



## **Opening Night Reception Sample Menu**

### **PASSED HORS D'OEUVRES**

#### **Mini Crab Cake**

Spicy Remoulade, Roasted Red Pepper Relish

#### **Duck Confit Canapé**

Ashley Farms Duck, Fig Jam, Black Pepper Aioli,  
Aged Gouda, Pickled Red Onion, Toasted Brioche

#### **Lamb Gyro Phyllo**

Salthouse Spiced Lamb, Braised Greens, Feta, Tzatziki

#### **Heritage Farm Smoked BBQ Pork**

Creamed Corn, Sweet Potato Strings, Corn Tortilla

### **HORS D'OEUVRES STATIONS**

#### **Chef's The Best of Season Display**

Local Seasonal Vegetables (Roasted, Pickled, Marinated, Raw),  
Salthouse Pimento Cheese,  
Seasonal Sliced Fruits & Fresh Berries  
Sliced, Cured Meats  
Assorted Mustards, Nuts, Olives,

#### **Salthouse Smoked Salmon,**

Traditional Condiments: Caper, Crème Fraiche,  
Organic Egg, Red Onion

Fried Lavosh Chips,  
Pane Di Vita Crostini

#### **Mini Sweet Potato Ham Biscuit**

Sweet Potato Biscuit, Black Forest Ham,  
Austrian Gruyere, Lusty Monk Mustard

#### **Salthouse Mac "N" Cheese Bar**

**Creamy Five Cheese Mornay & Cavatappi Pasta  
with toppings to include:**

Neuskies Bacon, Oven Roasted Tomato,  
Wisconsin Cheddar, Chopped Fresh Asparagus,  
Paprika Fried Shallots, Hot Sauce, Fresh Chives

**CHEF ATTENDED TASTING PLATES**  
**\*mini meals assembled to order from a station**

**Braised Short Rib**

Potato Puree,  
"Mepkin Abbey" Ragout,  
Herb Gremolata Pesto

and

**Butternut Squash Ravioli**

Shaved Brussels Sprout, Sage & Brown Butter,  
Candied Pecan Crumble

**DESSERT**

**Petite Dessert Display**

Pastry Chef's Selection of Assorted Bakery Fresh Sweet Treats to include:  
Shortbread, Gingerbread, Cookies, Bars, Tartlets

*Menu Price Per Guest*

*\$55 per person plus service and tax*