

WILD ROSE CAFE
121 north side square
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www.wildrosecafe.net
HORS D'OEUVRES and APPETIZERS MENU

WHITE CHEDDAR GRITS WITH SMOTHERED ANDOUILLE AND SHRIMP IN MINI MARTINI GLASSES.....Mini Martini glasses filled with creamy white cheddar grits and a slow cooked smothered andouille sausage and shrimp sauce.....\$3.00

BEEF TENDERLOIN FILET.....Marinated whole beef filet loin, oven roasted and sliced thin. Served with horseradish sauce and yeast rolls.....\$2.50

CREAMY SEAFOOD BAKE.....Shrimp, Scallops and Clams in a creamy Asiago cheese sauce. Served with toasted baguettes.....\$2.50

GAZPACHO AND SHRIMP SHOOTERS.....Gazpacho made with fresh tomatoes, peppers, cucumbers and a little sherry, with pieces of shrimp tossed. in. Served cold.....\$2.50

GRILLED SIRLOIN STEAK WITH A WASBI CUCUMBER SALSA.....Cubed bites of tender sirloin steak in an individual oriental spoon with a crisp salsa of cucumbers and wasbi.....\$2.50

JERK CHICKEN WITH FRESH FRUIT SALSA.....Bite sized grilled chicken breast seasoned with Caribbean Jerk spices. Served in individual spoons with our fresh fruit salsa on top.....\$2.25 with shrimp.....\$2.75

GRILLED PORK TENDERLOIN.....Tender pork marinated in your choice of sesame soy or herbs and sherry, then grilled. Served with yeast rolls and an apricot sauce.....\$2.00

CHICKEN FAJITA CORNICOPICASTortillas shaped as cornucopias and stuffed with a spicy chicken fajita mixture. Served with a Creamy Picante Sauce.....\$2.25

SESAME CHICKEN.....Bite size pieces of chicken breasts, marinated and roasted in sesame seed mixture. Served with a red plum sauce.....\$1.75

SMOKED SALMON BOUCHEES.....Herbed sauce and Norwegian Smoked Salmon baked in a puff pastry shell.....\$1.75

CREOLE CRAWFISH TARTS.....Crawfish tails sautéed with onions, peppers and some cajun attitude, mixed with cheese and baked in pastry shells.....\$1.75

BACON WRAPPED SCALLOPS.....Bay scallops wrapped in hickory smoked bacon, seasoned, then baked.....\$1.75

CAJUN DUO.....Louisiana andouille sausage and chicken breast chunks grilled with a bite of cajun spices and served with a mustard sauce.....\$1.75 add cajun grilled shrimp.....\$2.75

MUFFALETTA CHEESECAKE.....A spin on the New Orleans favorite sandwich. Beef salami, ham, smoked provolone mix in a creamy savory cheesecake and topped with the famous olive salad..... \$1.75

GRILLED PORTABELLA AND ROASTED GARLIC CHEESECAKE.....A savory cheesecake drizzled with a balsamic syrup and served with french bread.....\$1.75

PARMESAN AND TOASTED PECAN CHEESECAKE.....Another of our savory cheesecake topped with a apricot, dried cherry and pecan sauce.....\$1.75

HAM AND ASPARAGUS CHEESECAKE.....Delicate and delightful savory creamy cheesecake loaded with asparagus, ham and Swiss cheese.....\$1.75

SMOKED TURKEY CHEESE BALL.....Unusual cheese ball made with smoked turkey. Encased in lapped almond slices to give appearance of a mum in bloom. Served with crackers.....\$1.50

CRAB AND ASPARAGUS DIP.....Crab and asparagus in a creamy sauce with toasted almonds on top. Served hot with buttery crackers.....\$1.50

MESQUITE OR RANCH CHICKEN AND BACON BUNDLES.....Tender pieces of chicken marinated in our mesquite spices or our ranch rub, wrapped in hickory smoked bacon and roasted.....\$1.50

PROSCIUTTO AND CHEESE TORTA.....Layers of cheese, toasted nuts and prosciutto all encased in an herbed frosting. Served with toasted baguette rounds.....\$1.50

ANDOUILLE AND PECAN TARTS....Cajun Andouille sausage sautéed with onions and pecans, baked in phyllo cups with a little cream cheese and topped with pepper jack cheese.....\$1.50

CREAMY CURRY TORTE.....A different cheesy torte with chutney, peanuts, toasted coconut, bacon and curry seasoning. Served with assorted crackers.....\$1.50

GOLDEN ROASTED GARLIC CHICKEN..... Tender chicken breast pieces marinated, and baked, in a tangy golden and roasted garlic sauce.....\$1.25

MONTEREY CHICKEN DIP.....A creamy monterey cheese dip with diced onions and peppers. Add chunks of chicken and serve with tortilla chips.....\$1.25

SATAY CHICKEN WITH PEANUT SAUCE....Marinated and grilled chicken breast pieces simmered in a Thai peanut sauce.....\$1.25

COUNTRY HAM AND BISCUITS.....Lean country ham with your choice of our own buttermilk biscuits or sweet potato biscuits. Served with mustard and jam.....\$1.25

ASPARAGUS AND ROASTED PEPPER TARTS.....Roasted red peppers and asparagus blended with cheese and spices in bite size tart shells..(V).....\$1.25

MINI TOMATO PIES.....Fresh plum tomatoes in a mixture of cheeses with fresh basil, baked in bite size phyllo cups. So simple, but so good.....\$1.25

BUFFALO HOT NUGGETS.....Traditional “wings” flavor without the messy bones. Served with ranch and bleu cheese dressing.....\$1.25

