



# *Bucyrus Club and Event Center*

A DIVISION OF SKYLINE CATERING

## *Appetizer Menu*

1919 12th Street  
South Milwaukee, WI 53172

[www.BucyrusClub.com](http://www.BucyrusClub.com)

414-294-4808





# *Appetizer Packages*

If you want to import an item from one of the higher-priced packages into your selections of a lower-priced package, we will need to charge between \$1 and \$2 extra per person.

(VEG=Vegetarian) (V=Vegan) (GF=Gluten Free)(GFO= Gluten Free Option)

## **Simply Delicious Package**

**\$15.95 per person**

Choose 4 selections from  
the list below.

(8-10 bites per person)

### **PASSED or STATIONARY**

- Caprese skewers (baby mozzarella, fresh basil, and ripe tomato with an EVOO olive oil & balsamic drizzle) (VEG)(can be V)(GF)
- Fresh seasonal fruit & berry skewers (VEG) (V) (GF)
- Bourbon/BBQ glazed meatballs
- Beer brat bites wrapped in bacon(GF)
- Applewood bacon wrapped water chestnuts with a teriyaki glaze
- Miniature garden tortilla wrap roll ups (with cracked pepper turkey, salami, baked ham, or sliced roast beef)(GFO)
- Spinach and artichoke stuffed mushroom (VEG) (GFO)
- Assorted frosted fudge brownie bites (VEG)(GFO)
- Franks in a blanket
- Bruschetta (VEG)
- Wasabi, truffle or traditional deviled eggs (GF)
- Avocado bruschetta(VEG)(GFO)
- Antipasto Skewers (Can be VEG)(GF)
- Roasted Marinated fall squash skewers (GF)(VEG)(V)

### **STATIONARY ONLY**

- Fresh seasonal fruit display (VEG)(V)(GF)
- Layered taco dip with lemon El Rey chips (VEG)(GF)
- Buffalo chicken wings (GFO)
- Variety of domestic cheese, sausage, and fruit (Can be VEG)(GFO)
- BLT dip with pretzel rods (GF)
- Fresh vegetable display with dip (VEG)(GF)(Can be V)
- Chips, salsa, & guacamole (VEG)(can be V)(GFO)



# A Step Above Package

\$18.95 per person

Choose 5 selections from either the "Simply Delicious" menu or from the "Step Above" menu; mix and match as you please.

(8-11 bites per person)

## PASSED or STATIONARY

- Miniature stuffed garden executive roll ups (VEG)(GFOGF)(can be V)
- English cucumbers or toasted baguettes with smoked salmon mousse (GF)
- Chicken quesadillas(GFO)
- Swedish meatballs
- Thai chili meatballs
- Sausage stuffed mushroom caps(GFO)
- Meatball bomber crostini(GFO)
- Asparagus, provolone and prosciutto rolls (GFO)
- Fresh watermelon, Chevre & balsamic drizzle (VEG)(GF)
- Stuffed reuben wontons with 1000 island aioli
- Assortment of mini sweets (Assorted bars, cheesecakes, cupcakes, cream puffs, éclairs, and petit fours) (VEG)
- Jamaican Jerk chicken skewers (GFO)
- Thai satay chicken skewers (GFO)
- Mini grilled cheese with tomato basil soup shooter (VEG) (for attend parties only)
- Homemade chicken tenders(GFO)
- BLT skewers (GF)
- Potato skins filled with cheese & applewood bacon (Can be V(GF
- Cheese curds with ranch aioli (for attended parties only) (VEG)(GF)
- Spanakopita (VEG)
- Mini Quiche variety (can be VEG)
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## STATIONARY ONLY

- Chef's choice artisan cheese and sausage platter (can be VEG)(GFO)
- Fresh roasted vegetables with a curry dip (VEG) (GFO) (Can be V)
- Antipasto display (olive variety, pepper variety, artichoke hearts, Italian cheeses, Genoa, grape tomatoes) (Can be VEG)(GF)



# The Ultimate Package

\$21.95 per person

Choose 6 selections from either the "Simply Delicious," the "Step Above," or the "Ultimate" Packages. Mix and match how you want from the three packages.

