

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

## Roasted Vegetable Platter

Roasted Seasonal Vegetables tossed in Olive Oil and Herbs

## Crudit  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 Jalape os

Fresh Jalape os 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

## 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