

## 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

### **Baked 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