



HORS D'OEUVRES

Meatballs \$2.25

Lamb, pork and beef roasted and dipped in choice of sauce. BBQ sauce or sweet Thai chili

Argentinian-Style Empanadas \$3.00

Baked pastry shell filled with ground beef and olive with a chimichurri sauce

Street Corn Elote \$2.25

Roasted corn, cilantro, jalapeno, lime, queso blanco served on a fried tortilla dusted with a chipotle powder

Thai Chicken Canape \$2.50

Grilled chicken breast tossed in a sweet Thai chili sauce on a toasted puff cracker

Hummus Canape \$2.50

House made edamame hummus on a baked pita with brunoised carrots and bell peppers

Candied Bacon Deviled Eggs \$2.75

Traditional style deviled eggs topped with applewood smoked candied bacon

Smoked Salmon Deviled Eggs \$3.00

Traditional style deviled eggs with smoked salmon and fried beets

Vegan Meatballs \$2.25

Plant based protein roasted and dipped in choice of BBQ sauce or sweet Thai chili

Pretzel Bites With Colorado Beer Cheese \$2.50

Mini pretzel served with beer cheese made with local Colorado craft beer

Seared Tuna \$3.25

Ahi tuna seared served with guacamole, poke sauce, lime cream, and fried green chilis

German Skewer \$3.20

House smoked sausage, soft pretzel bite and roasted brussels sprout with a stoneground mustard aioli

Fruit Skewers \$2.50

Seasonal fruit on a skewer with ginger mint glaze

HORS D'OEUVRES

Grape and Goat Cheese Bruschetta \$2.80

Roasted grapes and goat cheese topped with a red wine reduction and candied walnuts on a puff cracker

Pesto Cream Cheese and Prosciutto \$2.80

Nut-free Pesto mixed with whipped cream cheese and topped with fried prosciutto on a toasted pita

Carolina Pork Tartlet \$2.80

Pulled pork butt tossed with Carolina gold BBQ sauce and fried onion in a corn bread tartlette

Caprese Skewer \$2.25

Grape tomato, ciliegine mozzarella, house made pesto and balsamic glaze

Antipasto Skewer \$3.00
Sundried tomatoes, kalamata olive, mozzarella cheese, artichoke heart marinated in EVOO and garlic

Bacon Wrapped Scallop \$3.60

Sea scallop wrapped in applewood bacon finished with garlic parmesan sauce.

Bacon Wrapped Date \$3.80

Dried dates stuffed with goat cheese and wrapped with Applewood bacon and finished with a balsamic glaze

Pimento cheese Bake \$2.80

Baked pimento cheese filled in a phyllo cup topped with crispy bacon, green onion and a creme fraiche

Jerk Chicken Satay \$3.00
Grilled chicken rubbed in jerk spice and finished with a pomegranate glaze

Thai Shrimp Satay \$3.25
Two seasoned white shrimp served with a Thai peanut sauce and cilantro

Squash Satay \$2.80
Grilled summer squash dusted with rosemary. Finished with balsamic reduction

**Duck Bacon and
Corn Wonton \$3.00**
Fried filled wonton with cream cheese, corn, and duck bacon with a chili glaze



HORS D'OEUVRES

NON-STAFFED EVENTS

Meatballs \$2.25

Lamb, pork and beef roasted and dipped in choice of sauce. BBQ sauce or sweet Thai chili

Argentinian-Style Empanadas \$3.00

Baked pastry shell filled with ground beef and olive with a chimichurri sauce

Street Corn Elote Dip \$2.25

Roasted corn, cilantro, jalapeno, lime, queso blanco served with tortilla chips

Antipasto Skewer \$3.00

Sundried tomatoes, kalamata olive, mozzarella cheese, artichoke heart marinated in EVOO and garlic

Bacon Wrapped Date \$3.80

Dried dates stuffed with goat cheese and wrapped with applewood bacon and finished with a balsamic glaze

Hummus Dip \$2.25

House made edamame hummus served with pita chips

Candied Bacon

Deviled Eggs \$2.75

Traditional style deviled eggs topped with applewood smoked candied bacon

Smoked Salmon

Deviled Eggs \$3.00

Traditional style deviled eggs with smoked salmon and fried beets

Vegan Meatballs \$2.25

Plant based protein meatball roasted and dipped in a choice of sauce. BBQ sauce or sweet Thai chili

Carolina Pork Tartlet \$2.80

Pulled pork butt tossed with Carolina gold BBQ sauce and fried onion in a corn bread tartlette

Pretzel Bites With Beer

Cheese Dip \$2.50

Mini pretzel with a side of beer cheese made with local Colorado craft beer

Fruit Skewers \$2.50

Seasonal fruit on a skewer with ginger mint glaze

Jerk Chicken Satay \$3.00

Grilled chicken rubbed in jerk spice and finished with a pomegranate glaze

Thai Shrimp Satay \$3.25

Two seasoned white shrimp served with a Thai peanut sauce and cilantro

Squash Satay \$2.80

Grilled summer squash dusted with rosemary. Finished with balsamic reduction

