

APPETIZERS AND DESSERTS

Appetizers are a great way to spice up your event! Serve them as a prelude to your lunch or dinner selections or as an entire meal. All selections below are priced per person. Let your event planner know if you are looking for something that is not on our menu as Al and Alma's chefs can create custom selections upon request. Al and Alma's is proud to serve fresh menu items created daily just for your event by our own staff from our very own banquet kitchen!

COLD SELECTIONS

Smoked Salmon Filet

Each filet serves up to 20 people. Served on a pewter platter and beautifully garnished \$70.00 each

Guacamole Dip and Chips

Alma's own recipe of fresh spicy guacamole blended with secret ingredients loaded with fresh grated cheese, tomatoes, green peppers, black olives, green onions accompanied by tortilla chips.....\$3.50 per person

Fresh Cut Vegetables and Homemade Herb Dip

Fresh cut medley of cauliflower, broccoli, carrots, celery, cucumbers, cherry tomatoes, black olives, accompanied with our homemade herb dip.....\$2.95 per person

Jumbo Shrimp w/ Homemade Cocktail Sauce

Jumbo gulf shrimp cooked to perfection served chilled. Garnished with fresh lemons and accompanied with our homemade cocktail sauce.....\$7.00 per person

Fresh Cut Fruit

A beautiful display of fresh cut melons, strawberries, pineapples and red grapes.....\$4.50 per person

Salami, Assorted Cheeses and Herring w/ Crackers

Fresh sliced salami and pickled herring served with cheddar, monterey jack, co-jack, and pepper jack cheeses with assorted crackers.....\$4.50 per person

Turkey and Ham Silver Dollar Sandwiches

Fresh made with deli turkey and ham with lettuce, mayo, and cheese.....\$4.00 per person

Dry Mix w/ Peanuts

Just for snacking! Our own blend of Crispix cereal, goldfish crackers, pretzels, and peanuts seasoned and mixed with light olive oil and dill\$1.50 per person

Tortilla Chips and Salsa

Crispy corn tortilla chips served with salsa.....\$2.50 per person

Fresh Bruschetta

Bakery fresh bread toasted with our own Island dressing, garnished with marinated Roma tomato, fresh basil, garlic and Bermuda onion.....\$4.00 per person

Roasted Beef Tenderloin w/ Assorted Breads

Hand trimmed by our chef, tenderloin of beef gently seasoned and slow roasted. Served cool with homemade horseradish sauce and bakery fresh breads\$7.50 per person

Antipasto Skewers

Pitted Kalmata olives, smoked turkey, sun dried tomatoes, cheese filled tortellini, artichoke hearts, fine cheeses on bamboo skewer.....\$5.00 per person

HOT SELECTIONS

Al's Famous Slow Cooked BBQ Rib Teasers

A "teaser" version of our famous slow cooked BBQ Ribs. Enjoy appetizer portion size of our most popular entrée!.....\$4.00 per person

Campstyle Walleye Cakes

East coast meets Minnesota in this tasty twist to traditional crab cake recipe. Petit Canadian Walleye cakes drizzled with lemon dill sauce..... \$4.00 per person

Southwest Chicken Egg Rolls

Something different! Chipotle seasoned chicken, black beans, corn, Monterey Jack cheese. Served with Southwest Ranch dipping sauce..... \$3.50 per person

Egg Rolls w/ Sweet and Sour Sauce

Pork or vegetarian egg rolls cut and served with sweet and sour sauce..... \$3.50 per person

Meatballs

A traditional favorite served in our homemade Swedish, Al's famous BBQ, or teriyaki sauce.....\$3.50 per person

continued on other side...

APPETIZERS AND DESSERTS CONTINUED

HOT SELECTIONS CONTINUED

Teriyaki Chicken Kabobs

Something unique and always popular! Chicken tenderloin on a skewer covered in teriyaki sauce and garnished with peppers and onions.....\$4.00 per person

Buffalo Chicken Wings

Hot and tangy, chicken drummies and wings smothered in buffalo sauce. Served with bleu cheese dressing and celery.....\$3.50 per person

Fried Chicken Wings

Fried, breaded chicken drummies and wings. A traditional favorite. Always a hit!.....\$3.50 per person

Teriyaki Chicken Wings

Teriyaki glazed chicken drummies and wings.....\$3.50 per person

Stuffed Mushrooms w/ Italian Sausage and Marinara Sauce

Fresh mushroom caps stuffed with spicy Italian sausage and covered in our own marinara recipe.....\$3.95 per person

Sea Scallops Wrapped in Bacon

New England Scallops wrapped in thick bacon broiled to a golden brown.....\$4.95 per person

Cajun Beef Tips

Roasted tips of Sirloin tumbled in Cajun seasoning served with our homemade bleu cheese cream sauce.....\$5.95 per person

Hot Artichoke and Spinach Dip

Homemade artichoke and spinach dip accompanied by pita dipping bread.....\$3.95 per person

Jumbo Shrimp Scampi Skewers

Jumbo gulf shrimp served on a skewer broiled in garlic butter. A great addition to any one of our entrees.....\$6.95 per person

Hawaiian Bun Slider Bar w/Al's Tangy Deep-Fried Onion Strings

- Beef sliders.....\$4.00 per selection
- Chicken sliders with Al's sweet chili sauce.....\$4.00 per selection
- Pulled pork sliders with Al's BBQ sauce.....\$4.00 per selection
- All three sliders.....\$11.00 per person

Marinated Beef Sirloin Kabob

Another great entrée complement! Fresh cut marinated Sirloin, skewered and roasted with fresh vegetables.....\$6.95 per person

DESSERTS

Alma's Famous Double Chocolate Brownies and Lemon Berry Bars [\$2 per person]

Smooth chocolate fudge brownies with nuts topped with chocolate fudge icing. Lemon crumble bars packed with blueberries and topped with a light lemon icing.

Assorted Cookie Tray [\$1.50 per person]

Assortment of your favorites. M&M, chocolate chip, oatmeal-raisin, and more.

Homemade French Silk, Key Lime, and In-Season Fruit Pie [\$6 per person]

Homemade French Silk, Key Lime, and in-season fruit pies your group will love!

Cheesecake Bar [\$6 per person]

Always an irresistible hit! Your group will love topping our cheesecake with cherries, fresh cut strawberries, chocolate fudge, and butterscotch caramel.

Decadent Chocolate Fountain

Fondue Dessert Bar [\$8 per person]

Dark chocolate fondue presented in a flowing 3 tier chocolate waterfall, fresh cut pineapple, strawberries, cookies, marshmallows, angel food cake, pretzels, potato chips, and other favorite dipping items.

Baked to Order Celebration Cakes

[\$3 per person: white, marble, or chocolate.

\$3.50 per person: carrot cake — min 20 person order for all cakes]

Special order soufflé cakes available for birthdays, groom's dinners, anniversaries, retirement, and other special occasions. If you can think it up, we can make it up! White, marble, or chocolate cake with choice of strawberry, raspberry, lemon, chocolate, or white chocolate mousse layer.

7.275% state tax on food and 18% service charge not included in above pricing

