



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. 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!

APPETIZERS AND DESSERTS

COLD SELECTIONS

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

Guacamole Dip and Chips \$3.50 per person
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.

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

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

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

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

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

Tortilla Chips and Salsa \$2.50 per person
Crispy corn tortilla chips served with salsa.

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

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

Antipasto Skewers \$5.00 per person
Pitted Kalamata olives, smoked turkey, sun dried tomatoes, cheese filled tortellini, artichoke hearts, and fine cheeses on bamboo skewers.

HOT SELECTIONS

Al's Famous Slow Cooked BBQ Rib Teasers \$4.00 per person
A "teaser" version of our famous slow cooked BBQ Ribs. Enjoy appetizer size portion of our most popular entrée!

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

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

Egg Rolls w/ Sweet and Sour Sauce \$3.50 per person
Pork or vegetarian egg rolls cut and served with sweet and sour sauce.

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

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

APPETIZERS AND DESSERTS CONTINUED

HOT SELECTIONS CONTINUED

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

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

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

Stuffed Mushrooms w/ Italian Sausage and Marinara Sauce..... \$3.95 per person
Fresh mushroom caps stuffed with spicy Italian sausage and covered in our own marinara recipe.

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

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

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

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

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

DESSERTS [Make one selection]

Alma's Famous Double Chocolate Brownies and Lemon Berry Bars [\$2.00 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 [\$6.00 per person]
Homemade French Silk, Key Lime, and in-season fruit pies your group will love!

Cheesecake Bar [\$6.00 per person]
Always an irresistible hit! Your group will love topping our cheesecake with cherries, fresh cut strawberries, chocolate fudge, and butterscotch caramel.

Flourless Chocolate Torte [\$6.00 per person]
Like a decadent chocolate truffle — it's silky, rich, and smooth. Always a great gluten free option!

Chocolate Fountain Fondue Dessert Bar [\$8.00 per person]
Dark chocolate fondue presented in a flowing 3 tier chocolate waterfall, fresh cut pineapple, strawberries, marshmallows, angel food cake, pretzels, and other favorite dipping items.

Baked to Order Celebration Cakes
[\$3 per person: white, marble, or chocolate.
\$3.50 per person: carrot cake —
minimum 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.