



APPETIZER SELECTIONS

SEAFOOD SELECTIONS

H = Served Hot

P = Best When Hand Passed

**25 piece
blocks**

	Shrimp Cocktail; jumbo shrimp served chilled with classic cocktail sauce	\$61.80
	Martini Shrimp; two jumbo shrimp served in a Martini glass with cocktail sauce	\$4.53 / per person
	Shrimp Canapés; halved jumbo shrimp atop a gourmet cracker with spring mix lettuce, cocktail sauce and lemon zest	\$53.55
	Shrimp Rounds; diced shrimp blended together with cheddar cheese, dill, celery & mayonnaise, served on a baguette then toasted	\$53.55
	Smoked Salmon; whole half of salmon sliced and served with crackers, lemons, onions and capers (minimum one week notice)	\$117 / 40-50 people
	Smoked Salmon Timbale; salmon mousse wrapped with smoked salmon, topped with fresh chives	\$74.55
	Salmon and Dill Canapés; smoked salmon and cream cheese piped on fresh slices of cucumber	\$48
H P	Baked Salmon; baked in a pastry crust, sliced and served with lemon mayonnaise	\$62
H	Wrapped Scallops; whole sea scallops wrapped with bacon then baked	\$73
H	Shrimp Saté; skewered shrimp marinated in basil then grilled	\$60
	Cajun Shrimp Canapés; toast rounds topped with pesto cream cheese and a halved Cajun jumbo shrimp	\$54
H P	Mini Crab Cake From Heaven served in a scallop shell with Beurre Blanc	\$3.95 per person (minimum 50 people)
	Shrimp Shooters; butter-poached shrimp with Horseradish Foam & garlic baby tomatoes	\$56 (minimum 50 people)
	Lobster Shooters; butter-poached lobster with Horseradish Foam and garlic baby tomatoes (minimum 75 people)	\$3.50 per person (minimum 75 people)



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	Pea pod Shrimp; shrimp cocktail wrapped with a pea pod then skewered, served with classic cocktail sauce	\$52
	16 / 20 Shrimp Cocktail; Shrimp cocktail served with classic cocktail sauce	\$43.50
	Blackened Salmon & Israeli Couscous; side of blackened salmon on a bed of Israeli Couscous with balsamic vinaigrette, parsley, golden raisins, & vegetables ~ displayed on a large mirror	\$126 / 40-50 people
	Saint & Sinner Skewer; medium-rare beef sliced and skewered with tarragon butter poached lobster, served with gourmet dipping sauce	\$6.30 per person (minimum 75 people)
	Poached Salmon; poached side of salmon finished with capers, mayonnaise, lemon, and onions	\$115 / 40-50 people
H P	Seabass; fresh Seabass wrapped with bacon then drizzled with Teriyaki sauce	\$3.70 per person (minimum 50 people)
	Smoked Trout on Caper Toast	\$2.30 per person (minimum 50 people)
P	Seafood Bazaar; shrimp, scallops, diced carrots, cucumber, & tomatoes marinated in a citrus vinaigrette, served in a scallop shell	\$3.95 per person (minimum 50 people)
	Smoked Salmon Roulade; layers of smoked salmon with lemon cream cheese wrapped with a spinach crust	\$72
	Coconut Shrimp Phyllo Tartlettes; shrimp with ginger and coconut milk served in a Phyllo cup	\$72
	Smoked Salmon Deviled Eggs; a favorite standby with a twist	\$38.75

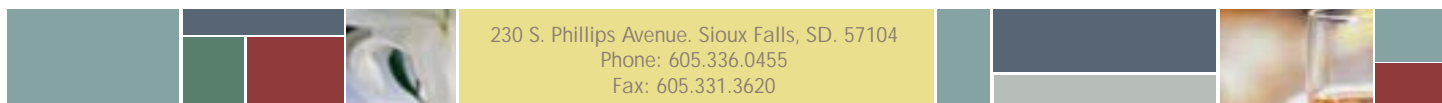
POULTRY SELECTIONS

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25-50 piece blocks

H	Chicken Picatta; boneless sautéed chicken breast, bite-size, simmered in Parmesan lemon butter and caper sauce, finished with a splash of cream (<u>50 piece block</u>)	\$57
H	Curry Chicken; boneless sautéed chicken breast, bite-size, simmered in curry and chutney (<u>50 piece block</u>)	\$57





