



APPETIZER MENU

Caprese Spears: Mozzarella Balls, Basil & Grape Tomatoes

Spinach Artichoke Dip

Charcuterie / Grazing Boards - please inquire

Watermelon Mint Shooters - Watermelon, cucumber, blueberries and mint marinated in lime juice.

Fruit and/or Veggie Trays

Brie Bites - Choose from - Raspberry Red Chile or Pear and Pecan.

Fiesta Bar - Salsa, Guacamole, Cowboy Caviar, and Queso. Served with Tortilla Chips.

Mini Tacos - Mini Tacos in tortilla cups with seasoned ground sirloin, tomato,
Sour cream and cilantro.

Carne Adovada on Crostini - Slow roasted pork in a red chile sauce, served on a crostini.

Pulled Pork Sliders - Served on Hawaiian Rolls

Bacon Wrapped Jalapenos



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Prosciutto Wrapped Asparagus - oven roasted and finished with a balsamic drizzle.

Chicken Parmesan Bites -

Artichoke and Bean Crostini - Toasted crostini topped with a creamy spread of artichokes, white beans, and Parmesan. Topped with crispy prosciutto.

Sausage Stuffed Mushrooms - Green chile and sausage stuffed mushrooms topped w/ mozzarella.

505 Burger Skewers - A New Mexico classic in miniature form. Green Chile beef patties, topped with melted cheese, lettuce, tomato & pickle.

Chicken Salad on an apple slice

Beef Tips Slider - Medium Rare Teres Major served with a creamy horseradish sauce.

| 505-819-7870 |

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ADDITIONAL INFO

48 hour notice to place orders.

10 person / \$500 minimum.

Each entree will come with 2 servings per person
unless noted different.

Entrees can be customized to meet dietary needs /
allergies.

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