



Minnesota  
Humanities  
Event Center

## Hors d'oeuvres Menu

*Hors d'oeuvres are priced per 25 pieces, unless otherwise indicated.*

### Cold Hors d'oeuvres

**Chips and Salsa, \$25**

Serves 25

Our chef's homemade salsa served with tortilla chips.

**Gourmet Cheese Plate, \$78**

Serves 25

Four to five varieties of artisan cheeses (a selection that may include and is not limited to: Tillamook sharp cheddar, Gruyere, Stilton, Maytag Bleu, Gorgonzola picante, Chevre, Camembert, Sheep's milk) served with a variety of crackers, biscuits, breads, etc.

**Simple Cheese Tray, \$42**

Serves 25

A selection of standard cheeses served with a variety of crackers.

**Warmed Brie with Raspberry Jam and Almonds, \$48**

Serves 25

A wheel of creamy Brie cheese is topped with raspberry jam and sliced almonds, and then baked until just warm. Served with crusty French bread.

**Strawberry and Brie, \$48**

Slices of Limoncello-soaked strawberries, served with triple cream Brie. Served at room temperature, with crusty French bread.

**Grilled Vegetable Platter, \$48**

Serves 25

Assorted grilled vegetables, served with a spicy yogurt dip.

**Raw Vegetable Crudités, \$48**

Serves 25

Assorted fresh vegetables, served with curry dip and Ranch dip. Selection will vary, depending on season, but will include at least 4 of the following: carrots, celery, bell pepper strips, cherry tomatoes, mushrooms, jicama, yellow squash, pea pods, broccoli, cauliflower, radishes, cucumber.

**Hummus & Pita, \$32**

Serves 25

A chickpea purée served with wedges of pita bread.

**Shrimp with Fresh Cocktail Sauce, \$68**

Peeled, de-veined shrimp poached in shrimp stock, served with a homemade classic cocktail sauce.

**Insalata Caprese Crostini, \$58**

Slices of baguette brushed with olive oil, grilled and topped with chopped fresh tomatoes, mozzarella and basil.

**Deviled Eggs, \$25**

Hard-boiled eggs halved and filled with a mixture of egg yolk, mustard, and mayonnaise, topped with a variety of garnishes.

**Mixed Nuts, \$42**

Serves 25

A combination of at least four of the following nuts: honey almonds, masala spiced peanuts, pecans, and spicy cashews, walnuts, and macadamias.

**Fruit Tray, \$42**

Serves 25

A selection of fresh, seasonal fruit.

**Meat Assortment with Dollar Buns, \$65**

Serves 25

An assortment cold sliced roast beef, ham, turkey served with bread buns.

## Hot Hors d'oeuvres

**Chicken Tandoori, \$42**

Roasted pieces of chicken marinated in yogurt and spices with onion and peppers.

**Sea Scallops Wrapped with Bacon\*, \$78**

Large sea scallops wrapped with applewood smoked bacon, brushed with a mixture of lemon juice, chives, olive oil, and garlic, then grilled.

*\*Contains pork*

**American Meatballs with Smoky Chipotle Sauce, \$35**

Seared meatballs in a chipotle tomato sauce.

**Pork Satay and Pineapple\*, \$42**

Satays of marinated pork shoulder skewered alternately with chunks of fresh pineapple, grilled, and garnished with toasted white sesame seeds.

*\*Contains pork*

**Wild Turkey Tartlets, \$78**

Bourbon-braised turkey over butternut squash purée in tartlets.

**Creamy Spinach and Artichoke Heart Dip, \$42**

Serves 25

The dip is made with spinach, artichoke hearts, garlic, onion, béchamel sauce, Worcestershire, Parmesan cheese. Served with chunks of warm baguette.

**Spanakopita, \$52**

A mixture of spinach, Feta cheese, scallions, parsley, dill and eggs inside a triangle of phyllo dough, baked until crisp.

**Asparagus Straws, \$68**

Blanched asparagus stalks are wrapped with thinly sliced Prosciutto de Parma, Parmesan cheese and phyllo dough, then baked until the dough is crispy.

**Beef Tenderloin Teriyaki, \$44**

Pieces of beef tenderloin marinated in a mixture of soy sauce, mirin, sugar, garlic, ginger, scallions and sesame oil grilled and garnished with slivers of scallions.

**Hot Crab Dip, \$55**

A hot dip made of cream cheese, mayonnaise, onion, lemon juice, Tabasco sauce, Old bay seasoning, and fresh crabmeat. Served with slices of baguette bread for dipping.

## Dessert Hors d'oeuvres

**Black and White Chocolate Covered Strawberries, \$42**

Fresh strawberries dipped in dark or white chocolate.

**Mini-Creampuffs with Two Sauces, \$35**

Small cream filled creampuffs, with chocolate and strawberry sauces.

**Gourmet Cookies, \$33**

A combination of sugar, oatmeal raisin, chocolate chip, peanut butter, or triple chocolate chip cookies.

**Nanaimo Bars, \$37**

All bars start with a chocolate graham crust base, then with a layer of custard topped with either the flavors of Cappuccino, Irish Crème, Peanut Butter and Nanaimo.

**White Chocolate Raspberry Cream Cake, \$39**

Triple layered cake with white chocolate and raspberry cream filling.

**Lemon Supreme Shortcake, \$39**

A triple layer shortcake of lemon cream and whipped cream

**Triple Chocolate Cake, \$39**

White cake centered between layers of rich dark chocolate and white chocolate buttercream and majestic chocolate cake