



For the Love of Food
(630) 407-7083

Platters

Beef Tenderloin Wraps

Cooked medium rare, sliced and rolled with garden vegetable cream cheese,
green onion flowers & grilled asparagus tops
\$120 for 48 pieces

Mexican Shrimp Cocktail

Wild caught gulf shrimp, roasted corn, avocado, pico de gallo,
vegetable & lime juices and a touch of tequila
served in shots glasses
\$75 for 24 shots

Mussels and Peppers

Sweet Italian sausage, mussels, peppers, onions, fennel, tomato and garlic steamed in
a ['Lynfred'](#) white wine broth, served with crostini
\$96 for tray that serves 24

Charcuterie

[Merlts](#) Beer Cheese and assorted Wisconsin cheeses, [Wurst Kitchen](#) Beer Salami,
our smoked Great Lakes fish dip, horseradish mustard and pretzel crisps
\$96 for a tray that serves 24

oh! Fondue

Silky ['Lagunitas'](#) IPA and extra sharp cheddar sauce, shrimp, broccoli florets, local apples & pretzel
bread
\$75 for tray serves 24

Relish

Marinated olives & artichokes, spicy green beans, carrot sticks, celery sticks, radish
and cherry tomatoes, served with olive hummus
\$50 for a tray that serves 24

Something for Everyone

Handmade Cocktail Meatballs

Choose from:

- Garden tomato sauce infused with 'Lynfred' red wine
 - BBQ made with 'Goose Island' Root Beer Soda
 - Our fresh roasted salsa (spicy habanero or mild verde)
 - [ch Distillery](#) Bourbon and apricot glaze
 - Beer cheese sauce made with 'Lagunitas' IPA and extra sharp cheddar
 - Wild Mushroom Ragout
 - SEASONAL-Sweet & Spicy Cranberry Sauce
- \$60 for 48 pieces

Crostini

Toasted sliced French bread with your choice of two toppings:

- Arugula pesto & crispy prosciutto
 - Lox and vegetable cream cheese
 - Goat cheese & apricot preserves
 - Fresh bruschetta and balsamic reduction
 - SEASONAL-Wild mushroom spread & medium cooked sliced beef tenderloin (+\$12.00)
- \$60 for 48 pieces

Tartlets

Filo Cups filled with your choice of two fillings:

- Crab Rangoon & sweet and sour sauce
 - Ginger glazed pork belly & pickled cabbage;
 - Stir fried seasonal veggies & shiitake 'bacon'
 - Chorizo and cream cheese topped with pickled jalapenos
 - Fig, goat cheese and caramelized onion
 - Creamy spinach & artichoke
 - SEASONAL-Sweet potato & bacon
- \$65 for 48 pieces

Sliders

Choose from:

- Grilled Angus beef patties topped with cheddar and 1000 Island dressing on our pretzel rolls
 - Grilled Angus beef patties topped with [Mercks](#) Beer Cheese and thick cut bacon on our pretzel rolls
 - Baby Portabellas stuffed with Bleu cheese and topped with Balsamic Dijon Vinaigrette on our brioche buns
 - Tender slow cooked barbacoa beef topped with fresh pico de gallo on our brioche buns
 - Pulled Root Beer BBQ pork and pickles on our pretzel rolls (vegetarian option: pulled jack fruit)
 - Grilled chicken, thick cut bacon and tomato topped with cucumber Ranch on our brioche buns
 - SEASONAL-Juicy turkey breast and arugula topped with cranberry relish on our brioche buns
- \$75 for 24 pieces

On a Stick

Choose from:

- Grilled Moroccan Spiced Pork Brochettes
 - Antipasto; skewered cheese tortellini, fresh mozzarella, cherry tomato, olive in a fresh basil vinaigrette
 - Fresh melon topped with prosciutto
 - Grilled tenderloin, sweet peppers & onion kabobs
 - Fresh seasonal fruit kabobs with honey sweetened yogurt for dipping
 - Spicy wild caught gulf shrimp and smoked sausage skewers
 - SEASONAL-Honey garlic chicken satay
- \$48 for 24 pieces

Sweets

Sinatra's Torte

Lemon & ricotta cheese cake topped with an Amaretto glaze
garnished with fresh berries.
\$36 per cake (12 slices)

To Die for Flourless Chocolate Cake

Chocolate cake made with Ghiardelli chocolate
dusted with toasted coconut
\$36 per cake (12 slices)

Vino Parfait Shots

[‘Lynfred’](#) Cranberry Wine seeped into fresh baked lady fingers
layered with salted caramel whipped cream, apple & pear compote, garnished with spiced walnuts
\$48 per dozen

oh! Cream Puffs

Traditional handmade pastry puffs filled with vanilla custard cream
topped with dark chocolate ganache
\$36 per dozen