

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*

CHICKEN

- Chicken Croquettes- Served with Roasted Pineapple Habanero Sauce
- Chicken Crostini- Rotisserie Chicken Salad with Celery and Onions, Peruvian Pepper Drop on a Toasted Baguette
- Chicken Tinga al Pastor Tacos- Fresh Guac, Mexican Crema, Fresh Pineapple Pico, Queso Fresco
- Chicken Satay- Thai Chicken Skewered, Brushed with a Sweet Peanut Sauce, Crushed Peanuts, Coriander
- Grilled Chicken Skewers- Brushed with Cilantro Lime Chimichurri
- Chicken Mousse- Served on a Purple Potato Chip, with Balsamic Pearls
- Rotisserie Chicken Salad Cucumber Boats - English Cucumber, Rotisserie Chicken, Celery, Cranberry
- Flautas - Chicken or Shredded Pork Flautas, Served with a Green Tomatillo Salsa, Mexican Crema and Cotija

BEEF TURKEY & PORK

- BBQ Beef Brisket Sliders- Slow Braised Brisket, Coleslaw, BBQ Sauce, Pickles, Brioche Buns
- Turkey Cranberry Salad - Turkey Breast, Cranberry and Dijonnaise, Served on a Pastry Cup
- "Al Pastor" Carnitas Tostadas- Corn Tostadas, Slow Cooked Carnitas, Fresh Pineapple and Jalapeno Compote
- Mongolian Beef - Jasmine Rice Scallion Salad, Sesame
- Shroom & Swiss- Angus Burger Slider, Swiss Cheese, Caramelized Onions and Mushrooms
- Tostones Montaditos- Crispy Tostones, Braised Brisket Carnitas Style, Guacamole, Cilantro and Herbs Sauce
- Cuban Sliders- Marinated & Roasted Pork Shoulder "Pernil" Ham, Swiss Cheese, Mustard, Pickles
- Guava BBQ Meatball Sub- Beef Meatball, Served on a Mini Slider Bun with our Dark Rum & Guava BBQ Sauce,
- Cocktail Franks - Pigs on a Blanquet Served with Brown Mustard Sauce
- Mini Empanadas- Choose; Chicken, Cheese or Beef Served with Chipotle Aioli
- Pork Carnitas Arepitas- Cassava Arepas with Mozzarella, Topped with Pork Carnitas and a fresh Mango Salsa

VEGETARIAN

- Avocado Guacamole- Fresno Pepper Pico de Gallo, Cilantro, Fresh Lime, Fried Pita
- Olives Tapenade Crostini - Kalamata Olives, Castelvetrano, Capers, Peppers, Sun-dried Tomatoes, Feta Cheese
- Caprese Skewers- Marinated Mozzarella Ciliegine, Cherry Tomatoes, Fresh Basil, Balsamic Glaze
- Cheese Tequeños - Crispy, Golden Dough Sticks Filled with Rich, Melted White Cheese, Cheese Spicy Guava Sauce
- Mediterranean Hummus- Pomegranate (when seasonal), Feta Cheese, Chickpea Salad, Fried Pita Bread
- Chèvre Mousse Tartlette- Goat Cheese Mousse, Fig Sauce, Balsamic Reduction, Peruvian Pepper, Pastry Shell
- Watermelon Summer Salad - Goat Cheese Crumble, Basil, Balsamic Reduction
- Tofu Skewers - Pineapple Teriyaki Marinade, Sweet Soy Glaze
- Asparagus Wrapped in Pastry Dough - Wrapped Cheese & Prosciutto
- Crudit  (Forest Green) - Fresh Vegetable Crudit  with Roasted Garlic Hummus
- Panissa - Harissa Aioli, Za'atar Spice

SEAFOOD

- Shrimp Cocktail- Jumbo Shrimp, Cocktail Sauce
- Neptune Salad Phyllo Cups- Crab, Dijonnaise, Celery, Onions, Herbs
- Shrimp & Avocado Roll- Scampi Shrimp Served on a Brioche Bun with House Made Tartar Sauce and Avocado
- Smoked Salmon Mousse Tartlette- Smoked Salmon, Cream Cheese, Dill, Pastry Shell, Salmon Roe
- Tuna Poke Bowl- Jasmine Rice, Scallion Salad, Sriracha Mayo, Avocado
- Shrimp Tacos- Crispy Shrimp, Sweet Flour Tortilla, Cilantro Cabbage Slaw, House Made Tartar Sauce
- Crispy Calamari - Beer Battered Calamari, Fresh Parsley, Charred Lemon, Spicy Truffle Mayo
- Southern Shrimp & Grits - Boursin Cheese Grits, Cajun Roasted Shrimp
- Chipotle Shrimp Crostini - French Baguette, Roasted Shrimp, Guacamole, Micro Greens