(9-11 bites per person)

## PASSED or STATIONARY

- Toasted parmesan baguettes with sliced tenderloin and a horseradish aioli(GFO)
- Maki rolls (California, Spicy Tuna, or Spicy Crab)(Can be VEG) (GF)
- Seafood stuffed mushroom caps (GF)
- French onion chicken meatballs (GF)
- Mini pan seared crab cakes with curry aioli(GFO)
- Warmed or chilled mildly spicy buffalo seafood dip with pita chips
- Mac 'n cheese min bowls with bacon, buffalo style or bratwurst (can be VEG)(GFO)
- Quinoa, butternut squash stuffed mushroom caps (VEG)(Can be V) (GFO)
- Gulf shrimp with cocktail sauce (GF)
- Cod fry bites with homemade tartar sauce(GF)
- Grilled Cajun shrimp with a lime aioli (GF)
- Jerk shrimp with a lime aioli (GF)
- Korean beef or chicken skewers
- Pesto, sun dried tomato polenta squares (Only for attended parties)(VEG)(GF)(Can be V)
- Roasted sweet potato with Chevre, cranberry & pistachio (VEG)(GF)(Can be V)
- Arancini (Italian risotto ball with mozzarella cheese & marinara sauce
- Flatbread pizza, traditional pepperoni, sausage, three cheese, buffalo chicken, tomato basil, or Mediterranean style (Can be VEG)(GF) (Only for attended parties)
- Hibachi tenderloin skewers (Warmed item)(GF)
- Tenderloin bleu cheese skewers (Chilled item) (GF)
- Applewood bacon-wrapped scallops (GF)
- Applewood bacon wrapped blue cheese Medjool dates(GF)
- Parmesan toasted baguettes with a choice of smoked salmon mousse, Mediterranean hummus, tenderloin, caramelized onion/cranberry & brie, olive tapenade or Reuben toppings (Can be VEG)(Only for attended parties)(GFO)
- Short rib skewer (GF)
- Apricot, almond brie bites (VEG)

## STATIONARY ONLY

- Assorted mini sandwiches on bakery buns, turkey, and ham(GFO)
- Miniature specialty sandwiches on Focaccia bread, Ciabatta, and Croissants. Includes Italian style, roasted veggie, cracked pepper turkey, tarragon chicken salad, and seafood salad. (Can be VEG)(GFO)
- Miniature tenderloin sandwiches made on artisan rolls (add \$2.00 per person)(GFO)



## Wisconsin Appetizer Package

\$22.95 per person

(10-12 bites per person)

- Wisconsin cheese & sausage board (Can be VEG)(GFO)
- Beer brat bites(GF)
- Warmed pretzel bites with mustard for dipping (VEG)
- Cod fry bites with homemade tartar sauce (GFO)
- BBQ/Bourbon meatballs
- Deviled eggs (GF)(VEG)



# *À La Carte Cold Appetizers*

**NOTE: Unless otherwise noted, prices for the below appetizers are per one dozen pieces  
GF= Gluten Free GFO= Gluten Free Option**

