre

Your choice five – five pieces per Guest

Table Hors d' oeuvre

Your choice one

Butlered Sweets

Your choice three – two per Guest