



Hors d'oeuvres Menu

Black Tie Platters

Egg Plant Crustini

Roasted Eggplant, Garlic and Tomatoes blended with Adobo and Cilantro.
Served on a Sea Salt Beget and garnished with a Pine Nut.

Cuscus Stuffed Tomato

Enjoy Roasted Roma Tomato Halves stuffed with Cuscus,
Parsley and Sweet Bell Peppers.

Tomato Caprazzi

Roasted Roma Tomato Halves stuffed with Mozzarella and
Fresh Basil served on a Beget and garnished with a Balsamic Drizzle.

Roasted Artichoke Heart

Roasted Artichoke Heart garnished with an Herbed Goat Cheese and a Cherry
Tomato and served on a beget.

Chicken and Sun dried Tomato Crustini

Seasoned chicken and Sun dried Tomatoes topping a Crustini.

Peppered Polenta and Cucumber

Polenta and Fire Roasted Red Peppers cakes fried and topped with a Tangy
Cucumber Salad. Served as two cakes.

Potato and Blue Cheese Cakes

Mini cakes made of Red Potato and Blue Cheese chunks fried and garnished with
a Herbed Sour Cream.

Twice Baked Potatoes

Large Potato halves loaded with Maple glazed Bacon, Cheddar Jack Cheese,
Scallions and Sourcream.

Fruit & Cheese Platter

Fresh Strawberries, Blackberries, Honeydew and Cantaloupe served with Smoked
Gouda Cheese, Rosemary Goat Cheese, Sage Derby Cheese and Port Wine
Cheddar Cheese.



Cremini Mushroom Skewer

Juicy Cremini Mushrooms, Cherry Tomatoes, Golden Delicious Apple and Pearl Onions all grilled to perfection.

Shrimp Stuffed Mushrooms

A Jumbo Mushroom filled with a Buttery Shrimp and Chive Stuffing.

Spinach & Cheese loaded Mushroom Caps

Jumbo Mushrooms stuffed with Spinach, Ricotta, Feta and Parmesan Cheeses.

Leek & Fennel Stuffed Mushroom

Jumbo Mushrooms loaded with a Leek & Fennel Stuffing.

Salmon Skewer

Seasoned Salmon, Strawberries, Baby Carrots and Red Onion gilled until golden brown and served with a Chimichury sauce.

Trout Stuffed Squash

Baby Squash grilled and stuffed with Rocky Mountain Trout, Seasoned and Smoked to perfection.

Toasted Pita Points

Enjoy Smoked Chicken covering a toasted Pita Point and topped with Basil Leaf and a Beet Horseradish.

Capocollo Wrap

Jumbo Asparagus Spears and Thin slices of Cured Capocollo seasoned and baked until golden brown & served with a Sweet Cilantro Drizzle.

Deviled Bacon & Eggs

Enjoy Apple Smoked Bacon Twists and Egg Halves filled with a Deviled Egg and Sonora Chili puree and topped with a Blueberry Sauce.

Mini Crab Cakes

Delicious, baked crab cakes made with Onion Chive and topped with our homemade Remoulade.

Chicken and Sun dried Tomato Wontons

Fried Wontons filled with seasoned chicken and Sun dried Tomatoes. Served with a Peso dipping sauce.



Fiesta Platters

All Fiesta Platters are served with Pico de Gallo, Peach Salsa or a Smoked Tomatillo Salsa.

Empanadas

A light & flaky crust filled with an Herbal Goat Cheese, Roasted Pablano Peppers (Mild) and Caramelized Onions.

Chicken Flautas

Seasoned & Smoked Chicken and Caramelized Onions wrapped in Corn Tortilla and Baked until Golden Brown.

Mini Tamales

Delicious handmade Tamales stuffed with your choice of Red Chile with Beef or Pork Green Chile.

Quesadilla de Pueblo

Delicious Smoked Pueblo Chiles (Mild), Creamy Fresco Cheese and Caramelized Onions and garnished with an Aioli Sauce.

Salads

Citrus Spinach Salad

Fresh Spinach Leaves garnished with Orange Sections and Pinons. Topped with a Tangy Agave Carrot Dressing.

Pasta Salad with Smoked Crab

Enjoy Real Smoked Crab lying in a bed of Spiral Pasta with a Pesto Dressing and garnished with Asiago Cheese.

Bell Pepper Salad

An array of Bell Peppers tossed with Red Onion, Cucumber and Snow Peas. Garnished with Roasted Tomato Vinaigrette.

Edamame Succotash

A mix of Soy Beans, Sweet Corn, Red Bell Pepper, Squash and Sweet Onion, sautéed in Butter.