

# APPETIZERS

## Stables Grand Charcuterie

*A grand array of local specialty cheeses, prepared meats, with additional accompaniments & garnishes. Served with flatbreads - Market Price*

## Cheeseball

*A large flavorful cheeseball made with cheddar, cream cheese, peppers, onions and rolled in chopped pecans. Served with crackers. - \$50*

## House Made Meatballs

*28 day aged Premium Iowa Ground Beef specially seasoned & topped with Marinara sauce & melted mozzarella cheese - \$25 per dozen*

## Crudité

*An assortment of garden-fresh vegetables served with house made buttermilk ranch & hummus  
- \$4 per person*

## Crab Stuffed Mushrooms

*Fresh cremini mushrooms filled with a crab and herb stuffing, topped with homemade madeira sauce & seasoned breadcrumbs - \$95*

## Fresh Oyster Bar

*Freshly shucked oysters served with horseradish, cocktail sauce, lemon, and flatbread - Market Price per dozen*

## Chilled Jumbo Shrimp

*Large gulf shrimp served with homemade cocktail sauce - \$35 per dozen*

## Fresh Fruit

*An assortment of fresh seasonal fruits - \$5 per person*

## Spinach Artichoke Dip

*Fresh spinach & artichoke hearts mixed with Parmesan & cream cheese - \$50*

## Miniature Beef Wellingtons

*Beef tenderloin, mushroom duxelles wrapped in puff pastry topped with madeira cream sauce -  
\$50 per dozen*

## Smoked Salmon

*Served with caper cream cheese, chopped onion, capers and lemon - \$100*