

# OSORIO'S APPETIZER PLATTERS

\*Priced for 10 people / 25 people\* GF = Gluten Free V = Vegetarian

## SERVED COLD

**Shrimp Cocktail** with tomatillo horseradish dipping sauce \$52/\$130 GF  
**Ceviche** shrimp, scallops, pico de gallo, lime; served with homemade chips \$54/\$135 GF  
**AguaChile** ceviche marinated in lime, jalapeno, & cilantro; with homemade chips \$54/\$135 GF  
**Avocado Shrimp Deviled Eggs** deviled egg with avocado, topped with shrimp \$50/\$125 GF  
**Crab Ribbon Roll** thinly sliced cucumber strips rolled around succulent crab \$54/\$135 GF  
**Guacamole** with homemade chips \$34/\$85 GF V  
**Mango Guacamole** mango, pepitas, onion, Cotija, cilantro, jalapeño & homemade chips \$42/\$105 GF V  
**Hummus & Veggies** pepita-poblano hummus, fresh vegetables & homemade chips \$35/\$88 GF V  
**Fresh Fruit Skewers** Assorted fruits ... on a stick \$50/\$125 GF V

**Prosciutto Cantaloupe** fresh cantaloupe wrapped in prosciutto \$50/\$125 GF V  
**Grilled Grapes & Cheddar** grilled, red grapes skewered with cheddar cheese \$50 / \$125 GF V  
**Tortilla Pinwheels** \$26/\$65 flour tortilla rolls  
★ Chorizo, Spinach, Red Pepper & Cream Cheese  
★ Garden Veggie & Cream Cheese V  
★ Salmon & Lemon Dill Cream Cheese + \$12/\$30  
**Cold Salsas & Chips**  
~ **HOUSE SALSA** homemade \$16/\$40 GF V  
~ **BLACK BEAN & CORN SALSA** black beans, pico, corn, & spices \$20/\$50 GF V  
~ **TOMATILLO MANGO** tomatillo, mango, red pepper, red onion, cilantro \$20/\$50 GF V  
~ **MANGO & BLACK BEAN SALSA** mango black beans, pico, & spices \$20/\$50 GF V

## SERVED HOT

**Pollo Parado** cheese & poblano stuffed chicken topped with Tomato Cream Sauce \$64/\$160  
**Tequila Chicken Bites** chicken breast bites with mushrooms & Tequila Cream Sauce \$50/\$125 GF  
**Bacon Wrapped Chicken** bacon wrapped chicken with Tequila Cream Sauce \$54/\$135 GF  
**Chimichurri Steak Bites** hand-cut steak bites with fresh herb chimichurri sauce \$72/\$180 GF  
**Mini Steak Roulade** thinly sliced steak wrapped around potato & carrot sticks; topped with Ancho Agave Glaze \$70/\$175 GF  
**Caramelized Onion Meatballs** Caramelized onion & beef meatballs topped with Ancho Balsamic Glaze \$50/\$125 GF  
**Agave Salmon** fresh, hand-cut salmon bites in sweet/savory Agave Glaze \$88/\$220 GF  
**Coconut Shrimp** huge, hand-breaded coconut shrimp w/Chipotle Marmalade \$60/\$152  
**Bacon Shrimp** bacon-wrapped shrimp topped with Tequila Cream Sauce \$96/\$240 GF  
**Crab Stuffed Shrimp** GF crab-stuffed, bacon-wrapped shrimp & Tequila Cream Sauce \$110/\$280  
**Crab Cakes** succulent crab cakes topped with Jalapeño Aioli \$68/\$170  
**Crab Stuffed Mushrooms** stuffed with our fresh crab mixture & cheese \$64/\$160 GF  
**Cotija Mushrooms** button mushrooms stuffed with Cotija Cheese & baked \$32/\$80 GF V

**Baked Jalapeño Poppers** jalapeño peppers stuffed with chorizo & Cotija cheese \$40/\$100 GF  
**Shrimp Jalapeños** bacon-wrapped, shrimp-stuffed jalapeño with Tequila Cream \$60/\$150 GF  
**Spring Roll** fried & stuffed with: \$32/\$80 GF  
★ chorizo, pear & Cotija  
★ shrimp, pico de gallo, & spinach  
**Veggie Flautas** Signature Vegetables in crispy, flour tortillas with Tequila Cream Sauce \$30/\$72 V  
**Taquitos** \$30/\$72 GF crispy, rolled tacos with:  
★ shredded chicken, tomato, cheese  
★ carnitas (slow roasted pork)  
**Avocado Fries** creamy avocado chunks in crispy breading; served with Spicy Ranch \$30 / \$75 GF V  
**Crostini** \$40/\$100 French bread topped with:  
★ salmon & lemon dill cream cheese  
★ bacon, brussels sprouts, & balsamic  
★ avocado, egg & shrimp  
**Hot Chips & Dips**  
~ **QUESO** blend of white cheeses \$24/\$60 GF V  
~ **LOADED QUESO** queso dip topped with chorizo & Signature Vegetables \$36/\$90 GF  
~ **CHORIZO KALE** fresh kale & homemade chorizo in a creamy, cheesy dip \$34/\$85 GF  
~ **SPINACH POBLANO** fresh spinach & poblano in a creamy, cheesy dip \$34/\$85 GF V  
~ **SHRIMP ARTICHOKE** garlic, artichoke, & shrimp in a creamy, cheesy dip \$40/\$100 GF