

S ALTHOUSE

Opening Night Reception Menu

PASSED HORS D'OEUVRES SELECTIONS

Bloody Mary Shrimp Pipettes

Citrus Marinated Shrimp,
Salthouse & Natural Blonde Bloody Mary Mix,
Fresh Lime (GF)

Duck Confit Canapé

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

Lamb Kefta

Marinated Cucumber,
Mint, Feta Mornay

Mini Caprese

Local Heirloom Tomato, Salthouse Mozzarella,
Balsamic Caviar, Micro Basil Garnish (GF, V)

HORS D'OEUVRES STATIONS

Chef's The Best of Season Display

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

Salthouse Smoked Salmon with Traditional Condiments:

Caper, Creme Fraiche, Organic Egg

Lavosh Chips, Pane Di Vita Crostini

Salthouse Mac -N- Cheese Bar

Cavatappi Pasta, Five Cheese Mornay

Toppings to Include:

Neuskies Bacon, Oven-Roasted Tomato,
Wisconsin Cheddar, Chopped Asparagus,
BBQ Fried Shallots, Hot Sauce, Chives

CHEF ATTENDED TASTING PLATE STATIONS
(Chef Prepared & Presented Plates from a station)

Braised Short Rib

Potato Puree,
Mepkin Abbey Ragout,
Herb Pesto

Butternut Squash Ravioli

Shaved Brussels Sprout,
Sage, Brown Butter,
Candied Pecan Crumble (V)

DESSERT

Petite Dessert Display

Pastry Chef's Selection of Assorted Bakery Fresh Sweet Treats:
Mini Cupcakes, Parfaits, Tartlets, Cookies, Bars, Etc.

Menu Price Per Guest \$50 plus service and tax