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H	Diablo Chicken; boneless sautéed chicken breast, bite-size, simmered in a roasted red pepper sauce, topped with Parmesan cheese (<u>50 piece block</u>)	\$57
H	Tandoori Chicken; a secret authentic Indian recipe (<u>50 piece block</u>)	\$57
H	Peppercorn Chicken; boneless sautéed chicken breast, bite-size, served in a creamy peppercorn sauce (<u>50 piece block</u>)	\$57
H	Tarragon Chicken; boneless sautéed chicken breast, bite-size, simmered in a Tarragon cream sauce (<u>50 piece block</u>)	\$57
	Chicken & Spinach Strudels; chicken & spinach blended together with assorted cheeses then rolled in phyllo (served room temperature, <u>25 piece block</u>)	\$62
H	Chicken Jambonette; Chicken Drumsticks roasted in a Honey Glaze (<u>25 piece block</u>)	\$55
	Chicken Spiedini; bite-size boneless sautéed chicken wrapped with Prosciutto ham and fresh Sage, then skewered with a crispy herb crouton. Served with a Red Pepper Aioli – (<u>served room temperature, 25 piece block</u>)	\$57
H	Jamaican Chicken Apple Jerk; boneless sautéed chicken breast marinated in a Jamaican rub then skewered with a piece of apple (<u>25 piece block</u>)	\$57
H P	Chicken Saté; skewered boneless sautéed chicken marinated in curry, served with Mint Vinaigrette sauce (<u>25 piece block</u>)	\$57
H	Chicken Picasso; skewered chicken breast accompanied by gourmet sauces and paint brushes (BBQ, Mint Vinaigrette, Teriyaki, <u>25 piece block</u>)	\$78

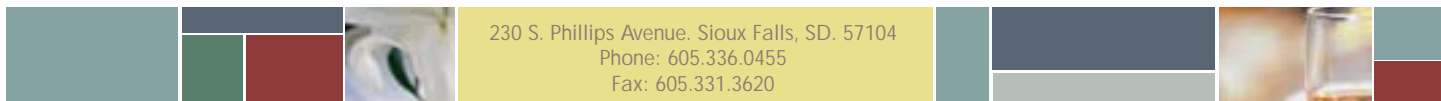
PORK SELECTIONS

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**25 piece
blocks**

H	Swiss Ham Balls; ground ham and pork mixed with crushed pineapple and Swiss cheese, simmered in a sweet and sour sauce	\$37
H	Peppercorn Pork Loin; bite-size roasted pork loin served with a creamy peppercorn sauce (<u>50 piece block</u>)	\$57.50
H P	Mini Pork Sliders with Marinated Port Wine Onions	\$71





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H P **French Pigs in a Blanket;** mini hot dogs wrapped in puff pastry \$25.75

BEEF, LAMB, & MEAT SELECTIONS

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25 piece
blocks

\$5.25 per person
1 meat
(minimum 50 people)

H **Carved Meats;** your choice of turkey or ham accompanied by cocktail buns and delicious sauces

\$6.95 per person
2 meats
(minimum 100 people)

Whole Beef Tenderloin; sliced medium rare tenderloin served with gourmet sauces and buns on the side

Market Price

Beef Paradox Oscar; Medium-rare beef served on thin sliced gourmet bread, topped with fresh asparagus, crabmeat and a dollop of Béarnaise sauce

\$79.80

Steak Verde; beef marinated in a wonderful blend of olive oil, capers, onion and parsley, slowly roasted and sliced, served on buttered country bread, garnished with Verde sauce

\$79.80

H **Homemade Meatballs;** old family recipe, simmered in garlic au jus

\$29.87

H P **Beef Wellington;** tender beef topped with Pepperjack cheese then wrapped inside a crispy puff pastry

\$56.25

Beef Paradox Platter; sliced medium-rare beef served with cocktail buns and delicious sauces including horseradish sour cream, Dijon mustard, & butter

