



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.

APPETIZER MENU

(UP TO 50 PEOPLE)

CHEESE, GLORIOUS CHEESE

Served with an assortment of toast points, crackers, and bread

Choose from below. Each choice serves ~ 10 – 14

- Cheese Fondue – Beer: \$20, Mexican: \$20 or Italian Style w/Sausage: \$25
- Baked Brie with Walnuts, Herbs & Cranberries \$23
- Trio of Goat Cheese (Mixed Herbs, Cracked Mixed Peppercorns, Nuts and berries): \$20
- Seasonal Cheese Ball: Spring Thyme Nest or Pumpkin Spice \$18

SALADS AND DIPS

Salads - \$2/serving

- Caprese salad
- Kale/Corn salad with Cilantro Lime dressing
- Sour Cream Pickled Cucumbers and Onions
- Pasta Salad
- Fruit Salad

Dips—Served with appropriate dipper – 16 oz portions serve ~ 10 – 14

- Hummus: Cilantro and jalapeno OR Roasted red pepper w/basil - \$12
- Southwestern Black Bean - \$12
- Tomato Bruschetta- \$14
- Rye w/Rye - \$18
- Bourbon Bacon Onion Jam - \$18
- Buffalo Chicken - \$18

MEATBALLS, SLIDERS, AND SKEWERS

Meatball Madness:

- Falafel Balls with Tzatziki Sauce: \$5/4 meatballs
- Minted Asian Pork over cabbage slaw: \$6/4 meatballs
- Turkey with Cranberry Sauce: \$6/4 meatballs
- Chicken with Peanut Satay: \$6/4 meatballs

Mini Sliders: \$3/Ea

- Shredded BBQ Chicken, Philly Cheesesteak, Ham & Cheese or Sloppy Joe

Skewers: \$3/Ea

- Honey Lime Chicken, Teriyaki Pork, or Marinated Beef -

FRESH FROM THE OVEN

- Empanadas: Shredded Chicken with Salsa or Pulled Pork w/Mustard Sauce \$30/Dozen
- Mini Quiche: Ham & Cheese OR Spinach & Artichoke \$24/Dozen
- Sweet Potato, Black Bean Cakes w/Jalapeño Lime Yogurt \$20/Dozen
- Cheesy Stuffed Mushrooms – \$24/Dozen

SWEET ENDINGS (OR BEGINNINGS)

- Jeanna's Chocolate Chips Cookies - \$2
- Lemon Bars - \$4
- Brownies - \$3
- Mini Seasonal Fruit or Cream Filled Tarts: 2/person - \$3
- Gluten Free Seasonal Sweet Treat \$3

CHARCUTERIE BOARDS: An assortment of meats, cheeses, nuts, pickled vegetables, dips and seasonal treats arranged in a beautiful display \$10/person

BEVERAGES

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|--------------------------------|------------|--------------|
| Water/Lemonade/Iced Tea/Coffee | \$1/person | |
| Bottled Water | \$1.50 | |
| 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 for larger parties

We accept all four major credit cards, checks and cash. For groups larger than 6, 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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