

A Food Experience with an Imaginative Menu that is Simply Delicious

Our goal is to provide an exceptional experience for your private party at Whispering Pines B&B. We welcome the opportunity to host you in our unique atmosphere and intimate setting.

SMALL BITES MENU

(UP TO 50 PEOPLE)

CHEESE, GLORIOUS CHEESE

Warm Cheese (Choose 1) – \$16 (Serves 12-16)

- Cheese Fondue – Beer, Mexican or Italian Style
- Baked Brie En Croute with Walnuts & Cranberries
**Served with toast points, crackers or bread for dipping

Cold Cheese (Choose 1) - \$16 (Serves 12-16)

- Trio of Goat Cheese: Mixed Herbs, Cracked Mixed Peppercorns, Dried cranberries and Cashew
- European Cheese Board w/homemade flatbread crackers - \$15 (Serves up to 4)



MEATBALLS AND DIPS

Meatball Madness – (Choose up to 2) \$16/Dozen

- Falafel Balls with Tzatziki Sauce
- Minted Asian Pork Meatballs with a cabbage slaw
- Turkey Meatballs with Cranberry Sauce
- Italian Sausage with Marinara Sauce
- Beefy Meatballs in Spicy Peanut Curry Sauce

Dips–Served with appropriate dipper (Choose up to 3)

- Hummus: Cilantro and jalapeno OR Roasted garlic and red pepper w/basil - \$10/16 oz (serves ~12)
- Southwestern Black Bean - \$10/16 oz (serves ~12)
- Fresh Tomato Bruschetta- \$10/16 oz (serves ~12)
- Warm: Rubeen w/ Rye OR Crab Dip- \$12/16 oz (serves ~12)

SAVORY CAKES

Potato Cakes – (Choose 1) — \$18/Dozen

- Sweet Potato, Black Bean Cakes w/Jalapeño Lime Yogurt
- Potato, Leek and Feta Cakes with Berry Tomato Ketchup

Seafood Cakes – (Choose 1) – \$36/Dozen

- Salmon and Corn Cakes with a Red Pepper Remoulade
- Asian Crab Cakes and Spinach with Hollandaise Sauce

FRESH FROM THE OVEN

Empanadas – (Choose 1) – \$27/Dozen

- Shredded Chicken or BBQ Pork
- Meat or Veggie Lovers Italian calzone style

Choose up to 2

- Mini Quiche: Lorraine OR Ham & Cheese- \$24/Dozen
 - Cheesy Stuffed Mushrooms – \$18/Dozen
 - Spanakopita (Spinach and Cheese in flaky dough) - \$25/Dozen
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MEXICAN FIESTA

- Mini burritos - \$30/Dozen
 - Tacos, Soft of Crispy - \$30/Dozen
 - Enchiladas - \$30/Dozen
- Choice of one for above: Ground Beef or Shredded Chicken or Spinach and Cheese for the Enchilada Only
- Nacho Bar \$9/person (Minimum of 10 people)
Choice of Ground Beef or Shredded Chicken. Served with chips, warm cheese, salsa, tomatoes, onions, jalapenos, guacamole and sour cream

SWEET ENDINGS (OR BEGINNINGS) – CHOOSE 1 FROM EACH PAIRING

- Seasonal Tarts: Strawberry, Cherry or Apple - \$12/Dozen
- Jeanna's Chocolate Chips Cookies - \$10/Dozen
- Chocolate Waffle Bites w/homemade whipped topping - \$15/ Dozen
- Fruit Kabobs w/dipping sauce \$35/ Dozen
- Chocolate Fountain Dessert Bar: \$50/ Serves ~10 – 12 people
 - Seasonal Fruits: grapes, strawberries, pineapple, bananas
 - marshmallows, pretzels, wafers
- Chocolate Covered Strawberries w/homemade whipped topping \$30/ Dozen
- Make your own S'mores \$4/person (Minimum of 10 people in season)



PARTY PLATTERS AND SNACKS

Small Serves 15 people/Large Serves 30 people

Vegetable Crudités Tray - Assorted Vegetables with complementary dip	\$40/\$65
Domestic Cheese Tray with crackers	\$40/\$65
Fruit Tray- Seasonal Fruits arranged in a beautiful display	\$55/\$75
Chex Mix or Pretzels	\$15 (Serves ~ 25 people)
Mixed Nuts	\$25 (Serves ~ 25 people)

BEVERAGES

Lemonade/Iced Tea (by the gallon)	\$10
Coffee (12 cup carafe)	\$15
Bottled Water	\$1.50 ea
Soda Pop Available by request	\$2.00/can
Bartender Available by request	Price varies

PAYMENT AND RESERVATIONS

Advanced reservations required. Menu choices and guarantee count due 10 days prior.

Bartender and drink service available for hire and additional fee.

Pricing is plus tax and service charge. Prices and offerings subject to change

May be a deposit or facility rental fee

We accept all four major credit cards, checks and cash. For groups larger than 4, please provide one payment

How much to serve at your event? Here are some helpful hints for ordering your appetizers:

- * For a social or cocktail hour before dinner, plan to serve 3 or 4 different appetizers and allow 3 to 4 bites per person total of 12 pieces
- * For an open house affair, plan to serve 4 to 5 different appetizers and allow 4 to 6 bites per person per hour of serving total of 16 pieces per hour per guest
- * For an appetizer buffet that is served in place of a meal, plan to serve 6 to 8 different appetizers and allow 6 to 9 bites per person per hour of serving.

Jeanna Stavas

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