\$124

H **Baron of Beef Carving Station;** accompanied by cocktail buns and delicious sauces including horseradish sour cream, BBQ sauce, & butter (minimum of 100 people)

\$5.97 per person
(minimum 100 people)

H **Mini Bacon Cheeseburgers (2 per person);** served with an assortment of garnishes including mayonnaise, mustard, pickles, lettuce, tomatoes, & Marcigny cheese spread

\$4.46 per person
(minimum 50 people)

Saint & Sinner Skewer; medium-rare beef sliced and skewered with tarragon butter poached lobster, served with gourmet dipping sauce

\$6.30 per person
(minimum 75 people)

Beef Crostini; French bread topped with roasted red peppers, medium-rare beef, pesto & shaved Parmesan cheese

\$63



APPETIZER SELECTIONS

Lollipop Lamb Chops; New Zealand Dijon Crusted Lollipop Lamb Chop served with Mint Vinaigrette Dipping Sauce Market Price

H Honey Sesame Cocktail Sausages; cocktail sausages glazed with honey then tossed in sesame seeds (75 piece block) \$50.20

SALTED SAVORY

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BLT Puff Pastry; bacon, lettuce, tomato and garlic mayonnaise wrapped inside a puff pastry \$55.65

Cold Bruschetta; freshly baked French baguette, open-faced, layered with Marcigny cheese, Roma tomatoes and fresh basil \$36.75

H P Phyllo Bundles; homemade baked Greek pastry filled with Feta cheese and green onion \$56.25

H P Hot Bruschetta; open-faced French baguette layered with garlic butter, Prosciutto ham, Roma tomatoes, mushrooms and Provolone cheese \$39.90

Bacon Twists; puff pastry wrapped with bacon then sprinkled with a blend of cheeses \$49.35

H P Rane's Mini Bacon Cheeseburgers \$52.50

H P Asparagus Puff Pastry; fresh asparagus wrapped with Pepperjack cheese and puff pastry \$52.50

H P Harvest Cups; Phyllo cups filled with Marcigny cheese, caramelized apples & caramelized onions \$55.65

H P Venetian Croissants; Italian Salami wrapped with puff pastry, sour cream, Swiss cheese & Dijon mustard \$55.65

White Bean & Sage Crostini; Cannellini beans, garlic, onions, and sage served on a crisp French baguette \$38

Artichoke & Parmesan Phyllo Bundles; homemade baked Greek pastry filled with an artichoke & Parmesan cheese puree (served room temperature or warm, please choose one) \$59

Chive Blini & Red Onion Confit; mini chive pancakes topped with creme fraiche & caramelized onions \$57.75

Eggplant & Pine Nut Focaccine; petite bread rounds topped with Marinara sauce, eggplant, pine nuts & Parmesan cheese (served room temperature) \$57.75



APPETIZER SELECTIONS

VEGETABLE SELECTIONS

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**25 piece
blocks**

	Asparagus Spears; individually wrapped with Prosciutto ham and garlic mayonnaise	\$47.25
	BLT Poppers; individual cherry tomatoes filled with garlic mayonnaise and diced lettuce then topped with crisp crumbled bacon	\$46.20
	Cold Vegetable Platter; assortment of fresh veggies sliced and served with ranch dressing	\$43.05
	New Vegetable Platter; roasted fresh string beans, sweet potatoes, asparagus, baby red potatoes, & grilled yellow squash accompanied by cherry tomatoes, carrots, celery, & a creamy honey herb dip	\$51.45
	Stuffed Artichokes; artichoke bottoms filled with a mixture of four cheeses and pesto	\$53.55
H P	Crunchy Potato Bites; ham, Swiss cheese, green onion and garlic mashed potatoes rolled in a crunchy breading then roasted	\$32.55
H	Garlic Mashed Potato Martini Bar; garlic mashed potatoes served in a Martini glass then accompanied by your choice of toppings including Cheddar cheese, garlic au jus, green onion, sour cream, and bacon	\$3.93 per person
	Mini Bellagio Skewers; cherry tomatoes, fresh mozzarella cheese and basil marinated in a balsamic vinaigrette then skewered	\$46.77
	Mini Ratatouille in a Phyllo cup	\$46.77
	Skewered Grilled Vegetables; assorted grilled vegetables on a skewer with sun-dried tomatoes, cherry tomatoes and marinated fresh mozzarella cheese	\$54.60
	Mini Beets with Gorgonzola Dipping Sauce	\$46.20
	Celery Fingers filled with Marcigny Cheese	\$45.32
	Mini Twice-Baked Potatoes; with Bacon, Sour Cream and Chives (served at room temperature)	\$59.85
	Fingerling Potatoes; served with your choice of Creamy Cucumber sauce or Gorgonzola Dipping Sauce	\$43.31



