

## RUTTGER'S BIRCHMONT LODGE

### 2011 HORS D' OEUVRE MENU

We suggest an excellent selection of hot and cold appetizers to be arranged attractively on a buffet table. Plan at least ten *hors d'oeuvre* pieces per person during the first hour of service and six to eight pieces during the second hour. As an example, for serving 50 people, we suggest a total of 500 *hors d'oeuvre* pieces. This should be divided between several platters for variety. In the 50 person example above, a nice inexpensive *hors d'oeuvre* spread could be: 200-piece Cheese and Cracker Platter, 200 piece Veggie Platter, and 100 piece Fruit Platter.

Items are sold **Per One Hundred** pieces unless otherwise noted.  
(Prices subject to 18% service charge and 6.5% State sales tax)

<b>\$50.00</b> PER ONE HUNDRED	
<p style="text-align: center;"><b>COLD HORS D'OEUVRES</b></p> <ul style="list-style-type: none"> <li>• Assorted Cheese and Cracker Platter                         <ul style="list-style-type: none"> <li>• Chips and Fresh Salsa</li> </ul> </li> <li>• Assorted Relish and Vegetable Platter with Cold Dip                         <ul style="list-style-type: none"> <li>• Assorted Fruit Platter</li> </ul> </li> <li>• Taco Supreme Dip with Chips and Salsa                         <ul style="list-style-type: none"> <li>• Potato Chips - serves approx. 25</li> <li>• Party Mix - serves approx. 25</li> <li>• Assorted Nuts - serves approx. 25</li> </ul> </li> </ul>	<p style="text-align: center;"><b>HOT HORS D'OEUVRES</b></p> <ul style="list-style-type: none"> <li>• Deep Fried Mushrooms                         <ul style="list-style-type: none"> <li>• Onion Rings</li> </ul> </li> <li>• Fried Cheese Sticks Served with Salsa</li> <li>• Cocktail Franks in BBQ Sauce                         <ul style="list-style-type: none"> <li>• Jalapeño Poppers</li> </ul> </li> </ul>



*Assorted Relish and Vegetable Platter*



*Assorted Relish and Vegetable Platter*



*Assorted Fruit Platter*



*Smoked Salmon Platter*

<b>\$70.00</b> PER ONE HUNDRED	
<p style="text-align: center;"><b>COLD HORS D'OEUVRES</b></p> <ul style="list-style-type: none"> <li>• Stuffed Cherry Tomato with Turkey Salad</li> <li>• Sliced Assorted Cold Meat and Cheese Platter                         <ul style="list-style-type: none"> <li>• Deviled Eggs</li> </ul> </li> </ul>	<p style="text-align: center;"><b>HOT HORS D'OEUVRES</b></p> <ul style="list-style-type: none"> <li>• Chicken Wings or Fiery Chicken Wings                         <ul style="list-style-type: none"> <li>• Seasoned Chicken Drumsticks</li> </ul> </li> <li>• Meatballs in BBQ, au Poivre, or Swedish Style Sauce</li> <li>• Bite Size Quiche with Vegetables</li> </ul>

<b>Market Price</b>
<ul style="list-style-type: none"> <li>• Smoked Salmon Platter with Crackers - each fish serves about 40 - 50 people</li> </ul>

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*Assorted Cheese and Cracker Platter*

<b>\$99.00</b> PER ONE HUNDRED	
<b>COLD HORS D'OEUVRES</b> <ul style="list-style-type: none"> <li>• Strawberries Dipped in White and Dark Chocolate</li> <li>• Sliced Assorted Cold Meats Served with Dollar Bun and Condiments (50 sandwiches per 100 meat slices)</li> </ul>	<b>HOT HORS D'OEUVRES</b> <ul style="list-style-type: none"> <li>• Egg Rolls Served with Hot Mustard Sauce</li> <li>• Sliced Inside Round of Beef Served with Dollar Buns and Horseradish Cream (50 sandwiches per 100 meat slices)</li> <li>• Three Cheese en Croûte Served with Cracker Assortment</li> <li>• Cocktail Franks in Pastry</li> </ul>

<b>\$140.00</b> PER ONE HUNDRED	
<b>COLD HORS D'OEUVRES</b> <ul style="list-style-type: none"> <li>• Smoked Salmon on Rye Rounds                         <ul style="list-style-type: none"> <li>• Assorted Fancy Canapés</li> </ul> </li> </ul>	<b>HOT HORS D'OEUVRES</b> <ul style="list-style-type: none"> <li>• Walleye Fingers and Trimmings (A Minnesota favorite and tradition)</li> <li>• Bacon Wrapped Water Chestnuts and Marinated Steak                         <ul style="list-style-type: none"> <li>• Bacon Wrapped Rumaki</li> </ul> </li> </ul>



*Assorted Fancy Canapés*



*Shrimp Cocktail*

<b>\$175.00</b> PER ONE HUNDRED	
<b>COLD HORS D'OEUVRES</b> <ul style="list-style-type: none"> <li>• White Asparagus Wrapped in Westphalian Ham</li> </ul>	<b>HOT HORS D'OEUVRES</b> <ul style="list-style-type: none"> <li>• Bacon Wrapped Scallops</li> <li>• Miniature Brochettes of Beef Teriyaki, Bordelaise Sauce</li> </ul>

<b>\$200.00</b> PER ONE HUNDRED	
<ul style="list-style-type: none"> <li>• Shrimp Cocktail</li> </ul>	

### Miscellaneous

Buffet table skirting \$.50 per lineal foot of table perimeter  
 Tables set with white linen tablecloths and chairs for seating \$.30 per person  
 Above, additionally set with silverware, linen napkins, water goblets \$.25 per person  
 Chef in dress whites to carve or serve food: \$45.00 first hour, \$25.00 each additional hour.