



**~Cold Hors d'Oeuvres~**

*Plan for 4-6 pieces per person, per hour at a hors d'oeuvres reception.  
All hors d'oeuvres are priced by the dozen with a minimum of 2 dozen per item.*

~Pretzel Bites \$45.00 *(serves 15-20)*  
Served with honey mustard, a beer cheese and an Italian dip

~Bruchetta Trio \$36.00 *(Approximately one cup of each)*  
Grilled baguettes served with a trio of toppings  
Tomato-Basil, Olive Tapenade, Pine Nut-Basil Pesto

~Vegetarian Pinwheels \$6.00/dozen  
Roasted veggies with herb cream cheese rolled in a tortilla

~Deviled Eggs \$9.00/dozen  
Herb seasoned deviled eggs

~Grilled Tomato Crustinis \$9.00/dozen  
Topped with fresh grated parmesan

~Procuitto Wrapped Mozzarella \$9.00/dozen  
Fresh mozzarella with a basil oil and balsamic glaze

~Tuscan Kebobs \$12.00/dozen  
Basalmlc chicken, fresh basil, cherry tomatoes, marinated mozzarella and grilled garlic bread

~Fresh Fruit Kabobs \$12.00/dozen  
Seasonal fresh fruit  
Add a yogurt dipping sauce \$3.00/dozen

~Spanakopita \$12.00/dozen  
Crispy triangle filled with creamy spinach

~Goat Cheese Tartlet \$15.00/dozen  
With caramelized onions, kalamata olive and roasted red peppers

~Asparagus and Cream Cheese \$15.00/dozen  
Baked in puff pastry

~Beef Tenderloin Crostini \$18.00/dozen  
Thinly sliced tenderloin topped with a creamy  
horseradish sauce OR herb aioli



*~California Roll Sushi* *\$18.00/dozen*  
*Crab and avocado wrapped in rice and nori*



*~Mini Crab Quiches* *\$24.00/dozen*

*~Butter Poached Shrimp* *market price*  
*Served with cocktail sauce*

*~Jamaican Jerk Shrimp* *market price*  
*Served with plantain chips, a mango-papaya puree and  
toasted coconut*

*~Lobster Sliders* *market price*  
*Lobster chunks tossed with a light herb aioli on a mini  
brioche bun.*

*~Smoked Salmon Canapés* *market price*  
*Crostinis topped with smoked salmon, crème fraiche, Beluga caviar and chive*

*~Baked Half Salmon* *market Price*  
*3-4 pounds will serve up to 40 people. Served with capers, red onion, citrus cream cheese, herb  
cream cheese and seasoned crackers*



## ~Hot Hors d'Oeuvres~

Plan for 4-6 pieces per person, per hour at a passed hors d'oeuvres reception.  
All hors d'oeuvres are priced by the dozen with a minimum of 2 dozen per item.

### ~Crispy Potato Wedges

Served with Roasted Garlic Dip

\$35 (serves up to 20 people)



### ~Meatballs

\$8.00/dozen

Bourbon BBQ, Swedish, Italian, Buffalo Chicken

### ~Chicken Wings

\$9.00/dozen

Choose from Teriyaki, BBQ and Spicy Buffalo flavors.  
Served with complimenting dips

### ~Mini Potato Skins

\$9.00/dozen

Baby new potatoes, chives, bacon and creme fraiche

### ~Fried Raviolis

\$12.00/dozen

Herb cheese filled raviolis with a marinara dipping sauce

### ~Chicken Satay

With a peanut sauce and cilantro

\$15.00/dozen

### ~Chicken Picatta Skewers

With lemon butter and fried capers

\$15.00/dozen

### ~Goat Cheese Tartlette

With caramelized onions, kalamata olive and roasted red peppers

\$15.00/dozen

### ~Egg Rolls

Southwest Egg Rolls

Duck Confit with mango Egg Rolls

Reuben Egg Rolls with thousand island aioli

\$18.00/dozen

### ~Fried Cheesy Pepper Bites

A blend of spicy cheese and jalapeños fried to a golden brown

\$15.00/dozen

### ~Wild Mushroom and Pear Cup

With a blue cheese crumble

\$15.00/dozen



~Kabobs

Chicken \$15.00/dozen  
Teriyaki, Honey BBQ or Raspberry-Chipotle

Steak \$18.00/dozen  
Teriyaki, Spicy BBQ or Balsamic

Jamaican Jerk Seafood \$24.00/dozen



~Brie Bites \$15.00/dozen  
Puff pastry filled brie and topped with raspberry coulis

~Bacon Wrapped Chicken \$15.00/dozen  
Stuffed with a pepper cheddar cheese

~Coconut Chicken Skewers \$18.00/dozen  
With a mango salsa dipping sauce

~Chorizo and Cheese Empanadas \$18.00/dozen  
Pastry filled with spicy chorizo and Spanish cheese

~Fajita Cornucopias \$18.00/dozen  
Chicken, Steak or Vegetarian with onions, peppers, roasted corn, black beans and cheese

~Seafood Stuffed Mushrooms \$18.00/dozen  
Filled with crab and shrimp

~Baked Brie Rounds \$30.00/each round  
Each round will serve 15 people and is served with assorted crackers



Choose from:

Brie with cranberries and candied pecans.

Brie with fresh berries and almond.

Brie with roasted red pepper tapenade and toasted pine nuts.

Brie with spicy pepper chutney.

Brie with fig and crispy pancetta.

Brie with olives, artichokes and sun dried tomatoes.

~Grilled Bacon Wrapped Filet Mignon Bites \$24.00/dozen

~Colorado Sliders \$36.00/dozen  
Our signature buffalo burger stuffed with onions, peppers, a hint of chipotle. Topped with sharp cheddar, chipotle mayo on a potato bun.



*~Mini Cordon Bleu*

*\$36.00/dozen*

*~Mini Beef Wellington's*

*\$42.00/dozen*

*~Grilled Bacon Wrapped Jumbo Shrimp*

*market price*

*~Grilled Bacon Wrapped Scallops*

*market price*

*~Jerk Crab Cakes*

*market price*

*Chefs own recipe topped with a chili-lime aioli and served with a mango-cucumber salsa*