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Martini Salad Bar; micro cross salad with an assortment of toppings shaken in a Martini Shaker then served in a Martini Glass. Toppings include: grape tomatoes, smoked salmon, caramelized almonds, fresh mozzarella cheese, Marcigny cheese, bacon, balsamic vinaigrette, and hazelnut vinaigrette \$4.46 per person
(minimum 75 people)

Celery Barquettes; diamond-shaped celery pieces topped with a bleu cheese spread and a toasted walnut \$45.06

MISCELLANEOUS AND CHEESE

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Deviled Eggs; a favorite standby \$31.50

Cheese Platter; assortment of sliced cheeses served with an attractive arrangement of gourmet crackers \$53.55

European Cheese Platter; assorted imported delicate cheeses served with an attractive arrangement of gourmet crackers \$95

Meat and Cheese Platter; assortment of cheeses and meats served with an attractive arrangement of gourmet crackers \$86

Focaccia Sandwiches; roast beef, ham and turkey with an assortment of cheeses including Swiss, American, & Provolone, accompanied by tomatoes, spring mix lettuce, cucumbers, red peppers, and Balsamic Vinaigrette dressing on Focaccia Bread (50 piece block) \$99.75

Fresh Fruit Platter; seasonal array of fresh fruit Market Price

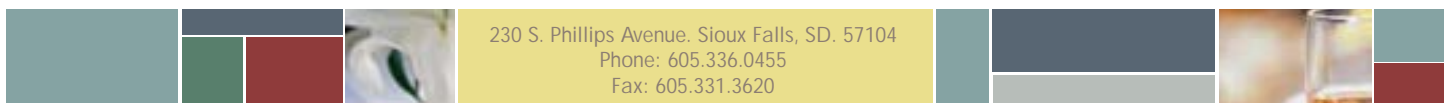
Fruit Kabobs; skewered fresh fruit served with Raspberry fruit dip Market Price

H P Smoked Gouda Croissant; smoked gouda cheese wrapped in crescent rolls \$46.20

Anti Pasta Platter; Black Label Ham, Italian Salami, Prosciutto, smoked salmon, assorted cheeses, olives, fruit garnish, caramelized almonds, sun dried tomatoes, assorted crackers & breads (no substitutions) \$5.25 per person

Sandwiches; small cocktail buns filled with your choice of sliced beef, ham, or turkey, accompanied by gourmet sauces on the side \$51.45

Fruit Bouquet Market Price



230 S. Phillips Avenue. Sioux Falls, SD. 57104
 Phone: 605.336.0455
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APPETIZER SELECTIONS

	Manchego Quince Skewers; Manchego cheese skewered with quince paste & Arugula then rolled in toasted almonds	\$55.65
	Fresh Cantaloupe marinated in Port Wine then wrapped in Prosciutto Ham, served on mini forks	\$55.65
	Aged Balsamic and Watermelon (seasonal)	\$46.20
	Port Wine Cantaloupe; fresh cantaloupe marinated in Port wine	\$50.40
H P	Bacon wrapped Dates with an Apple Vinaigrette	\$50.40
	Tarragon Crepes; fresh crepes spread with tarragon cream cheese then rolled with thinly sliced ham	\$45.93
	Tortellini Skewers; cheese tortellini, fresh basil, and sun-dried tomatoes marinated then skewered	\$52.50