<b>Assorted Mini Sandwiches</b> (GFO) Your choice of roast turkey, baked ham, or roast beef on fresh baked buns with cheese, lettuce, and tomato	\$42.00
<b>Miniature Tenderloin Sandwiches</b> (GFO) Roasted tenderloin with lettuce & tomato served on Artisan rolls with a horseradish aioli on the side	\$65.00
<b>Miniature Croissant, Focaccia and Ciabatta Sandwiches(GFO)</b> Choose from turkey, ham, beef, or homemade tarragon chicken salad, albacore tuna salad, seafood salad, Italian style and Cracked pepper turkey	\$48.00
<b>Miniature Garden Tortilla Wrap Roll-ups</b> (GFO) Choice of roasted turkey, baked ham or roast beef	\$18.00
<b>Miniature Stuffed Garden Executive Roll-ups</b> (can be VEG)(can be V)(GFO) Choice of cracked pepper turkey, seafood salad, roasted veggies, portabella mushroom and baby mozzarella or Italian style	\$22.00
<b>Snack Basket(GFO)</b> Mixture of granola and fruit bars, nuts, specialty chips, cookies, candy bars, etc.	\$2.25
<b>Domestic Cheese, Sausage, and Grapes Tray</b> (GFO) Cheddar, Colby Jack, Smoked Gouda, and Artigiano Classico with traditional Sumer sausage, rackers & Grapes	\$45.00 Sml 8-12 people 2-3 pounds \$79.00 Md 15-20 people 5-6 pounds \$129.00 Lg 30-50 people 10-12 pounds
<b>Artisan Cheese &amp; Sausage Tray</b> (can be V) (GFO) Chef's choice of four premium award winning cheeses, two sausages, and grapes served with toasted baguettes and gourmet crackers	\$65.00 Sml 8-12 people 2-3 pounds \$109.00 Md 15-20 people 5-6 pounds

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\$139.00 Lg 30-50 people  
10-12 pounds

**Antipasto Tray** (can be VEG)(can be V)(GF)

Variety of olives, peppers, baby mozzarella, cured sausages, grape tomatoes, artichoke hearts and prosciutto wrapped asparagus, sprinkled with olive oil and grated parmesan cheese.

\$45.00 Sml 8-12 people  
\$79.00 Md 15-20 people  
\$129.00 Lg 30-50 people

**Vegetable Display with Ranch Dip (GF)**

Variety of carrots, celery, cherry tomatoes, pea pods, cucumbers, broccoli and yellow squash served with ranch dip.

\$42.00 Sml 8-12 people  
\$65.00 Md 15-20 people  
\$99.00 Lg 30-50 people

**Roasted Vegetable Tray with Curry Dip (GF)**

Fire roasted asparagus, carrots, portabella mushrooms, broccoli, peapods, and summer squash and red bell peppers served with curry dip

\$49.00 Sml 8-12 people  
\$85.00 Md 15-20 people  
\$149.00 Lg 30-50 people

**Fresh Seasonal Fruit Tray (GF)(VN)(V)**

We pick the best fruits of the season and arrange them in a nice display. Served with a lemon honey yogurt dip

\$35.00 Sml 8-12 people  
3-4 pounds  
\$75.00 Md 20-30 people  
9-10 pounds

**Taco Tray with Lemon El Rey Chips (VEG)(GF)**

Layered taco dip served with lemon seasoned chips

\$29.00 Sml 8-12 people  
\$52.00 Md 15-25 people

**BLT Dip with Pretzel Rods (GFO)**

Delicious dip filled with sweet applewood bacon and served with premium pretzel rods

\$29.00 Sml 8-12 people  
\$52.00 Md 15-25 people

**Chips, Salsa & Guacamole (GFO)(Can be V)(VEG)**

Seasoned chips with salsa and homemade guacamole

\$45.00 Sml 8-12 people  
\$69.00 Md 15-20 people  
\$119.00 Lg 30-50 people

**Assorted Cookies and Brownies (GFO)**

\$1.75 each

**Mini frosted fudge brownie bites (GFO)**

Topped with different fun toppings

\$12.00

**Assorted Dessert Bars (GFO)**

\$2.50 each

**Assorted Mini Sweets (includes 3-4 minis per person)(P)(VEG)(GFO)**

Sweets may include cream puffs, éclairs, petit fours, fudge brownie bites,

\$4.95 per person

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chocolate cups, mini cheesecakes, mini specialty cupcakes mini bars, and chocolate covered strawberries

