



## HORS D'OEUVRES MENU

*November 1<sup>st</sup> thru October 31, 2019*

Our Private Events Menu is created using the best quality,  
locally sourced products whenever possible.

These dishes reflect the long lasting traditions of The Minikahda Club  
and are influenced by the best of international flavors.

Ferris Shiffer  
Executive Chef

---

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

Please add 8.025% Sales Tax and 25% Service Charge. Prices are Subject to Change.  
Service Charges are not Gratuity



## HORS D'OEUVRES

*(Recommended for passing)*

### COLD HORS D' OEUVRES

**\$2.25 per piece**

Cucumber with Fresh Dill Mayonnaise on Potato Bread

Miniature Tostadas with Corn & Guacamole garnished with Queso Fresco (GF)

Petite Basque Ruffle with Pear-Honey Compote and Candied Orange Zest on crouton

**\$2.75 per piece**

Navajo Fry Bread with Avocado Salsa

Goat cheese mousse in endive garnished with preserved orange  
and chopped candied walnuts (GF)

Cantaloupe wrapped with prosciutto and basil leaf and drizzled with EVOO

Seasonal Melon Skewer – may include Watermelon, Honey Dew, Casaba, Cantaloupe,  
and/or Mango with Lime Juice (Spring/ Summer) (GF)

Miniature Tostadas with Corn & Guacamole pick one- Shrimp, Smoked Chicken or  
Shredded Pork (GF)

Smoked salmon salad in cucumber (GF)

**\$3.00 per piece**

Chilled Shrimp with Cocktail Sauce or Avocado-Tomatillo salsa (GF)

Miniature Beef Carpaccio with Capers and Shaved Parmesan Cheese on Brioche

Salmon Rilette – Smoked Salmon Roll with Rilette of Capers, Red Onion, Parsley, Lemon  
on Brioche Crouton

Sushi Rolls Crab or Shrimp, with Cucumber and Avocado Wrapped in Nori, accompanied  
with Wasabi and Pickled Ginger (GF)

Thai Spring Rolls with Shrimp, Kirware, Carrots, and Cucumbers (GF)

Smoked salmon in fried fingerling potato cup with crème fraiche and chives

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

Please add 8.025% Sales Tax and 25% Service Charge. Prices are Subject to Change.  
Service Charges are not Gratuity



*(GF) denotes Gluten free items*

**\$3.50 per piece**

House Smoked Salmon Roulade with Salsa Verde and Fingerlime Caviar on Brioche  
Tuna Tar Tar with Fresh Ginger and Sesame Seeds on pappadam chip

## **HOT HORS D' OEUVRES**

**\$2.25 per piece**

Bruschetta – Goat Cheese, Tomato, & Balsamic Glazed Greens on toasted baguette

Bruschetta – Tomato, Basil, and Mozzarella on toasted baguette

Buffalo or sesame glazed chicken (Thighs) on skewer (GF)

Crispy olives Stuffed with fennel sausage

Rumaki-Bacon wrapped water chestnuts (GF)

Fried mozzarella bites in rice panko with marinara dipping sauce (GF)

Butternut squash with pesto and parmesan cheese arancini GF

**\$2.50 per piece**

Brie de Meaux with preserved figs in olive oil dough cup

Homemade spanakopita with spinach, golden raisins and Feta or Chevre

Italian speck ham wrapped gnocchi (2) with sage leaf & parmesan (Fall/Winter)

Short rib arancini with caramelized onion and fontina cheese in rice panko breading (GF)

Swedish meatball with lingonberry on skewer

Spinach and artichoke croquette with cream cheese

Fried truffle mac n cheese croquettes

Asparagus wrapped with brik pastry; drizzled with olive oil and parmesan

Prosciutto, truffle and fontal cheese arancini GF

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

Please add 8.025% Sales Tax and 25% Service Charge. Prices are Subject to Change.  
Service Charges are not Gratuity



**\$2.75 per piece**

Miniature croque monsieur sandwiches on skewer  
Bacon wrapped dates stuffed with blue cheese (GF)  
Vincent Meatballs- Stuffed With short ribs and smoked Gouda cheese & drizzled with balsamic glaze (Recommended for Buffets) (GF)  
Wild Mushroom "chopsticks" with Thai chili sauce  
Asparagus wrapped with prosciutto and brik pastry; drizzled with olive oil and parmesan

**\$3.00 per piece**

Beef short rib satay with balsamic glaze (GF)  
Spanish shrimp with zucchini and soffrito on a skewer (GF)  
Vegetarian egg roll with cashews and Sweet n' Sour Dipping Sauce  
Maple glazed bacon with butternut squash (Fall/Winter) (GF)

