



Jimmy's

FOOD and
COCKTAILS

Hors d'Oeuvres Menu

HOT HORS D'OEUVRES MENU – Category "A"

- **MINI BLACK AND BLUE KOBE BURGERS** Onion jam, lettuce, tomato, pickle
- **TIPPATINA CHICKEN WINGS** Grilled with jalapeño honey mustard
- **PANKO CRUSTED WALLEYE FINGERS** Lightly breaded and served with two-pepper tartar
- **BEEF SIRLOIN TIPS** Tender Sirloin tips sautéed in an Asian spiced merlot sauce
- **CRAB STUFFED MUSHROOMS** Filled with crab and a mushroom duxelle
- **TUSCAN MEATBALLS** with parmesan cheese and marinara

STICKS/KABOBS – Category "A"

- **CHICKEN SATAY** served with a Thai peanut sauce
- **TERIYAKI CHICKEN AND PINEAPPLE SKEWERS** with Teriyaki glaze
- **BUFFALO CHICKEN SKEWER** with celery and Maytag blue cheese dressing
- **BEEF and/or CHICKEN KABOBS** With Red Onion, Bell Peppers and Mushrooms

DIPS and FONDUES – Category "A"

- **WARM MUSHROOM GRATIN** with gorgonzola and wild and tame mushrooms, served with crostini
- **SPINACH ARTICHOKE** served warm with crustini
- **VERMONT CHEDDAR FONDUE** with pretzel bread and salami
- **CRAB AND ARTICHOKE AU GRATIN** with sliced baguettes

TAVERN TAPAS (aka: Great Bar Food)

- **HOMEMADE WHISKEY BBQ MEATBALLS** Hand-rolled with Beef, pork, and veal
- **BARBECUE RIBS** Individual smoked ribs brushed with whiskey BBQ sauce
- **WICKED BUFFALO WINGS** House made hot sauce, blue cheese dressing
- **JIMMY'S FLATBREAD** Choice of Chicken and Mushroom, BBQ Chicken, Brie and Apple or Margarita
- **JIMMY'S SLIDERS** Choice of Prime Rib, Pulled Pork or USDA Certified Angus Burger Sliders
- **BUFFALO CHICKEN FONDUE** pulled chicken, hot sauce and Maytag blue cheese crumbles with celery and flatbread crackers

COLD HORS D'OEUVRES – Category "A"

- **SMOKED SALMON CROSTINI** House smoked salmon and dill cream cheese placed on a crostini
- **DOUBLE-CUT BLTA BITES** with applewood smoked bacon, crisp lettuce and tomato and sliced avocado
- **CUCUMBER WITH FRESH DILL CREAM CHEESE** on Crostini



CHEESE, FRUITS and VEGETABLES – Category “A”

- **MAYTAG BLUE CHEESE CROSTINI** with chili apricot preserves
- **MARGARITA BRUSCHETTA** with whipped ricotta, San Marzano tomato and basil
- **GOAT CHEESE CANAPE** with port wine poached pear on puff pastry
- **MOZZARELLA AND TOMATO CAPRESE** with virgin olive oil, balsamic drizzle, fresh basil
- **CHEESE BOARD** with Salami, Grapes, Crackers and Breads
- **ROASTED TOMATO ON PESTO CRACKER** with kalamata olives and fresh Buffalo Mozzarella
- **FRESH SEASONAL FRUIT AND BERRY PLATTER** with strawberry yogurt dip.
- **MINI FRESH FRUIT KABOB** with pineapple, cantaloupe, honeydew
- **MEDLEY OF FRESH VEGETABLES** with ranch dip
- **FIRE ROASTED VEGETABLES** Served with lemon aioli dipping sauce

HOT PREMIUM HORS D’OUEVRES – Category “B”

- **BACON WRAPPED SCALLOPS** Sea scallops wrapped with applewood smoked bacon and broiled
- **JIMMY’S MINI JUMBO LUMP CRAB CAKE** Blue Lump Crab served with a two-pepper tartar sauce
- **JALAPEÑO BACON WRAPPED SHRIMP** Jumbo Shrimp wrapped with applewood smoked bacon
- **WICKED SHRIMP** Pan roasted with spicy BBQ butter.

PREMIUM STICKS/KABOBS/FORKS – Category “B”

- **TAGARISHA TUNA** with wasabi soy mayonnaise
- **HAWAIIAN SHRIMP** with ginger lime marinated with pineapple

COLD PREMIUM HORS D’OUEVRES – Category “B”

- **CHAMPAGNE WASABI AHI TUNA CRISPS** #1 Sushi Grade Ahi tuna mixed with a ginger relish served on a wonton crisp, topped with champagne wasabi
- **SESAME CRUSTED AHI TUNA** #1 sushi grade with wasabi, ginger and ponzu glaze

“ON ICE” PREMIUM – Category “B”

- **OYSTERS ON THE HALF SHELL** shucked Blue Point oysters, Horseradish and Tabasco
- **CRAB CLAWS** served with cocktail sauce
- **SHRIMP COCKTAIL** served with horseradish cocktail sauce and fresh lemon