



~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

Served with honey mustard, a beer cheese and an Italian dip

~Bruchetta Trio

*Grilled baguettes served with a trio of toppings
Tomato-Basil, Olive Tapenade, Pine Nut-Basil Pesto*

~Vegetarian Pinwheels

Roasted veggies with herb cream cheese rolled in a tortilla

~Prociutto Wrapped Mozzarella

Fresh mozzarella with a basil oil and balsamic glaze

~Deviled Eggs

Herb seasoned deviled eggs

~Grilled Tomato Crustinis

Topped with fresh grated parmesan

~Caprese Kabobs

Fresh Mozzarella, Cherry Tomato, Pine Nut Pesto and a Balsamic drizzle



~Fresh Fruit Kabobs

*Seasonal fresh fruit
Add a yogurt dipping sauce*

~Spanakopita

Crispy triangle filled with creamy spinach

~Tuscan Kebobs

Basalmic chicken, fresh basil, cherry tomatoes, marinated mozzarella and grilled garlic bread

~Goat Cheese Tartlet

With caramelized onions, kalamata olive and roasted red peppers



~Asparagus and Cream Cheese

Baked in puff pastry



~Beef Tenderloin Crostini

Thinly sliced tenderloin topped with a creamy horseradish sauce OR herb aioli

~Mini Crab Quiches

~Butter Poached Shrimp

Served with cocktail sauce

~Jamaican Jerk Shrimp

Served with plantain chips, a mango-papaya puree and toasted coconut

~Lobster Sliders

Lobster chunks tossed with a light herb aioli on a mini brioche bun.

~Smoked Salmon Canapés

Crostinis topped with smoked salmon, crème fraiche, Beluga caviar and chive

~Baked Half Salmon

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*

*~Meatballs
Bourbon BBQ, Swedish, Italian*

*~Gourmet Meatballs
Buffalo Chicken, Asian Inspired Pork, Plant Balls (with Marinara),
Chicken Parmesan, Cordon Bleu*

*~Mini Potato Skins
Baby new potatoes, chives, bacon and creme fraiche*

*~Fried Raviolis
Herb cheese filled raviolis with a marinara dipping sauce*

~Artichoke Dip Stuffed Mushrooms

*~Chicken Wings
Choose from Teriyaki, BBQ and Spicy Buffalo flavors. Served with complimenting dips*

*~Chicken Satay Skewer
With a peanut sauce and cilantro*

*~Spicy Tandoori Chicken Skewer
With a cooling yogurt sauce*

*~Pesto Chicken Skewers
Topped with a house made pine nut pesto*

*~Chicken Picatta Skewers
With lemon butter and fried capers*

*~Goat Cheese Tartlette
With caramelized onions, kalamata olive and roasted red peppers*

*~Fried Cheesy Pepper Bites
A blend of spicy cheese and jalapeños fried to a golden brown*



*~Mini Egg Rolls
Southwest Egg Rolls
Reuben Egg Rolls with thousand island aioli
Veggie Egg Roll*

~Kabobs

*Chicken~Teriyaki, Honey BBQ or Raspberry-Chipotle
Steak~Teriyaki, Spicy BBQ or Balsamic
Jamaican Jerk Seafood*



~Brie Bites

Puff pastry filled brie and topped with raspberry coulis

*~Bacon Wrapped Chicken
Stuffed with a pepper cheddar cheese*

*~Chorizo and Cheese Empanada
Pastry filled with spicy chorizo and Spanish cheese*

~Bacon Wrapped Jalapeno Poppers

~Crab Stuffed Mushrooms



~Baked Brie Rounds

*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

~Colorado Sliders

Our signature buffalo burger stuffed with onions, peppers, a hint of chipotle. Topped with sharp cheddar, chipotle mayo on a potato bun.

~Mini Beef Wellington's

~Grilled Bacon Wrapped Jumbo Shrimp

~Grilled Bacon Wrapped Scallops

~Jerk Crab Cakes

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

~Crab Cake Sliders

Our signature crab cake topped with Cole slaw and a sweet chili sauce

