

# A La Carte Appetizer Offerings

## Hot Hors D' Oeuvres

<ul style="list-style-type: none"> <li>Chicken Diablos</li> <li>▪</li> <li>Jalapeno Poppers</li> <li>▪</li> <li>Buffalo Wings</li> <li>▪</li> <li>Chicken Tenders with Dipping Sauce</li> <li>▪</li> <li>Chicken Quesadillas with Pico de Gallo</li> <li>▪</li> <li>Greek Flat Bread (spinach, sundried tomato, mushroom &amp; feta)</li> <li>▪</li> <li>Mini Island Chicken Skewers</li> <li>▪</li> <li>Chicken or Beef Mini Flautas</li> </ul> <p style="text-align: center;"><b>\$3</b> per piece</p>	<ul style="list-style-type: none"> <li>Southwest Spring Rolls With Avocado Dip</li> <li>▪</li> <li>Pot Stickers with Sriracha</li> <li>▪</li> <li>Shrimp Diablos</li> <li>▪</li> <li>Coconut Shrimp with Mango Chipotle Dip</li> <li>▪</li> <li>Sausage Stuffed Mushrooms</li> <li>▪</li> <li>Beef Alambres</li> <li>▪</li> <li>Steak Empanadas with Chimichurri</li> <li>▪</li> <li>Mini Beef Wellington</li> </ul> <p style="text-align: center;"><b>\$4</b> per piece</p>
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## Cold Appetizers

<ul style="list-style-type: none"> <li>Insalata Caprese Crostinis</li> <li>▪</li> <li>Chicken Botanas</li> <li>▪</li> <li>Fruit Kabobs</li> <li>▪</li> <li>Gulf Shrimp Shooter</li> <li>▪</li> <li>Cherry Tomatoes Stuffed with Boursin Cheese</li> </ul> <p style="text-align: center;"><b>\$3</b> per piece</p>	<ul style="list-style-type: none"> <li>Mini Caesar Salads in a Parmesan Cup</li> <li>▪</li> <li>Peppered Beef Tenderloin with horseradish on a Crostini</li> <li>▪</li> <li>Smoked Salmon on rye crostini</li> <li>▪</li> <li>Prosciutto Wrapped Asparagus</li> </ul> <p style="text-align: center;"><b>\$4</b> per piece</p>
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## Dips (per quart)

<ul style="list-style-type: none"> <li>Fresh Salsa with Tostada Chips</li> <li style="text-align: center;"><b>\$45</b></li> <li>▪</li> <li>7 Layer Dip with Tostada Chips</li> <li style="text-align: center;"><b>\$60</b></li> <li>▪</li> <li>Guacamole with Tostada Chips</li> <li style="text-align: center;"><b>\$60</b></li> <li>▪</li> <li>Chile Con Queso with Tostada chips</li> <li style="text-align: center;"><b>\$60</b></li> </ul>	<ul style="list-style-type: none"> <li>Black Bean &amp; Corn Salsa with Tostada Chips</li> <li style="text-align: center;"><b>\$45</b></li> <li>▪</li> <li>Spinach &amp; Artichoke with baguettes</li> <li style="text-align: center;"><b>\$75</b></li> <li>▪</li> <li>Red Pepper Hummus with Pita Chips</li> <li style="text-align: center;"><b>\$75</b></li> <li>▪</li> <li>Olive Tapenade and Spinach Dip</li> <li style="text-align: center;"><b>\$75</b></li> </ul>
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## **Bountiful Displays**

### **Fresh From The Garden Tray**

Our Abundant Display Includes:  
Seasonal Fresh Fruits with Honey Yogurt Dipping Sauce  
Farm Fresh Vegetable Crudités with Creamy Herb Dip

Complimented with an Array of Domestic Cheeses,  
Crackers and Breads

**\$10**

### **International Cheese Tray**

Our Gourmet Collection Featuring:  
Gruyere, Vintage Van Gogh, Buttermilk  
Bleu Affinee, Mezzaluna Fontina, Red  
Spruce Cheddar and Herb Chevre  
Accompanied by Artisan Party Wafers

**\$9**

### **Domestic Cheese Tray**

Assorted Domestic Cheeses including  
Cheddar, Monterrey Jack and Swiss

Served with Assorted Crackers

**\$7**

### **Fresh Seasonal Fruit Tray**

We Find Only The Freshest Fruits  
Including Seasonal Melons, Grapes,  
Pineapple and Strawberries

With Our Own Ginger Vanilla Yogurt Dip

**\$6**

### **Vegetable Crudités**

The Freshest Garden Vegetables  
Featuring Broccoli, Cauliflower,  
Carrots, Celery and Squash Rounds

With Homemade Herb Dip

**\$7**

### **Fire Roasted Vegetables**

Asparagus, Carrots, Zucchini, Yellow Squash, Eggplant,  
Portobello Mushrooms and a Trio of Sweet Peppers

Infused with Herbs and Olive Oil  
and Fire Roasted to Perfection

**\$7.25**

A minimum of 25 guests is required for trays