

## **Hors d'oeuvre Packages**

*A minimum of 100 guests is required per package*

### **Chef's Favorites**

Parmesan Artichoke Canapé\*,  
Curried Shrimp Croustade,  
Caramelized Onion Tart\*, Basil  
Chicken Salad Profiterole  
(3 total pieces)  
**\$7.25**

### **Gone Veggie**

Veggie Muffaletta Petite  
Sandwiches\*, Vegetable Samosa  
with Tamarind Chutney\*,  
Caramelized Onion\*, Apple & Brie  
Canapé\*, Sweet Potato Tartlet\*,  
Tomato & Artichoke-Olive  
Bruschetta\* Platter with  
Baguette Toast\*  
(4 total portions per guest)  
**\$9.95**

### **Tapas Fiesta**

Vegetable & Cheese  
Quesadillas\*, Chicken Empanada,  
Black Bean Tartlet\*, Cilantro-Lime  
Shrimp Skewer, Tri-Color Tortilla  
Chips with Chorizo-Cheddar Dip,  
Fresh Salsa & Sour Cream  
(4 portions per guest ++)  
Chips & Dips  
**\$11.95**

### **The International**

Thai Peanut Celery Boat\*, Chicken  
Empanada, Raspberry, Almond, & Brie  
in Filo\*, Asparagus & Smoked Turkey  
Canapé, Italian Sausage Cup &  
Antipasto Platter (4.75 total pieces)  
**\$11.95**

### **Taste of the South**

Shrimp Po' Boy,  
Mini Vegetarian Muffaletta Profiterole\*,  
Sweet Potato Tartlet\*, Andouille Sausage  
Canape, Jalapeno-Cheddar Grit Bites\*  
(4 total pieces)  
**\$9.95**

Add in Option:  
Seafood Jambalaya (4oz) - \$3.50

### **Guacamole Bar**

Homemade Fresh Guacamole\*,  
Fresh Salsa\*, Corn Chips\*,  
Tri-Color Tortilla Chips\*, Sliced Ripe  
Olives\*, Jalapeno Peppers\* &  
Toasted Pepitos\*  
**\$4.95**

### **Ciao Down!**

Our Pasta Station with Steamed Pasta\* &  
Choice of Toppings: Sundried Tomato  
Cream Sauce\*, Vodka Sauce\*,  
Sautéed Green Peppers & Onions\*, Fresh  
Spinach\*, Broccoli Florets\*, Kalamata  
Olives\*, Artichoke Hearts\*, Button  
Mushrooms\*, Fresh Mozzarella Pearls\*,  
Shaved Fresh Parmesan\*, Sautéed  
Italian Sausage,  
Italian Grilled Chicken Breast &  
Petite Asiago Breadsticks\*

**\$12.95**

\*\*Attendant Required

### **Taco Bar**

Seasoned Ground Beef, Tomatoes\*,  
Shredded Lettuce\*, Cheddar Cheese\*,  
Salsa\*, Sour Cream\*, Tri-Colored  
Tortilla Chips\*, Taco Shells\* &  
Flour Tortillas (2 per guest)  
**\$7.95**

**\* Vegetarian Items**

**\*\*Attendant Fee is \$125.00 for 2 hour service**

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All prices are subject to a 20% service charge and applicable taxes

**Hors d'oeuvre Packages**  
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**Minnesota Made**

Swedish Meatballs, Mushroom-Wild Rice Tartlet\*, Smoked Turkey & Asparagus Canapé, Minnesota Cheese & Sausage Platter, Walleye Cakes with Lemon Aioli  
(4.25 total pieces)  
**\$11.25**

**The Big Spread**

Boneless Buffalo Style Chicken Drumsticks, Carrots & Celery Sticks\* with Bleu Cheese Dip\*, Traditional Cheese Tray\*  
(4.5 total portions)  
**\$9.95**

**Dim Sum**

Bacon-Wrapped Ginger Scallops, Lemon Chicken Tenders, Vegetable Spring Rolls\*, Asian Beef Skewers, Petite Asian Lettuce Cups\*, accompanied with Sweet 'n Sour & Peanut Sauces  
(4.5 total pieces per guest)  
**\$11.95**

**Greek Breads & Spreads**

Warm Artichoke Dip\*, Hummus\*, Red Pepper Hummus\*, Tapenade\* & Spicy Feta Dip\* served with Garlic Pita Chips\* & Baguette Slices\*  
**\$6.95**

**Mini Temptations**

Homemade Fingercakes\*, Truffles\*, Mini Tarts\*, Petite Cheesecakes\* garnished with Fresh Dipped Strawberries\* & Pineapple Wedges\*  
(3 total pieces)  
**\$8.50**

**Slider Bar**

Mini Turkey Burger with Smoked Gouda on a Multi-Grain Bun, Petite Southern Chicken Sandwich & Cheddar Cheeseburger Slider, Onion Petals\* with Dip\*  
(3 total portions)  
**\$9.25**

**Beef Fajita Station (Carved\*\*)**

Fajita Seasoned Grilled Flank Steak, Fresh Salsa\*, Shredded Lettuce\*, Sautéed Onions & Peppers\*, Sour Cream\* & Petite Flour Tortillas\* (2 Petite Fajitas per person)  
**\$7.50**

\*\*Attendant Required

**\*\*Attendant Fee is \$125.00 for 2 Hour Service**

**\*Vegetarian Items**  
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## Cold Hors d'oeuvres

(100 piece minimum per item)

