

Hors d' Oeuvres and Bar for 200 persons

Warm Salmon Fillets with Vidalia Onion Sauce

Panetini with Goat Cheese topped with Sage Sautéed *prosciutto*

Panetini with fresh Heirloom Tomato Bruschetta and Roasted Red Pepper Bruschetta

Phyllo Cups stuffed with Blue Crab and Shrimp Seafood Spread

*Prosciutto*-Wrapped Cantaloupe Skewers

Cheddar, Spinach and Currant-Stuffed Mushroom Capes

Assorted Wisconsin and European Cheeses with Crackers and Biscuits

Dinner

Cuban Chicken Skewers

Marinated Lamb Skewers

Assorted Homemade Rolls

Greek Potato Salad

Broccoli Coleslaw

Fresh Tomato and Mozzarella Salad

Fresh Fruit Salad with Lemon Yogurt and Poppyseed Dressing