GOURMET DIPS

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	Mexican Layered Dip; layers of refried beans, seasoned sour cream, black olives and assorted cheeses, served with tortilla chips	\$48.30
	Gorgonzola Dip; crumbled Gorgonzola cheese, chives and sour cream, served with gourmet crackers	\$53.55
	Tri Flavored Cream Cheese Spread; layers of pesto cream cheese, tomato cream cheese, and herbal cream cheese, served with gourmet crackers	\$48.30
H	Con Queso Dip; Ground beef combined with refried beans, cheese and spices, served with tortilla chips	\$58.80
	Sun Dried Tomato Dip; sour cream, sun dried tomatoes, shallots and herbs, served with gourmet crackers	\$53.55
H	Crab Dip; real crabmeat with artichoke puree and cream cheese, served with toasted baguettes and gourmet crackers	\$72.45
H	Tex Mex Black Bean Dip; hot black bean dip with cheese, served with tortilla chips	\$44.29



APPETIZER SELECTIONS

	Crab and Cheddar Cheese Dip; cream cheese, cheddar cheese, crabmeat and herbs, served with gourmet crackers	\$74.55
H	Spinach and Artichoke Dip; fresh spinach and artichokes with onions, Parmesan cheese, garlic and sour cream, served with toasted baguettes and gourmet crackers	\$52.53
	Asian Dip; layers of seasoned cream cheese and diced chicken, topped with a seasonal array of vegetables then drizzled with sweet and sour sauce, served with gourmet crackers	\$52.53
	Provolone Pesto Torte; layers of pesto and tomato cream cheese inside Provolone cheese, served with Pita bread	\$53.55
	Starmark Shrimp Spread; seasoned cream cheese topped with cocktail sauce, mozzarella cheese, diced shrimp and lemon zest, served with gourmet crackers	\$58.80
	Smoked Gouda Dip; seasoned cream cheese and smoked Gouda, served with gourmet crackers	\$53.55
	Cuban Chicken Dip; Pulled Chicken simmered in Black Beans, tomatoes, pineapple, peppers, onions, and fresh cilantro (served hot or cold), served with tortilla chips	\$53.55
H	Hearts of Palm Dip; fresh spinach, artichokes and heart of palm with breadcrumbs, Parmesan cheese, and garlic, served with toasted baguettes and gourmet crackers	\$53.55
	Fresh Mango Salsa, served with Tortilla chips	\$50.40
	Marcigny Cheese Dip; Buttery Cream Cheese with fresh herbs and garlic, served with gourmet crackers	\$58.80
H	Vegetarian Con Queso Dip; black beans, red peppers, cilantro, cumin, and tomatoes, served with tortilla chips	\$53.55
	Ham Spread - ground ham, mayonnaise, mustard, & pickles, served with gourmet crackers	\$53.55
	BLT Dip; a rich sour cream mixture blended with roasted tomatoes, garlic, and bacon then garnished with chopped lettuce, served with kettle chips	\$53.55
	Mexican Cactus Salsa; diced chicken, tomatoes, corn, onions, and tender cactus leaves tossed in a light cumin and cilantro vinaigrette, served with tortilla chips	\$53.55
	Caramelized Onion Dip; caramelized onions blended with sour cream and garlic, served with crisp celery and roasted potatoes	\$53.55



APPETIZER SELECTIONS

Roasted Red Pepper Hummus; served with Pita Bread

\$49.35

**Choose any three of the above dips for only \$2.70 per person
(For groups over 50 guests only)**

SOUPS

(Served in demi-tasse cups)
Hand-passed only

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blocks**

H P	Shrimp Bisque	\$3.10 per person (minimum 50 people)
H P	Mini Grilled Cheese Sandwiches with Tomato Bisque	\$3.75 per person (minimum 50 people)
H P	French Onion Soup	\$2.75 per person (minimum 50 people)
H P	Bisque of Asparagus	\$2.60 per person (minimum 50 people)
H P	Loaded Baked Potato Soup	\$2.75 per person (minimum 50 people)
H P	Bacon Leek Soup	\$2.75 per person (minimum 50 people)
H P	Squash Soup with Truffle oil	\$2.75 per person (minimum 50 people)
P	Cold Cucumber Soup; served with a Jumbo Shrimp in a Martini Glass	\$4.50 per person (minimum 50 people)