FRESH SPINACH AND BASIL CHEESE TORTA.....Fresh spinach and basil made into a wonderful pesto. Layered between creamy cheeses with a hint of sun dried tomatoes and roasted red peppers

(V)\$1.25

SMOKED SAUSAGES.....Hickory smoked little sausages and sliced kielbasa, slow cooked in onions, spices and sauce.....\$1.25

SWEDISH MEATBALLS.....My grandmother's recipe using fresh ground pork, ground turkey and spices. Served hot in a unique white sauce.....\$1.25

BACON CHEESEBURGER MEATBALLS....Meatballs made with beef and bacon smothered in a savory cheese sauce.....\$1.25

SMOKED TURKEY, MUSHROOM AND TOASTED PECAN PATE'.....Smoked turkey, toasted pecans, and fresh mushrooms blended to make a delightful pate'. Encrusted in puff pastry and served with assorted crackers.....\$1.25

BACON AND MUSHROOM ROLLUPS.....Mushroom mixture wrapped in hickory smoked bacon and slowly baked.....\$1.25

ROASTED MUSHROOM BRUSCHETTA.....Porcini, Chanterelle and Portabella mushrooms slowly roasted with garlic, basil and tomatoes. Tossed with balsamic vinegar and sun dried tomatoes for a wonderful bruschetta topping.....\$1.25

BACON AND ARTICHOKE BUNDLES.....Tangy marinated artichoke hearts wrapped in seasoned bacon and baked.....\$1.25

CHICKEN SALAD BASKETS.....Our special homemade chicken salad loaded into mini, bite size pastry "baskets".....\$1.25

BROWN SUGAR, PECANS AND RUM BRIE....Creamy Brie with rum pecan sauce, wrapped in puff pastry, and baked until golden. Served with a caramel cream sauce and crackers and apples.....\$1.25

MACADAMIA DIP.....A creamy warm dip with a bite of horseradish and toasted macadamia nuts. Served with crackers and baguettes..(V).....\$1.25

PEPPERONI, ARTICHOKE AND CHEESES.....A warm appetizer that is a twist on the traditional artichoke dip. Served with sun dried tomato baguettes.....\$1.25

RUBEN STUFFED MUSHROOMS.....Mushroom caps stuffed and baked with corned beef , cheese, kraut and all the extras.....\$1.25

MEDITERRANEAN BRUSCHETTA.....Feta cheese, ripe olives and selected herbs make this wonderful bruschetta mixture. Served on herbed baguettes.(V).....\$1.25

BLACK EYED PEA AND ARTICHOKE DIP.....An unusual creamy dip with black eyed peas, roasted red peppers and artichokes. Served with tortilla chips(V).....\$1.00

ARTICHOKE AND SPINACH DIP.....Cheese blended with artichokes, spinach and just a pinch of "hot". Served with tortilla chips..(V).....\$1.00

BRIE WITH KAHLUA AND PECAN SAUCE OR MACADAMIA ALMOND SAUCE.....Brie wheel topped with warmed pecan sauce. Served with red and green apple slices and crackers..(V).....
\$1.00

HORSEY BEEF WRAPS.....Sliced Roast Beef, spring greens and our horsey sauce pin wheeled in tortillas and sliced.....\$1.00

SPINACH MADELINE.....New Orleans favorite side dish made into a spicy warm dip. Served with wheat crackers..(V).....\$1.00

THREE CHEDDAR CHEESE RING...Three distinct cheddars blended with spices and topped with pecans. Served with fresh strawberry sauce and crackers..(V).....\$1.00

MEXICAN CHEESE DIP...Fresh ground round added to a spicy melted cheese dip. Served with tortilla chips.....\$1.00

SPICY CORN DIP.....Golden yellow and white shoe peg corn blended with peppers and chilies for a slightly spicy dip. Served with Fritos or corn chips.....\$1.00

BURRITO WRAPS.....Flour tortillas filled with spicy cream cheese and sliced into pinwheels. Served with salsa..(V).....\$1.00

PARTY SANDWICHES.....Finger sandwiches filled with your choice of our homemade chicken salad or egg and olive salad.....\$1.00

SPINACH PINWHEELS.....Spinach, water chestnuts and herbs wrapped in flour tortilla and sliced into pinwheels..(V).....\$1.00

MARINATED TORTELLINI WITH ARTICHOKE.....Five cheese tortellini marinated in a sun dried tomato vinaigrette with quartered artichokes..(V).....\$1.00

LAYERED MEXICAN DIP.....Spicy bean dip layered with sour cream and cheddar cheese. Served warm with tortilla chips..(V).....\$0.75

CUCUMBER SANDWICHES.....Sliced cucumbers arranged on top of herbed cream cheese and rye bread. Served open face..(V).....\$0.75

HOME MADE CHOCOLATES AND CANDIES.....Choose from truffles, cherry cordials, coconut bon bons, nut clusters, fudge, chocolate cups or something special of your request. Priced per dozen.....\$7.50

PARTY TRAYS.....Specially designed trays for your party needs. Vegetable, meats and cheeses, seasonal fruit, relish or sweet trays for the occasion. Priced per size \ per person.

Prices indicated are per person...not per item; your guest deserve more than one!

Food items are subject to 8% sales tax. Menu prices are based on minimum 50 people.

Menu items are add all the time. If you have a special request, we will do everything we can to

provide your request

Menu items marked with a (V) at the end of the description, indicates vegetarian friendly.

All prices include delivery, all serving pieces, set up, and break down. On parties over 100, an attendant is included.

Bartenders available at additional fee.

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