

HORS D'OEUVRES

(Priced per piece, please indicate total number desired))

CHILLED SHRIMP \$4

DEVILED EGGS \$1

TRUFFLE CREAM CHEESE WONTONS \$1

Malt Vinegar Dipping Sauce

BAKED BRUSCHETTA \$3

With Aged Gorgonzola

DUCK CONFIT EGG ROLL \$3

With Sweet & Sour sauce

WILD MUSHROOM TART \$3

PULLED CHICKEN ARTICHOKE STRUDEL \$3

SHRIMP & SAUSAGE \$3.5

With crostini & Basil Aioli

TUNA TARTAR \$3

On a cucumber round

PROSCIUTTO-WRAPPED

GRILLED APSARAGUS \$2.5

With herbed goat cheese

ARTICHOKE MINI STRUDEL \$2.5

SOPPRESSATA \$2.5

With herb goat cheese

MINI TUNA TACOS \$3.5

HORS D'OEUVRES to **SHARE**

(Priced per order, please indicate total number desired)

HOUSE MADE POTATO CHIPS \$6

With Chive Sour Cream - Serves 2-3

SEAFOOD CEVICHE \$15

House made tortilla chips -- Serves 2-3

CORNMEAL CRUSTED ROCK SHRIMP \$12

Marjoram Aioli, Sweet & sour -- Serves 2-3

SEAFOOD PLATTER \$90

Shrimp, Oysters, Lobster Tails – Serves 8

SHRIMP WONTON PLATTER \$50

Includes 25 pieces

ARTISAN CHEESE PLATTER \$62.5

Includes fresh fruit & grilled crostini; serves 25

\$2.5 per additional person

GRILLED VEGETABLE PLATTER \$50

Balsamic drizzle; serves 25

\$2 per additional person

SEASONAL FRUIT PLATTER \$50

Serves 25; \$2 per additional person

CHILLED SHRIMP PLATTER \$100

Cocktail Sauce

25 Pieces – orders come in increments of 25

ANTIPASTI PLATTER \$75

Daily Selection Of Veggies, Meat, Olives And Cheese

Serves 25; \$3 per additional person

ASSORTED MEAT PLATTER \$100

Serves 25; \$4 per additional person

TOMATO & MOZZARELLA PLATTER \$62.5

Basil, Herb Oil, Balsamic Syrup

Serves 25; \$2.5 per additional person

LUNCH MENU

(\$28 Per Person)

Set menus include a salad course, choice of 3 entrees and a dessert all printed on Mission logoed paper with your event title and date.

Salad

(choose one)

Mixed Greens Salad

Caesar Salad

Entrée

(choose Three)

Chicken Coq Au Vin

Pan-seared Chicken Breast, Mushroom Red Wine Sauce

Vegetable Platter

Black Bean Cake, Broccolini & Wild Rice

Cornmeal Crusted Walleye

Five Grain Medley, Pesto Compound Butter

Duck Confit Papardelle Pasta

Braised White Bean, Roasted Tomato

Blackened Salmon

Roasted Fingerling Yams, Sweet Peppers, Saffron Butter Sauce

Dessert

(Choose one)

Red Velvet Cake

Key Lime Pie

White Chocolate Cheese Cake

DINNER MENU #1

(\$50 Per Person)

Set menus include a salad course, choice of 3 entrees and a dessert all printed on Mission logoed paper with your event title and date.

Salad

(choose one)

Mixed Greens Salad

Caesar Salad

Jicama Salad

Grilled Pineapple, Ruby Red Grapefruit Dressing

Entrée

(choose Three)

Chicken Coq Au Vin

Pan-seared Chicken Breast, Mushroom Red Wine Sauce

Vegetable Platter

Black Bean Cake, Broccolini & Wild Rice

Cornmeal Crusted Walleye

Five Grain Medley, Pesto Compound Butter

Duck Confit Papardelle Pasta

Braised White Bean, Roasted Tomato

Blackened Salmon

Roasted Fingerling Yams, Sweet Peppers, Saffron Butter Sauce

Grilled Pork Chop Loin

Porcini Gnocchi, Nueske's Bacon

Dessert

(Choose one)

Red Velvet Cake

Key Lime Pie

White Chocolate Cheese Cake

DINNER MENU #2

(\$55 Per Person)

Set menus include a salad course, choice of 3 entrees and a dessert all printed on Mission logoed paper with your event title and date.

Salad

(choose one)

Baby Spinach Salad

Candied Walnuts, Balsamic Vinaigrette

Caesar Salad

Jicama Salad

Grilled Pineapple, Ruby Red Grapefruit Dressing

Entrée

(choose Three)

Goat Cheese Crusted Rack of Lamb

Spaghetti Squash, Grilled Asparagus

Seared Scallops

Pea-Pancetta Risotto, Golden Tomato Gazpacho

Guinness Braised Beef Short Ribs

Goat Cheese Potato Puree

Shrimp and Scallop Scampi

Oven Roasted Tomato, Fettuccine Pasta

Grilled Filet Mignon

Pan-Roasted Pearl Onions, Parisienne Potatoes, Peppercorn Demi-Glaze
Additional \$4 Charge

Dessert

(Choose one)

Red Velvet Cake

Key Lime Pie

White Chocolate Cheese Cake