Amablu-Walnut Croustade*	\$2.50 each
Antipasto Skewer*	\$2.95 each
Asian Salad Cups, Petite*	\$2.50 each
Asparagus-Smoked Turkey Canapé	\$2.50 each
Beef Finger Sandwich <i>with Peppercorn Hollandaise</i>	\$3.50 each
Brie & Marcona Almond Appetizer*	\$2.75 each
Caponota Profiterole*	\$2.95 each
Caramelized Onion, Apple, & Brie Canapé*	\$3.00 each
Crabmeat Peppadew	\$2.95 each
Cranberry & Smoked Turkey Crostini	\$2.50 each
Deli Kabob	\$3.25 each
Fresh Petite Fruit Kabob*	\$3.25 each
Herbed Cream Cheese & Olive Salami Wrap	\$2.50 each
Italian Beef & Roasted Red Pepper Crostini	\$2.95 each
Pepper-Bacon, Mozzarella & Tomato Skewer	\$2.75 each
Pita & Hummus Shot*	\$2.75 each
Portabella Tuscany Tartlet*	\$3.00 each
Prosciutto, Mozzarella & Melon Brochette	\$3.00 each
Roasted Red Pepper & Hummus Tartlet	\$3.25 each
Seared Tuna Canapé	\$3.00 each
Scandinavian Sushi	\$2.50 each
Shrimp Cocktail	\$3.75 each
Shrimp & Cucumber Canapé	\$2.50 each
Smoked Salmon Roulade	\$2.75 each
Spinach & Feta Tartlet*	\$2.50 each
Tarragon Chicken Finger Sandwich	\$2.75 each
Thai Peanut Celery Boat*	\$2.50 each
Turkey, Fig & Chevre Finger Sandwich	\$2.95 each
Tzatziki Beef Canapé	\$2.95 each
Veggie Muffaletta Finger Sandwich*	\$2.95 each
Vegetable Shooter <i>with Ranch Dip*</i>	\$3.25 each
Vegetable Sushi with Wasabi & Ginger* (5 day guarantee required)	\$3.75 each
Zesty Tuna Salad Wonton Cup	\$2.75 each

**\*Vegetarian Items**

### Sweet Bites

Chocolate Dipped Strawberries	\$3.00 each
Homemade Petite Dessert Assortment	\$3.00 each
Homemade Mini Cheesecakes	\$3.00 each

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## Hot Hors d'oeuvres

(100 piece minimum per item)

Andouille Sausage Canapé	\$2.50 each
Artichoke-Kalamata Canapé*	\$2.50 each
Bacon Wrap Ginger-Scallop	\$3.50 each
Bleu Cheese Stuffed Olive enCroute*	\$2.50 each
Beef Tenderloin Bites with Béarnaise & Horseradish (1 oz portion)	\$3.25 each
Beef & Vegetable Sesame Wonton	\$3.25 each
Bison-Wild Rice Meatballs	\$3.50 each
Buffalo Chicken Wonton	\$2.75 each
Cajun Chicken Tenders (sautéed) with Hollandaise & Horseradish	\$2.75 each
Chicken Croquette Appetizer	\$2.75 each
Chicken Drumsticks, Battered	\$2.75 each
Chicken Potstickers with Peanut Sauce	\$2.95 each
Chicken Spring Rolls with Sweet & Sour Sauce	\$2.95 each
Chicken Tikka with Red Pepper-Mango Chutney	\$2.75 each
Chicken Wings, Boneless Buffalo Style with Bleu Cheese Dip	\$2.50 each
Crab Cake with Chipotle Aioli	\$3.00 each
Crab Rangoon	\$2.75 each
Curried Shrimp Croustade	\$2.75 each
Filo Tartlets, (minimum 50 per flavor)	\$2.75 each
<i>(Rosemary Chicken, Caramelized Onion*, Curried Chicken, Baked Four Cheese*)</i>	
Italian Sausage Cup	\$2.50 each
Lemon Chicken Tenderloins	\$2.75 each
Meatballs (Swedish, BBQ or Sweet & Sour)	\$2.50 each
Parmesan Artichoke Appetizer*	\$2.50 each
Pear & Brie with Almond in Filo Cup*	\$2.95 each
Petite Quiche Lorraine	\$2.50 each
Petite Quiche, Fontina & Sweet Red Pepper*	\$2.50 each
Pork Pot Stickers with Peanut Sauce	\$2.95 each
Prosciutto -Wrapped Shrimp, with an Apricot Glaze	\$3.50 each
Reuben Melt	\$2.75 each
Sausage-Cheese Mini Ciabatta	\$3.25 each
Shrimp Po' Boy Slider	\$3.50 each
Sliders	\$3.00 each
<i>(Cheddar Cheese Burger, Southern Chicken &amp; Turkey Burger with Smoked Gouda)</i>	
Southwest Shrimp Skewer with Chipotle-Lime Remoulade	\$3.50 each
Sweet Potato Tartlet*	\$2.75 each
Vegetable Egg Rolls* with Sweet & Sour Sauce	\$2.75 each
Vegetable Samosa* with Tamarind Chutney	\$2.95 each
Walleye Cake with Lemon Aioli	\$3.00 each
Wild Rice Mushroom Tartlet*	\$2.75 each
Wonton Popper*	\$2.75 each

### \*Vegetarian Items

