

Cold Hors d'oeuvres:

Jumbo Iced Shrimp

Served with spicy cocktail sauce

Dill Shrimp on Cucumber Medallions

Lightly topped with dill and fresh herbs

Oysters or Clams on Half Shell

Served with tangy cocktail sauce

Silver Dollar Sandwiches

Turkey, Ham, roast beef served with horseradish sauce, mayo, and stone ground mustard

Vegetable Spring Rolls

Deep fried and served with oyster sauce

Fresh Salad Tartlets

Watercress tuna, artichoke heart chicken, and seafood salad stuffed mini tarts

Smoked Whitefish & Salmon Plate

Served on canape` with capers and fresh dill

Antipasto Platter

Chips and Salsa

Served with lime black bean salsa garnished with cilantro

Mozzarella & Tomato Kabobs

Baby mozzarella balls with cherry tomatoes and fresh basil, marinated in a garlic vinaigrette

Goat Cheese Bruschetta

Garnished with chopped beets

Roasted Red Pepper Pesto Bruschetta

Garnished with Italian cheeses and tossed pine nuts

Hot Hors d'oeuvres:

Crab Puffs

Crab, with roasted red peppers, basil, capers in cream cheese filled puff pastry

Mini Crab Cakes

Sweet blend of snow, king and blue crab finished with cream hollandaise or roasted red pepper sauce

Sushi Rolls or Squares

Tuna, Salmon, Crab, Vegetable or Avocado with wasabi and ginger

Tuna Satay

Served with sesame oyster dipping sauce

Bacon Wrapped Scallops

Fresh Bay Scallops wrapped, then broiled in Old Bay seasonings

Calamari

Deep fried and served with lemon and roasted pepper mayo sauce

Shrimp Tempura

Lightly battered and deep fries, served with tangy mustard sauce

Coconut Shrimp

Fanned and dredged in coconut breading, served with a mango marmalade

Seafood Brochettes

Shrimp, scallops, and fresh fish marinated in white wine, olive oil, ginger and oyster sauce

Stuffed Shrimp

Stuffed with sweet seafood and fresh herbs

Florentine or Italian Mushroom Caps

Spinach souffle` style stuffing or add prosciutto and zingy Italian sausage to the mix

Seafood Stuffed Mushroom Caps

Mushroom caps stuffed with crab, shrimp, cream cheese, and fresh herbs, topped with Italian cheeses and broiled

Grilled Sirloin Beef Rolls

Served with soy-ginger dipping sauce

Meatballs

Sweet/ Sour, BBQ, or Swedish style

Chestnuts du Nord

Water chestnuts wrapped in bacon and broiled in our special mix of soy sauce, sherry, garlic and worcestershire

Wings or Drummies

Crispy (hot or mild), Polynesian or Italian

Mini Quiche

Your choice of Quiche Lorraine or Florentine

Pot Stickers

Served with ginger and soy dipping sauce

Chicken Satay

Served with Peanut dipping sauce

Spinach & Artichoke Bagelettes

French bread slices topped with fresh herbs, Italian seasonings, spinach and artichoke hearts

Egg Rolls

Vegetable stuffed and served with sweet/sour and hot mustard sauces

Beach Bruschetta

Marinated tomatoes, blue cheese and basil topped with mozzarella cheese and baked

Gorgonzola Artichoke Dip

Served with herbed toast points

Stuffed Artichoke Bottoms

With a blend of seafood stuffing

Displays

Fresh Vegetable Crudites with Dips

Grilled and Chilled Vegetable with Pesto Dip

Fresh Seasonal Fruits and Berries with Dips

Exotic Fruits with Edible Flowers, Shredded Coconut, Mandarin sauce, brown and powdered sugars

International Cheese and Cracker Display with Lingonberry dill sauce

Wisconsin Cheese and Sausage Display with Fruit, Breads, and Crackers

Caviar and Imported Cheese Display with Fruit, Breads and Crackers

Smoked Door County Whitefish and Salmon served with horseradish sauce

Plated Dinners

All dinners include house salad, choice of vegetable and starch, freshly baked rolls and sweet butter.

Du Nord Stuffed Whitefish

Fresh whitefish stuffed with a sweet crab, shrimp, scallop and lobster stuffing. Finished with a Chardonnay and dill sauce.

Grilled Tuna Southwestern

Fresh yellow fin tuna marinated in ginger and sesame oils. Charbroiled with shallots, garlic, soy sauce, and orange juice. Placed on a bed of spicy black beans and served with homemade salsa.

