

Milford Hills Hunt Club
Hors d'oeuvre/Carving Station Menu

Cold Selection

<u>Antipasto Display</u>	\$3.50 per person
(25 person minimum) Italian marinated salami, olives, pepperoncinis, artichoke hearts, button mushrooms, cherry tomatoes, and fresh mozzarella cheese	
<u>Cheese & Sausage Display</u>	\$3.00 per person Domestic Cheese
(25 person minimum)	\$4.25 per person with assortment of Domestic & Imported Cheese
<u>Crudites and Dilled Ranch Dipping Sauce</u>	\$2.50 per person
(25 person minimum) (assorted chilled vegetables)	
<u>Fresh Seasonal Fruit Display with Yogurt Dipping Sauce</u>	\$3.50 per person
(25 person min.)	
<u>Deviled Eggs</u>	\$1.00/each
Traditional, Cajun, or Blue Crab style deviled eggs	
<u>Classic Bruschetta</u>	\$1.75/each
Fresh Roma tomatoes, garlic, fresh mozzarella, basil, olive oil and balsamic vinegar	
<u>Dilled Cucumber Sandwiches</u>	\$1.50/each
Whipped cream cheese, dill weed and shredded cucumber, served on fresh marble rye bread rounds	
<u>Virginia Ham Wrapped Roasted Asparagus Spears</u>	\$2.00/each
Marinated in Italian Vinaigrette	
<u>House Smoked Whole Pheasant</u>	
Presented with whipped cranberry cream cheese and assorted crackers.....\$50.00	

From the Sea

<u>Whole Smoked Salmon or Trout</u>	\$115.00
Served with crackers, lemons, chopped eggs, diced red onions and capers	
<u>Crispy Butterflied Shrimp</u>	\$2.25/each
Served with cocktail or remoulade sauce and fresh lemons	
<u>Jumbo Cocktail Shrimp</u>	\$2.25/each
Served with cocktail sauce & fresh lemons	
<u>Bacon Wrapped Shrimp</u>	\$2.50/each
Served with asian barbecue sauce	
<u>Jonah Crab Claws</u>	\$2.25/each
Served with cocktail sauce and fresh lemons	

Oysters Rockefeller \$3.00/each
The classic preparation of oysters with a twist. Chopped spinach, smoked bacon, minced onion, a top a fresh shucked oyster. Baked to perfection and finished with hollandaise sauce.

Oysters Martini..... \$3.00/each
Marinated in vodka and garnished with red & black lump caviar and lemon zest

Bloody Mary Oysters.....\$3.00/each
Oyster marinated in vodka, horseradish, and bloody mary mix; garnished with chopped dill pickles and celery leaves

Bacon Wrapped Sea Scallops..... \$2.75/each
Served with citrus soy sauce

Mini Maryland Crab Cakes \$1.75/each
Served with spicy remoulade sauce

Lobster Newburg Puffs \$2.25/each
Rich chunks of lobster in a rich Newburg sauce with a touch of sherry wrapped in a puff pastry

Hot Selection

Pheasant Sausage Stuffed Mushrooms \$1.25/each
Homemade italian spiced pheasant sausage in button mushrooms over marinara sauce. Garnished with grated parmesan cheese.

Sesame Soy Glazed Beef or Chicken Satays.....\$1.50/each
Marinated, skewered and encrusted in sesame seeds

Bacon Wrapped Chestnuts.....\$1.25/each
Hickory smoked bacon wrapped around crisp water chestnuts marinated in soy sauce

Bacon Wrapped Chicken Livers \$1.50 /each
Apple smoked bacon wrapped around fresh chicken livers roasted to perfection

Swedish Meatballs.....\$0.75/each
Served in a sour cream dill sauce

Barbeque Meatballs..... \$0.75/each
Served in a sweet and spicy, tangy sauce

Crab Stuffed Mushrooms\$2.00/each
Lightly seasoned blue crab stuffed button mushrooms, served over Supreme sauce

Spanakopitas.....\$2.00/ each
Spinach, onion, and garlic cream cheese wrapped in phyllo dough

Mini Reuben's.....\$2.00/each
Cocktail rye bread topped with corn beef, sauerkraut, thousand island dressing, and Gruyere cheese

Roast Beef Silver Dollar Sandwiches\$25.00 per dozen
Slow cooked roast beef on silver dollar roll, served with appropriate condiments
(25 person minimum)

Silver Dollar Sandwiches\$20.00 per dozen
Slow roasted turkey or Virginia Pit Ham on a silver dollar roll, served with
appropriate condiments. (25 person minimum)

Mini Brie Cheese with Raspberries and Almonds Wrapped in Phyllo..... \$2.75/each
Buttery soft Brie cheese with sweet raspberry sauce and toasted
almonds in flaky phyllo dough

Pub Style

Portabella Mushroom Fries..... \$9.00 per order
Southwestern ranch dipping sauce

Chicken Fritters.....\$1.50/each
Crispy southern breaded chicken served with choice of BBQ, honey mustard,
or ranch dressing

Jumbo Onion Rings.....\$9.00 per order
Brew City thick beer battered fried onions

Mozzarella Sticks.....\$8.00 per order
5 mozzarella sticks in wonton wraps served with marinara sauce.

Crispy Chicken Wings \$10.00 per order
One dozen wings served plain or buffalo style with ranch dipping sauce

Duck Tenders.....\$8.00 per order
Almond crusted duck breast served with raspberry melba sauce

Pheasant Poppers\$10.00 per dozen
Milford's very own creation- jalapenos, marinated pheasant wrapped in apple
smoked bacon served with ranch dipping sauce.

Pheasant Fingers.....\$9.00 per order
Lightly breaded pheasant breast strips served with honey mustard dipping sauce

Homemade Canadian Walleye Fingers\$9.00 per order
Breaded walleye served with fresh lemons and tarter sauce

Vegetable Egg Rolls\$2.00/each
Served with sweet and sour sauce or citrus soy sauce

Crispy Cheddar Cheese Curds \$7.00 per order
Half pound Wisconsin cheddar cheese curds fried to perfection,
served with ranch dipping sauce

Cheddar Cheese Stuffed Jalapenos.....\$2.00/each
Lightly breaded Jalapeno half filled with Wisconsin cheddar cheese and fried to crisp perfection

Cream Cheese Stuffed Jalapenos.....\$2.00/each
Lightly breaded Jalapeno half filled with Wisconsin cream cheese and fried to crisp perfection

Carving Stations

Twenty-Five person minimum on all carving stations
All stations served with silver dollar rolls and assorted sauces

<u>Burgundy Poached Choice Steer Tenderloin</u>	\$25.00 per person
Served with burgundy jus	
<u>Roasted Choice Steer Tenderloin</u>	\$25.00 per person
Served with mushroom demi glaze	
<u>Slow Roasted Prime Rib of Beef</u>	\$20.00 per person
Au Jus and creamy horseradish sauces	
<u>House Smoked Choice Beef Brisket</u>	\$10.00 per person
Served with hickory BBQ sauce	
<u>House Smoked Pork Loin</u>	\$10.00 per person
Served with apple-onion chutney	
<u>Mesquite Marinated Boneless Turkey Breast</u>	\$10.00 per person
Served with sides of Jicama-cranberry relish and chipotle mayonnaise	
<u>Smoked Virginia Pit Ham</u>	\$10.00 per person
Served with Dijon honey mustard sauce	

This menu offers traditional favorites as well as unique items served in our club.
The Staff at Milford Hills will honor other requests.

All food and beverage is subject to a 20% service charge and applicable sales tax.

Menu pricing subject to change.

Revised 4/18/08