<b>Large Gulf Shrimp w/ Cocktail Sauce (P) (GF)</b> Perfectly cooked and peeled, served with homemade cocktail sauce	\$29.00
<b>Seafood Dip (P)(GFO)</b> Homemade seafood spread served with specialty crackers	\$25.00
<b>Smoked Salmon Mousse (P)(GFO)</b> Delicious homemade mousse served with parmesan toasted baguettes	\$25.00
<b>English Cucumbers (P)(GF)</b> Topped with smoked salmon mousse	\$25.00
<b>Fruit Kabobs (P)(V)(VEG)(GF)</b> Seasonal fresh fruit and berry skewers	\$18.00
<b>Fresh Watermelon, Chevre, &amp; Balsamic (P)(VEG)(GF)</b> Sweet watermelon topped with goat cheese and aged balsamic	\$21.00
<b>Caprese Skewers (P)(can be V)(VEG)(GF)</b> Baby mozzarella, fresh basil, and ripe tomato with a seasoned EVOO olive oil & balsamic drizzle	\$21.00
<b>Fall Squash Skewers (P)(can be V)(VEG)(GF)</b> Roasted Butternut & Acorn squash skewered with cranberry	\$21.00
<b>Antipasto Skewers (P)(VEG)(GF)</b> Artichoke heart, roasted red pepper, kalamata olive, Italian cheese, and cured sausage sprinkled with olive oil and grated parmesan cheese	\$21.00

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<b>Bruschetta (P) (VEG)(GFO)</b> Toasted baguettes with fresh tomato, basil, parmesan cheese and balsamic vinegar	\$18.00
<b>Avocado Bruschetta (P) (VEG)(GFO)</b> Toasted baguettes with fresh tomato, basil, parmesan cheese and balsamic vinegar	\$22.00
<b>Whole Smoked Salmon(GF)</b> Served with cherry peppers, cucumber slices, and caper dip	\$195.00 (Average size 5-7 pounds; serves 30-50 guests)
<b>BLT Skewers (P)(GF)</b> Sweet applewood bacon, ripe tomato, romaine and a turmeric honey aioli	\$21.00
<b>Asparagus, Provolone, &amp; Prosciutto Rolls (P)(GF)</b> Cured prosciutto ham wrapped around provolone cheese and roasted asparagus	\$28.00
<b>Maki Rolls (GF)(Can be VEG)</b> Maki roll pieces with spicy tuna, California, & spicy crab served with a dash of soy & wasabi	\$28.00
<b>Tenderloin Bleu Cheese Skewers (P) (GF)</b> Thin sliced tenderloin rolled & stuffed with bleu cheese & horseradish	\$36.00
<b>Tenderloin Baguettes (P)(GFO)</b> Parmesan toasted baguettes with thin sliced tenderloin and a fresh garlic & horseradish aioli	\$39.00
<b>Deviled Eggs (P)(VEG)(GF)</b> Wasabi, truffle, or traditional style	\$18.00
<b>Antipasto Skewers (P)(GFO)</b> Cured sausage, artichoke heart, kalamata olive, roasted red pepper and aged parmesan cheese	\$21.00
<b>BLT Canapes(GFO)</b> One bite, open-faced BLT sandwiches with aioli, perfectly fried bacon, oven roasted tomato, and romaine lettuce chiffonade. An elegant take on a familiar taste!	\$24.00

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<b>Chipotle Deviled Eggs(GF)</b> Classic Deviled Eggs with a little smoky spice to awaken the palate!	\$18.00
<b>Cauliflower Bites (GF)(V)</b> Fresh cauliflower battered and fried in our secret recipe of herbs and spices, served with your choice of dipping sauce on the side! Sauce options : buffalo sauce, bang bang sauce or sweet chili sauce	\$28.00
<b>Pretzel Bites (Veg)</b> Soft pretzel bites gently warmed and salted, served with nacho cheese and artisanal mustard.	\$18.00

## *À La Carte Hot Appetizers*

**NOTE: Unless otherwise noted, prices for the below appetizers are per one dozen pieces  
GF= Gluten Free GFO= Gluten Free Option**