Salmon Provencal

Fresh salmon brushed with olive oil and herbs. Charbroiled with hearts of palm, artichoke hearts, diced Italian tomatoes, scallions, garlic cloves and capers in a rich lemon butter sauce.

Broiled Whitefish

Fresh broiled Door County Whitefish served in a lemon butter sauce.

Chicken Provencal

Grilled breast of chicken with artichoke hearts, hearts of palm, capers, green onions and cherry tomatoes in a white wine demi glaze sauce.

Chicken Marsala

Tender breast of chicken sauteed and finished with a Marsala wine sauce

Chicken Captiva

Breast of chicken topped with sweet crab and shrimp. Finished with lemon tarragon Beurre Blanc sauce.

Chicken Alexander

Breast of chicken breaded in hazelnuts, topped with asparagus and aged brie, finished with a lingonberry dill sauce.

Roast Young Duck

Wisconsin's finest duckling roasted in our special seasonings. Served on a bed of wild rice. Topped with Door County Cherry Sauce.

Filet Mignon or New York Strip

Charbroiled and served with sauteed mushrooms in sherry.

Beef Wellington

Filet topped with mushroom Duxelle and wrapped in a puff pastry. Baked golden brown with Madeira demi glaze.

Tenderloin Gorgonzola

8oz filet pocketed with gorgonzola cheese and sauteed in olive oil. Placed on a grilled Bermuda onion and finished with a bordelaise sauce.

Sliced Tenderloin of Beef

Slow roasted, thinly sliced and fanned. Served in a bordelaise sauce.

Grilled Pork Tenderloin

Served on a bed of caramelized onions and apples with champagne pomerey mustard sauce.

Veal Saltimbocca

Tender veal medallions filled with prosciutto and Italian cheeses. Finished with Marsala mushroom sauce.

Grilled Rack of Lamb

Served with a Mint Cabernet Bordelaise sauce.

Filet and Lobster

6 oz filet brushed with herbed olive oil the charbroiled. Paired with a 6 oz cold water lobster and drawn butter.

Seafood Stuffed Salmon

Fresh Norwegian Salmon pocketed with a blend of crab, lobster, scallop and shrimp with mascarpone cheese, fresh herbs and Italian bread crumbs. Baked until brown and finished with a lemon tarragon beurre blanc.

Filet and Prawns

6 oz filet charbroiled to order, accompanied by large sauteed Prawns. Napped with a tarragon bearnaise sauce.

French Cut Pork Chop

Served with Gorgonzola Bordelaise sauce.

French Cut Pork Chop Ala Chloe

French cut pork chop pocketed with prosciutto ham, fontina and provolone cheese dusted with special seasonings and finished with a wild mushroom chardonnay sauce.

Veal Chop Saltimbocca

Large veal chop pocketed with prosciutto ham, fontina and fontinella cheeses. Sauteed in herbed olive oil the presented with a wild mushroom marsala sauce.

Grilled Duck Breast ala Watercress

Fresh duck breast lightly marinated then charbroiled to medium. Sliced thinly and served on a bed of watercress with sun-dried tomatoes and toasted pine nuts. Drizzled with a raspberry sauce.

Salmon Oscar

Fresh Norwegian salmon filet sauteed in a lemon caper butter

Salmon and Shrimp

Fresh Norwegian salmon filet and large shrimp sauteed in olive oil, white wine and fresh lemon juice. Finished with a champagne lobster sauce.

Pork Tenderloin Filets

Filet of pork tenderloin, wrapped with hickory smoked bacon. Lightly brushed with olive oil the charbroiled. Served on a pool of roasted shallot hunter sauce.

Island Swordfish

Swordfish steak brushed with olive oil, special seasonings then charbroiled, served on a bed of fresh, grilled pineapple. Topped with Island fruit salsa and garnished with fresh cilantro.

Veal ala Alexander

Veal Medallions lightly sauteed, then topped with white asparagus, lobster, and crab. Finished with creamy hollandaise or champagne lobster sauce.

Baked Norwegian Salmon

Served on saffron risotto and garnished with lemon tarragon Beurre Blanc.

Chicken al eater

Tender breast of chicken pocketed with a blend of wild mushrooms, wilted spinach, artichoke hearts and Italian cheeses, finished with a champagne tarragon sauce.

**Buffets or Cook Outs
(50 people or more)**

All buffets include freshly baked breads and rolls, ice tea, coffee, and condiments.

