



Hors d' Oeuvre

All priced per dozen

Served Cold

Deviled Eggs

Garnished with Chives and Sweet Red Pepper

20

or Add Crab

28

** Brie Cheese and Roasted Garlic Crostini*

Garnished with Tomato Chutney

24

Smoked Salmon on English Cucumber

Cream Cheese, Capers and Blini

30

Blackened Beef Tenderloin

Served on crostini with a Sweet Onion Marmalade

33

Asian Crisps

Ahi Tuna, Wasabi & Seaweed

32

Seared Duck, Plum Sauce & Bok Choy

31

Chilled Cocktail Prawns

Served with Spicy House Cocktail Sauce and Lemons

Served Traditional Or Grilled BBQ

38

Caprese Brochette

Roasted Tomato, Kalamata Olive, Mozzarella,

Artichoke Heart with Pesto Glaze

29

Served Hot

Tempura Fried Artichoke Hearts

With Basil Garlic Aioli

26

Crab Rangoon

Cream Cheese Stuffed Won Tons with Chipotle Crab Dip

31

Chicken Wings

Buffalo, BBQ, Sweet Chili, Citrus Chipotle

or Tequila Lime

24

Vegetable Spring Rolls

Baked and served with Ginger Glaze

30

Pork or Vegetable Teriyaki Pot stickers

Served with a Teriyaki Dipping Sauce

30

Flank Steak Wrapped Asparagus

Extra Virgin Olive Oil & Balsamic Reduction

36

Bacon Wrapped Scallops or Shrimp

Sweet & Sour

39

Chicken Sate

Figs & Roasted Tomatoes

33

** Chef's Pick*

Menus are subject to change without advanced notice. Tax and gratuity are NOT included.

Trina Thompson, Director of Catering Sales • 507.775.3722 • tthompson@somerby.com



Flors d' Oeuvre (Cont.)

Specialty Tray Selections

All trays serve 50 people

Spinach & Artichoke Dip

French Bread

140 Add Crab for 70

Nova Scotia Poached Salmon

Cream Cheese, Pickled Bermuda Onion, Capers and Cornichons, Blini

220

Antipasto Platter

Sliced Premium Salamis, Fresh Mozzarella & Parmesan Cheeses, Kalamata Olives, Peppercini, Marinated and Grilled Vegetables

240

Vegetable Crudités

Blue Cheese and Ranch Dips

150

Fresh Seasonal Fruit

Display of Fresh Seasonal Fruit Garnished with Fresh Berries

175

Italian Meat Platter

Seasonal – Chef Selected

190

Cheese & Cracker Tray

Traditional Domestic Cheeses with Crackers

205

Premium Imported Cheese Board

Manchego, Gruyere, Havarti, Mimolette, Brie & Camebert with Cracker Bread

275

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