<b>Seafood Mushrooms (P)(GF)</b> Delicious button mushrooms stuffed with our seafood blend	\$27.00
<b>Sausage Stuffed Mushrooms (P)(GFO)</b> Italian sausage & cheese stuffed button mushrooms	\$24.00
<b>Spinach and Artichoke Stuffed Mushrooms (P)(VEG)(GF)</b> Fresh spinach, hearts of artichoke, and cheese stuffed in a plump button mushroom	\$24.00
<b>Mac 'n Cheese Mini Bowls (P) (Can be VEG)(GFO)</b> Served with bacon or bratwurst pieces or buffalo style (bleu cheese & buffalo sauce)	\$30.00
<b>Bourbon / BBQ Glazed Meatballs (P)</b> Perfectly baked meatballs smothered in our own sauce	\$18.00
<b>Swedish Meatballs (P)</b> Tender meatballs with homemade Swedish sauce	\$18.00
<b>Thai Chili Meatballs (P)</b>	\$18.00

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Thai chili seasoned meatballs	
<b>French Onion Chicken Meatballs (P)(GF)</b> Tender meatballs made with chicken, onion, & melted cheese.	\$26.00
<b>Meatball Bomber Crostini (GFO)</b> Tender meatballs made with chicken, onion & melted cheese.	\$28.00
<b>Beer Brat Bites Wrapped in Bacon (P)(GF)</b> Local homemade cheddar brats wrapped in sweet applewood bacon and cooked to a sizzling perfection	\$26.00
<b>Buffalo Chicken Wings (GFO)</b> Perfectly cooked to a tender fall off the bone style served with celery & ranch dressing	\$24.00
<b>Applewood Bacon Wrapped Water Chestnut (P)(GFO)</b> Crisp water chestnut wrapped in sweet applewood bacon, baked perfectly and topped with a teriyaki glaze. Our most popular appetizer	\$23.00
<b>Bacon Wrapped Sea Scallops (P) (GF)</b> Sea scallops wrapped in bacon with a teriyaki drizzle	\$32.00
<b>Bacon Wrapped Medjool Dates (P) (GF)</b> Sweet applewood bacon wrapped around a bleu cheese stuffed medjool date	\$29.00
<b>Crab Cakes (P)(GFO)</b> Miniature crab cakes served with a tangy curry aioli	\$31.00
<b>Cajun Shrimp (P) (GFO)</b> Jumbo shrimp lightly Cajun dusted and broiled with a lime aioli	\$31.00
<b>Jamaican Jerk Shrimp (P)(GFO)</b> Large gulf shrimp Jerk seasoned and served with a citrus aioli	\$31.00
<b>Thai Chicken Skewers (P)(GF)</b> Grilled chicken breast with a mildly spicy Thai peanut sauce	\$26.00
<b>Jamaican Jerk Chicken Skewers (P)(GF)</b> Grilled Jerk seasoned chicken breast with a citrus aioli	\$26.00

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<b>Franks in a Blanket (P)</b> Miniature smokies wrapped in a puff pastry served with mustard	\$22.00
<b>Mini Grilled Cheese Shooter (P) (for attended parties only)(GFO)</b> Grilled cheese triangle with a tomato basil soup shot	\$30.00
<b>Hibachi Beef (P)(GF)</b> Tenderloin beef wrapped around red pepper, green onion, and mozzarella cheese, topped with a teriyaki glaze	\$30.00
<b>Korean Beef or Chicken Skewers (P) (GFO)</b> Tender beef or chicken with a Korean marinade on a skewer	\$26.00
<b>Short Rib Skewer (P)(GFO)</b> Slow roasted tender short rib and red potato bite with a Nashville BBQ	\$34.00
<b>Chicken Quesadillas (P)(GFO)</b> Miniature quesadillas with chicken, cheese, and cilantro served with sour cream & salsa	\$26.00
<b>Homemade Chicken Tenders(GFO)</b> Hand breaded and served with BBQ sauce, ranch, or honey mustard sauce	\$22.00
<b>Buffalo Chicken Wings(GFO)</b> A little spicy, but a lot tasty	\$29.00
<b>Miniature Quiche (P)(Can be V)</b> Variety of miniature quiche in a pastry shell	\$24.00
<b>Cod Fry Bites (P)(GF)</b> Deep fried cod loin bites served with our homemade tartar sauce	\$22.00
<b>Buffalo Seafood Dip (GFO)</b> Served either warm or chilled with pita chips	\$28.00
<b>Flat Bread Pizza Squares (P) (VEG) (only served at attended parties)(GFO)</b> Italian sausage pepperoni, three cheese, buffalo chicken, Mediterranean style or tomato basil	\$23.00

