

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

### **Roasted Vegetable Platter**

Roasted Seasonal Vegetables tossed in Olive Oil and Herbs

### **Crudité Display**

Fresh Raw Seasonal Vegetables Served with Homemade Dipping Sauces

### **Cocktail Meatballs**

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

### **Bruschetta**

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

### **Grilled Vegetable Bruschetta**

Grilled Marinated Seasonal Vegetables with balsamic drizzle 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

### **Jalapeno and Sausage Dip**

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

### **Spinach Artichoke Dip**

Creamy Spinach-Artichoke Dip Served with Toasted Baguettes and Crackers

### **Baked Artichoke Dip**

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

### **Roasted Stuffed Jalapeños**

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

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

### **Cheese and Fruit Display**

Domestic and Imported Cubed Swiss, Cheddar, Havarti & Pepper Jack Cheeses with a Center Display of Brie or Smoked Gouda and Garnished with Seasonal Fruit and Seedless Grapes

### **Brie en Croute**

Brie Cheese with Caramelized Apples Baked in Puff Pastry

### **Grilled Sweet Pear and Gorgonzola Crostini (Seasonal)**

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

### **Vegetarian Antipasto Trio**

Artichoke Salad, Marinated Mushrooms and Mozzarella Salad Served with Crostini's

### **Chicken Salad Puffs**

Homemade Chicken Salad Served in Puff Pastry

### **Chicken Diablos**

Bacon Wrapped Chicken Diablos with Cool Cilantro Cream Sauce

### **Sweet Chili Chicken Wings**

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

### **Baked Breaded Chicken Tenders**

With Honey Mustard, Chipotle BBQ and Spicy Buffalo Sauce

### **Pulled Pork Sliders**

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

### **Cheeseburger Sliders**

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

### **Street Tacos**

Mini Tacos stuffed with Shredded Chicken & Beef or Pulled Pork served with Cotija Cheese, White Onions, Pickled Red Onions and Cilantro on Corn Tortillas

### **Chicken and Green Chile Empanadas**

Shredded Seasoned Chicken and Green Chiles Baked in Pastry

### **Black Bean and Plantain Empanadas**

Plantains and Black Beans Baked in Pastry

### **Pot Stickers**

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

### **Coconut Chicken**

Coconut Breaded Chicken Strips served with 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 Bell Pepper on Toasted Crostini

## **Charcuterie Board**

Board of Smoked or Dry Cured Meats, Garnished with Cornichons, Pickled Peppers and Olives

## **Pulled Pork Mini Tostadas**

With Cilantro Slaw and Chipotle Salsa

## **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**

Seasonal Shrimp Wrapped with Maple Bacon

## **Chilled Shrimp Cocktail**

Chilled Jumbo Shrimp with Homemade Cocktail Sauce

## **Shrimp Ceviche**

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

## **Mini Crab Cakes**

Bite-Sized Lump Crab Cakes with Remoulade Sauce

## **Prosciutto Wrapped Asparagus (Seasonal)**

Asparagus Cooked Al Dente and Wrapped with Herbed Cream Cheese and Italian Prosciutto