

# Deluxe Hors d'Oeuvres

## ✓ What's included:

- *Full staffing: Food +Chef + Service Team (Passing, Cleaning)*
- *Elegant and Creative Food Setup (Equipment, Serving Utensils, Disposables Serving Ware)*
- *Labels For Each Item*
- *9 Deluxe Hor's d' Oeuvres*
- *\$55+Tax per person, Minimum 50ppl*

## CHOOSE NINE (9)

Olives Tapenade Crostini - Kalamata, Castelvetrano, Red Peppers  
Caprese Skewers- Marinated Mozzarella Ciliegine, Cherry Tomatoes, Balsamic Glaze  
Avocado Guacamole- Fresno Pepper, Fresh Pico, Coriander, Lime, Fried Pita  
Shrimp Cocktail- Cocktail Sauce  
Chicken Croquettes- Served with Roasted Pineapple Habanero Sauce  
Turkey & Cranberry Salad - Turkey Breast, Cranberry and Dijonaise, Served on a Phyllo Cup  
Cheese Tequeños - Truffle Honey Sauce  
Cocktail Franks - Pigs on a Blanquet Served with Brown Mustard Sauce  
Guava BBQ Meatball Sub- Beef Meatball, Served on a Mini Slider Bun with our Dark Rum & Guava BBQ Sauce,  
Neptune Salad Phyllo Cups- Crab, Shrimp, Dijonnaise, Celery , Onions , Parsley  
Mini Cuban Sliders- Marinated & Roasted Pork Shoulder "Pernil" Ham, Swiss Cheese, Mustard, Pickles  
Chicken Salad Crostini- Rotisserie Chicken Salad with Celery and Onions, Peruvian Pepper Drop on Phyllo Cup  
Pork Carnitas Arepitas- Cassava Arepas with Mozzarella, Topped with Braised Carnitas al Mojo  
Cheese Tequeños - Chipotle Lime Crema  
Tinga Tacos- Chicken Tinga, Refrito Beans, Mexican Crema, Iceberg Lettuce Pico de Gallo, Queso Fresco  
Shrimp & Avocado Roll- House Made Tartar Sauce, Fresh Dill  
Tostones Montaditos- Crispy Tostones, Pulled Pork Carnitas, Tequila Mango Salsa  
Mini Empanadas- Choose; Chicken, Cheese or Beef Served with Chipotle Aioli  
Smoked Salmon MousseTartalette- Dill Oil , Fried Capers  
Mediterranean Hummus- Served on an Mini Martini Glass, Pomegranate, Feta Cheese, Pita Bread  
Goat Cheese Vol Au Vent- Whipped Herbed Chèvre, Mike's Spicy Honey  
Grilled Chicken Satay- Thai Chicken Satay, Peanut Sauce, Roasted Peanuts  
Grilled Chicken Skewers- Brushed with Cilantro Chimichurri  
"Al Pastor" Carnitas Tostadas- Corn Tostadas, Slow Cooked Carnitas, Fresh Pineapple Jalapeno Salsa  
Shrimp Tacos- Crispy Shrimp, Sweet Flour Tortilla, Cilantro Cabbage Slaw, Sriracha Aioli, Fresno Peppers  
Chèvre MousseTartalette- Fig Sauce ,Balsamic Reduction, Peruvian Pepper  
Shrimp Roll- Sweet Roll, Shrimp Scampi Salad, House Tartar Sauce  
"Al Pastor" Carnitas Tostadas- Corn Tostadas, Slow Cooked Carnitas, Fresh Pineapple Jalapeno Salsa  
Shroom & Swiss- Angus Burger Slider, Swiss, Caramelized Onions and Mushrooms  
Chèvre MousseTartalette- Fig Sauce ,Balsamic Reduction, Peruvian Pepper Jam  
Chicken Mousse- Purple Potato Chip, Balsamic Pearls  
Rotisserie Chicken Salad Endive Boats - Belgian Endive, Dijonnaise, Celery, Cranberry , Apples  
Chicken Flautas - Chicken or Beef Served with a Green Tomatillo Salsa. and Cotija Cheese  
Crispy Calamari - Battered , Fresh Parsley , Charred Lemon, Chili Threads, Spicy Truffle Mayo  
Watermelon Cube Salad - Goat Cheese Mousse, Basil, Balsamic  
Tofu Skewers - Pineapple Teriyaki Marinade, Sweet Soy Glaze  
Asparagus Wrapped in Pastry Dough - Cheese & Prosciutto  
Southern Shrimp & Grits - Bacon, Cajun Sauce  
Mongolian Beef - Wonton Cup, Sesame  
Crudité (Forest Green) - Fresh Vegetable Crudité with Roasted Garlic Hummus