



Wedding Hors D' Oeuvres Menu

Appetizers

Mango Crab Stack

Sliced mango and crab salad on toasted brioche

Asian Chicken Satay

*Skewer of marinated chicken and peppers
served with a peanut dipping sauce*

Pepper Wrap

*Julienned peppers and green onion
wrapped in marinated sirloin*

Asparagus Straws

*Grilled asparagus spears rolled in
prosciutto and baked in phyllo dough*

Tuna Cucumber Wraps

*Morsels of tuna wrapped in thinly sliced cucumber
served with a dollop of wasabi cream sauce*

Tomato & Cheese Tartlet

Diced Roma tomatoes and cheese baked in a pastry shell

Miniature Reubens

*Tender corned beef, 1000 Island dressing and sauerkraut
served open face on miniature marble rye squares*

Prosciutto Wrapped Melon

Fresh seasonal melon wrapped in prosciutto

Appetizers continued...

Beef Tenderloin & Caramelized Onion

Beef tenderloin and caramelized red onion served on toasted bread points with horseradish cream sauce

Fresh Fruit Kebobs

Skewers of fresh seasonal fruit

Piped Crudités

Cucumber rounds and baby carrots served with piped herbed cheeses

Shrimp Cocktail

Fresh chilled shrimp served with homemade cocktail sauce

Coconut Shrimp

Fresh shrimp rolled in a coconut breading and deep fried

Stuffed Mushrooms

Breaded button mushrooms filled with herbed cheese and deep fried

Chicken Wings

Chicken wings served with a spicy sauce and Bleu cheese dipping sauce

Chicken Goujons

Breaded boneless chicken deep fried and served with honey mustard dipping sauce

Fried Raviolis

Breaded jalapeno spiced cheese, deep fried and served with marinara dipping sauce

Miniature Quiche

Diced ham and cheese baked in a pastry shell with an egg mixture

Appetizers continued...

Egg Rolls

Cabbage and carrots rolled in rice paper and deep fried and served with marmalade

Bacon Wrapped Scallops

Fresh grilled scallops wrapped in bacon and served warm

Mini Seafood Quiche

Diced shrimp and cheese baked in a pastry shell with an egg mixture

Silver Dollar Sandwiches

Sliced ham and sliced turkey served with lettuce, tomato and mayo on miniature rolls

Onion Rings

Served with Ranch dipping sauce

Fresh Baked Cookies

Choice of chocolate chip or oatmeal raisin

Canapés

Roma Tomato, Mozzarella & Basil
Shrimp & Cucumber
Smoked Salmon
Prosciutto & Roma
Cucumber & Roma
Roasted Red Pepper & Zucchini

Displays

Fresh Vegetable Display
Anti Pasta Display
Fresh Fruit Display
Cheese & Cracker Display

Snacks

Potato Chips w/ Dip
Pretzels
Party Mix

Minimum 50 pieces of each appetizer/canapé required.

Wedding Menus are available with the purchase of an Irish Cottage Wedding Package.

Wedding Packages and Menus subject to change.

To create a custom Irish Cottage Wedding, contact our wedding consultant.

The Irish Cottage Boutique Hotel, 9853 US Hwy 20, Galena, Illinois 61036
local: 815.776.0707, toll-free: 866.284.7474
www.TheIrishCottage.com