**\$3.50 per piece**

Bacon wrapped sea scallops (GF)  
Brown sugar glazed pork duet; Braised Pork Belly Wrapped with Bacon on a Skewer (GF)  
Lobster rolls; Lobster salad in a gourmet bun

---

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

Please add 8.025% Sales Tax and 25% Service Charge. Prices are Subject to Change.  
Service Charges are not Gratuity



## HEAVIER HORS' DOEUVRES

*(Recommended for buffet)*

Sesame or buffalo chicken wings with dipping sauce (GF) 2.25

Crispy chicken, bacon & ranch quesadillas 2.5

Spicy black bean and cheese quesadillas ADD tomatillo pork (.75)

Miniature Reuben Sandwiches with corned beef, Swiss, sauerkraut and Thousand Island dressing 2.75

Margherita panini with tomato, mozzarella & basil 2.5

Miniature Cuban panini with pulled pork, ham, olive salad and Fontina Cheese 3.25

Italian Sausage, Tomato Soffrito and Mozzarella Panini

Short Rib Melt Panini with Short ribs, Caramelized Onion & Swiss Cheese

Miniature hamburger with Tomato and Pickle (assembled) 4

Miniature Turkey Burger with Chipotle Mayo (assembled) 4

Miniature pulled pork slider with slaw on a Hawaiian bun 4

Sliced Tenderloin bruschetta with horseradish sour cream and onion straws 4

Beef Bánh Mì Sandwich Sliced beef on a steamed bun with a cilantro, pickled radish, carrot, cucumber, and sriracha aioli 4.5

Fish tacos with homemade slaw, cilantro, poblano cream sauce and chile de arbol 4.5

BUILD YOUR OWN PIZZA Includes Cheese & Sauce (Red or White) 15

Pick up to 3 ingredients- Mushrooms, Zucchini, Preserved Tomatoes, Green or Black Olives, Sausage, Pepperoni, Charred Pepper Rings, Goat Cheese (Recommended for Buffets) 16

## SPECIALTY PIZZAS 17

Bruschetta – Goat Cheese, Tomato, Arugula & Balsamic Glaze

BBQ Chicken Pizza- BBQ Chicken, Mozzarella, Red Onion, & Charred Pepper Rings

Margherita – Mozzarella, Tomato & Basil

White Pizza – Boursin, Ricotta, Mozzarella, Roasted Garlic, Sautéed Spinach, Applewood Smoked Bacon

Roasted pears & Blue cheese- roasted garlic, caramelized onions and blue cheese

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

Please add 8.025% Sales Tax and 25% Service Charge. Prices are Subject to Change.  
Service Charges are not Gratuity



## **BUFFET DISPLAY** *(priced per person)*

Fresh Vegetables and Relish Tray with House Made Ranch Dip 4.50

Seasonal Fresh Fruit Display 4.50

Trio of Spreads (White bean-olive oil hummus, sundried tomato, black olive tapenade) served with warm pita bread 4.50

Grilled Vegetable Display with Housemade Hummus and Blue Cheese Dip, & Pita Chips 5.50

Imported and Domestic Cheese Tray with Cracker Display 5.50

Antipasti Platter with Olives, Grapes, Candied Nuts, Fresh Mozzarella, Ricotta Spread with Truffle Honey, Salami, and Prosciutto with Toasted Baguette Croutons 5.50

## **LIGHTER SNACKS**

**\$2.25 per person**

Crispy Tortilla Chips with Fresh Salsa (Guacamole - 2.25 surcharge

Minikahda Croutons

Mixed Nuts

Popcorn

Snack Mix

Trail Mix

---

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

Please add 8.025% Sales Tax and 25% Service Charge. Prices are Subject to Change.  
Service Charges are not Gratuity



## **LATE NIGHT SNACKS (prepared before 10:00 pm)**

Miniature Corn Dogs 1.75

Miniature Hamburger or Turkey Burger with Tomato and Pickle (assembled) with Ketchup,  
Mustard & Chipotle Mayo 4

Miniature Traditional Grilled Cheese Sandwiches (\$3.00 per sandwich-four squares)

Homemade Potato Chips with Horseradish Sour cream (\$2.00 per person)

French Fries with Dipping Sauce (\$2.00 per person)

"Make your own Taco Buffet" (Choose one meat- Pulled pork, Chicken or ground beef),  
Corn tortillas, Black Beans, Guacamole, Pico de gallo, Sour cream, Tortilla Chips and  
Housemade Sauce-Red or Green (\$9.50 per person)

Assorted Flat Bread Pizza (\$15.00-17.00 each)

---

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

Please add 8.025% Sales Tax and 25% Service Charge. Prices are Subject to Change.  
Service Charges are not Gratuity

---