Door County Country Barbecue

Tender baby back ribs with roasted red pepper BBQ sauce

Marinated teriyaki chicken

Tossed garden salad with dressings

Fresh fruits of the season

Grilled garden vegetables

Roasted red potatoes

Baby golden ears of corn

Door County cherry pie

Door County Fish Boil

Boiled whitefish

Served with drawn butter, lemon, onion and potatoes

BBQ or baked chicken

Cole slaw and pasta salad

Tossed house salad, rye bread

Door County cherry pie

Steak and Shrimp on the barbie

Tossed green salad with mandarin oranges, toasted pecans, raisins or caesar

Grilled vegetable platter

Fresh fruit display

12 ounce Sirloin steak

Jumbo Shrimp skewer

Garlic mashed potatoes

Herbed rice pilaf

The Traditional Buffet

(Min 50 people)

Buffet includes freshly baked rolls and condiments

Salads

(choose one)

Fresh garden green salad with dressings

Traditional Caesar Salad

Broccoli Waldorf Salad

Hearts of romaine and mandarin oranges with shredded swiss, red pepper, and orange vinaigrette

Sliced tomatoes with vinaigrette and gorgonzola cheeses

Vegetables

(choose two)

Brandied baby carrots

Green beans and julienne carrots

Garden medley

Steamed fresh seasonal vegetables

Sweet peppers and corn medley

Sugar snap peas

Broccoli, coulfiflower and carrots

Entrees

(choose three)

Carved roasted turkey

Carved baron of beef

Carved honey baked ham

Chicken Parmesan

Grilled chicken with island salsa

BBQ chicken quarters

Chicken marsala

Chicken Saltimbocca

Beef Tips in Burgundy

Sliced Sirloin of beef

Pork tenderloin with apples and onions

Broiled whitefish

Stuffed whitefish florentine

Vegetarian lasagna

Starch

(choose two)

Wild rice pilaf

Roasted baby reds

Garlic mashed potatoes

Cream cheese and herb mashed

Au Gratin potatoes

Parsley buttered potatoes

Alexander's Buffet

Buffet includes freshly baked rolls and condiments

Salads

(choose four)

Fresh garden green salad with dressings

Traditional Caesar Salad

Broccoli Waldorf Salad

Hearts of romaine and mandarin oranges with shredded swiss, red pepper, and orange vinaigrette

Sliced tomatoes with vinaigrette and gorgonzola cheeses

Waldorf Salad

Creamy coleslaw with poppy seed dressing

Sesame coleslaw with toasted almonds

Smoked salmon pasta salad

Orzo pesto salad with sun dried tomatoes and pine nuts

Fresh fruit (in season)

Grilled vegetable display

Entrees

(all included)

Teriyaki or BBQ chicken

Honey glazed pork loin with apple and raisins

Beef skewers with peppers, onions, and mushrooms

Baked Norwegian salmon

Sauteed vegetables in season

Wild rice pilaf

Three cheese potatoes

Alexander's Coffee & Desert Buffet

Miniature eclairs

Profiteroles

Brownie Triangles

White and dark chocolate dipped strawberries

Cream puffs

Napoleons

Dessert Tartlets

Flavored coffee's and hot tea

Fresh Made Salads

market prices

Orzo pesto salad

Orzo pasta with pesto, sun dried tomatoes and pine nuts

Broccoli Waldorf Salad

Broccoli, bacon, raisins, red onion, walnuts in a light sour cream mayo dressing

Seafood Pasta Salad

A blend of shrimp, crab, onion and herbs tossed with pasta in a light dressing

Oriental Green Bean Salad

With cashew, pecans and peppers in an oriental vinaigrette

Plated Salads**Alexander's House Salad**

Mixed greens with garden vegetables in season with house dressing

Alexander's Gourmet Salad

Mixed greens, dried Door County cherries, diced apples gorgonzola cheese toasted

Caesar Salad**Spinach Salad with Hot Bacon Dressing****Other options for starches or vegetables**

Yukon gold or roasted red potatoes with garlic rosemary and olive oil

Smashed with pesto, cream cheese garlic and herbs

Smashed sweet potatoes

Baked Idaho or sweet potatoes

Parmesan Potato Pancakes

Wild rice pilaf

Green Beans, peppers carrots and pecans

Green zucchini, red pepper and spinach

Garden Blend

Asparagus (in season)

Snow peas with red peppers

Sugar snap peas