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<b>Toasted Baguettes (P)</b> (Can be VEG) (only served at attended parties)(GFO) Parmesan toasted baguettes with choice of smoked salmon mousse, Mediterranean hummus, tenderloin caramelized onion/cranberry & brie, olive tapenade or reuben toppings	\$24.00
<b>Stuffed Reuben Wontons</b>	\$28.00
<b>Potato Skins (GF)</b> (Can be V) Miniature baked potato skins filled with Wisconsin cheddar cheese and crumbled sweet applewood bacon served with sour cream and salsa	\$24.00
<b>Quinoa, Butternut Squash Stuffed Mushrooms (P) (VEG)</b> (Can be V)(GFO)	\$24.00
<b>Sun Dried Tomato Polenta (P) (VEG)(GF)(Can be V)</b> Fried polenta with sun-dried tomato and basil pesto	\$24.00
<b>Arancini (VEG)</b> Italian risotto ball with mozzarella & marinara	\$39.00
<b>Apricot Pastry Bites (P) (VEG)</b> Apricot, brie cheese, and toasted almonds in a pastry cup (can be done with raspberry or pear as well)	\$25.00
<b>Pork Schnitzel Bites (GFO)</b> This German inspired appetizer is bite-size pork loin chunks breaded and fried to perfection and served with stone ground mustard sauce!	\$28.00
<b>Bloody Mary Crab Cakes(GFO)</b> Pan-seared mini crab cakes served with our house-made Bloody Mary Sauce and a fried celery leaf.	\$32.00

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## *Appetizer Stations*

30 person minimum

These appetizer stations are intended to be an addition to your other appetizer choices

There will be a \$75.00 chef charge per station

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### **Carving Station**

\$7.95 per person

We carve whole pork tenderloin, roasted pork loin, roast turkey, beef tri tip roast, or baked ham (choose two) and serve them with fresh bakery rolls and condiments (To include beef tenderloin, we will add \$4.00 per person)(GFO)

### **Mashed Potato Bar**

\$7.95 per person

Fill your glass with hot mashed potatoes and then top it yourself with any of our toppings - brie mushroom gravy, beef, pork or turkey gravy, bacon, gorgonzola cheese, sour cream, green onions, roasted veggies and served with fresh breadsticks and butter(GFO)

### **South of the Border Station**

\$6.95 per person

We will make cheese and chicken quesadillas right in front of you and serve them with our homemade guacamole, salsa, and sour cream(GFO)





## Build Your Own Nachos

\$9.95 per person

El Ray chips, nacho cheese and seasoned ground beef served with shredded lettuce, diced tomatoes, sliced black olives, chopped green onions, jalapeño, sour cream and salsa. Guacamole or seasoned chicken (\$1.00 extra)(GFO)

## Baguette Variety

\$8.95 per person

Start with parmesan toasted baguettes and choose from all of the following toppings...Tenderloin with horseradish aioli, smoked salmon mousse, bruschetta, roasted red pepper hummus with Mediterranean veggies, caramelized onion and cranberry with brie cheese, olive tapenade, and corned beef with kraut, Swiss cheese and 1000 island.(GFO)

## Flatbread Pizza Station

\$7.95 per person

Come get fresh squares of our "cooked on site" flatbread pizzas. Italian sausage, pepperoni, three cheese blend, buffalo chicken and Gorgonzola cheese, Mediterranean with kalamata olives, red peppers, artichoke hearts and feta cheese and tomato with basil flatbreads.(GFO)

## Mini Sweets Station

\$4.95 per person

An assortment of nicely displayed mini cheesecakes, petit fours, fudge brownie bites with toppings, chocolate covered strawberries, mini cupcakes, dessert bars, cream puffs and chef's special selections.

