

Hors d'oeuvre Selections - Tier One (\$2.50 per person)

Vegetable Crudité Display

Fresh Seasonal Vegetables Served with Homemade Dipping Sauce
or

Roasted Seasonal Vegetables tossed in Olive Oil and Herbs

Cocktail Meatballs

Meatballs Cooked in a Homemade Tangy Tomato-based Sauce or
Marinara

Bruschetta

Marinated Vine-ripe Tomatoes, Red Onions and Fresh Herbs on
Toasted Baguette

Goat Cheese-Chive Crostini

Creamy Goat Cheese with Chives on Lightly Toasted Crostini

Chips and Salsa – Chips and Queso

Tortilla Chips with Fire Roasted and Tomatillo Salsas and/or
homemade Queso (with Seasoned Ground Beef \$ 1.50 Additional)

Mushroom Florentine Dip

Warm Cheese Dip with Fresh Spinach & Sliced Mushrooms

Warm Jalapeno and Sausage Dip

Roasted Jalapenos with Sausage, Cream Cheese, Cheddar, Onions and
Spices

Spinach-Artichoke Dip

Homemade Creamy Spinach-Artichoke Dip Served with Sliced Baguettes
and Crackers

Baked Artichoke Spread

Homemade Creamy Garlic and Parmesan Artichoke Dip, Served with
Toasted Baguettes and Crackers

Sausage Stuffed Mushrooms

Fresh Button Mushrooms Stuffed with Italian Sausage, Cream Cheese and
Herbs

Spinach Stuffed Mushrooms

Fresh Button Mushrooms Stuffed with Fresh Baby Spinach, Cream Cheese
and Herbs

Roasted Stuffed Jalapeños

Fresh Jalapeños Stuffed with Italian Sausage, Cream Cheese and
Southwestern Herbs

Hors d'oeuvre Selections – Tier Two (\$3.50 per person)

Mediterranean Trio

Homemade Baba Ganoush (Roasted Eggplant Dip), Hummus and Artichoke Tapenade Served with Pita Chips and Crackers

Vegetarian Antipasto Trio

Artichoke Salad, Marinated Mushrooms and Mozzarella Salad Served with Crostini

Cheese and Fruit Display

Domestic and Imported Cheese and Fruit Display to Include Cubed Swiss, Cheddar, and/or Pepper Jack Cheese with a Center Display of Brie or Smoked Gouda and Garnished with Seasonal Fruit and Seedless Grapes

Grilled Sweet Pear and Gorgonzola Crostini

Lightly Toasted Crostini topped with Creamy Gorgonzola, Grilled Pears and Garnished with Toasted Chopped Pecans and Rosemary and Drizzled with Honey

Baked Breaded Chicken Tenders

With Dipping Sauces, Honey Mustard, Chipotle BBQ and Spicy Buffalo

Chicken Salad Puffs

Homemade Chicken Salad Served in Puff Pastry

Brie en Croute

Brie Cheese with Caramelized Apples Baked in Puff Pastry

Pulled Pork Sliders

Homemade Pulled Pork on Dinner Rolls with Assorted BBQ Sauces and Condiments

Cheeseburger Sliders

Beef Burger Sliders with Cheese with Chipotle Mayonnaise, Brown Mustard, and Ketchup on the side

Mini Street Tacos

Street Tacos stuffed with Shredded Chicken & Beef or Pulled Pork

Chicken with Green Chile Empanadas

Shredded Seasoned Chicken and Green Chiles Baked in Pastry

Black Bean and Plantain Empanadas

Plantain Bananas and Black Beans Baked in Pastry

Pot Stickers

Chicken and Vegetable or Pork and Vegetable served with Shoyu Ginger Sauce and Sweet Chili Sauce

Edamame with Sea Salt

Chilled Boiled Soy Beans in Pod with Imported Sea Salt

Sweet Chili Chicken Wings

Baked Wings with Sweet Chili Sauce with Green Onions & Toasted Sesame Seeds

Coconut Chicken

Coconut Breaded Chicken Strips with and Sweet Chili Sauce

Hors d' oeuvre Selections – Tier Three (\$5.50 per person)

Beef Medallion Crostini

Thinly Sliced Roasted Beef Medallions with Horseradish Cream Sauce and Red Pepper on Toasted Crostini

Pulled Pork Mini Tostadas

With Cilantro Slaw and Chipotle Salsa

Prosciutto Wrapped Asparagus

Asparagus Cooked Al Dente and Wrapped with Herbed Cream Cheese and Italian Prosciutto (Seasonal April-May)

Charcuterie Platter

with Smoked Meats and Cheeses Garnished with Cornichons, Pickled Peppers and Olives

Smoked Chicken Quesadillas

Smoked Chicken, Apple and Goat Cheese Quesadillas with Smoked Chile Salsa

Shiner Bock Braised Pork Belly

on Corncakes with Jalapeno Jelly, Tortilla Strips and Scallions

Mini Shrimp Tostadas

Seasonal Shrimp on Mini Tostadas with Lettuce, Pumpkin Seed Pesto and Cotija Cheese

Bacon Wrapped Shrimp

Shrimp Wrapped with Maple Bacon

Chilled Shrimp Cocktail

Chilled Jumbo Shrimp with Homemade Cocktail Sauce

Shrimp Ceviche

Fresh Shrimp, Chopped Onions, Jalapeños, Tomatoes, and Cilantro Marinated in Fresh Lime Juice and Served on Mini Tostadas