

Minervas

Hors D'oeuvres

HOT

Minervas Crab Bake

Real crabmeat blended with cream cheese, lemon, dill, artichokes and topped with cheddar and jack cheese blend.

\$4/person

Buffalo Burger Sliders

Mini SD buffalo burgers topped with aged white cheddar and served with ketchup, mustard and pickles.

\$4/person (2 each)

Coconut Chicken Bites

Cubes of boneless chicken breast breaded with coconut batter, fried and served with sweet chili sauce.

\$2.75/person (2 each)

Pork & Pineapple Kabobs

Charbroiled boneless pork loin and fresh pineapple glazed with homemade teriyaki sauce.

\$3.50/person (2 each)

Buffalo Chicken Wings

Fried chicken wings tossed with buffalo wing sauce and served with blue cheese dressing and celery sticks.

\$1.50/person (2 each)

Meatballs

Seasoned baked meatballs served with your choice of sauce: BBQ, Swedish or Sweet & Sour.

\$1.50/person (2 each)

Coconut Shrimp

Coconut crusted jumbo shrimp served with wasabi soy sauce.

\$3.50/person (2 each)

Teriyaki Beef Kabobs

Tender pieces of sirloin marinated in teriyaki sauce and flame broiled.

\$3.50/person (2 each)

Italian Sausage Bites

Flame broiled Italian sausage and spicy Italian sausage on a bed of mixed bell peppers and served with marinara sauce.

\$3/person

Loaded Red Potato Cups

Baked red potato cups stuffed with smoked bacon and shredded cheese, topped with scallions and served with sour cream.

\$1.50/person (2 each)

Chicken Lettuce Wraps

Diced chicken breast with shiitake mushrooms, scallions and teriyaki sauce, served with crisp lettuce cups and assorted toppings.

\$2.50/person

Ainerva

Hors D'oeuvres

COLD

Shrimp Cocktail

Jumbo shrimp cocktail served with lemons and cocktail sauce.

\$3.50/person (2 each)

Grilled Vegetable Platter

Grilled assorted vegetables lightly dressed with balsamic vinegar reduction.

\$2.50/person

Gourmet Cheese Platter

Assorted gourmet cheese platter served with crackers.

\$3/person

Sharp Cheddar Cheese Spread

Sharp cheddar cheese mixed with sour cream, bacon bits and a hint of horseradish.

\$1.50/person

Antipasto Platter

Sliced Italian meats served with assorted cheese, pickled vegetables, olives and grilled vegetables.

\$3.50/person

Prairie Pinwheels

Whole wheat flour tortilla rolled with sliced turkey, ham, roasted red peppers, cucumbers and whipped chive cream cheese.

\$1.75/person (2 each)

Deviled Eggs

Smoked bacon topped homemade deviled eggs served with mixed olives.

\$1.75/person (2 each)

Crudite Platter

Crisp fresh vegetables served with ranch dipping sauce.

\$2/person

Italian Sandwich Bites

Toasted focaccia bread stuffed with assorted Italian meats, provolone cheese, lettuce, tomato, banana peppers and lightly dressed with red wine vinaigrette.

\$3.50/person

Bruschetta

Fine diced plum tomatoes mixed with garlic, fresh herbs, extra virgin olive oil and balsamic vinegar served with toasted bread.

\$2/person

Fresh Fruit Platter

Seasonal fresh fruit served with yogurt dipping sauce.

\$3/person