



Hors d' Oeuvres Menu

(25 piece minimum per menu item)

Mini Empanadas- Handmade pastry dough filled with Beef, Chicken, Pizza, Cheese or Guava accompanied by a dipping sauce \$1.60 each (colombian style \$1.80 & seafood available with an upcharge)

Tequeños- Venezuelan specialty; Mini bread spears stuffed with queso blanco and cooked to a crisp \$1.40 each

Patecon- Green plantain sliced, double fried and topped with your choice of protein (shredded chicken, ground beef, pulled "mojo pork", vegetarian slaw) drizzled with a cilantro lime crema \$1.75 each

Mar y arena- (surf and turf concept) Mini mofongo (mashed up green plantains) rounds topped with camarones al ajillo (seared shrimp simmered in a garlic tomato sauce) garnished with crushed chicharones \$1.75 each

Shrimp Ceviche- Chopped shrimp served with red onion, green peppers, tomato, cilantro and marinated in olive oil. Finished with white wine vinegar, seasoned with a homemade spice blend and garnished with a lemon wedge \$1.50 each ("pulpo" octopus also available for \$2 each)

Mini Cubanitos- Succulent homemade pulled pork seasoned with garlic, an infusion of Latin spices, marinated in mojo and layered atop of slow roasted ham, swiss cheese, juicy pickles, mustard and mayonnaise in between two warm and toasty slices of cuban bread \$1.75 each

Mini rellenos (stuffed potato rounds)- Mashed and seasoned potato formed into rounds and filled with ground beef \$1.30 each

Croquette- Crispy bite-size logs of smooth ground ham or chicken, coated in breadcrumbs then deep fried to a golden crisp accompanied by a cilantro herb ranch \$1.25 each

Mini Pinchos (Kabobs)- Grilled skewers of chicken or beef layered with green peppers and onions \$2 each (available in caribbean jerk sauce, lemon basil pesto, or

Guava Bbq)

Coconut shrimp- Butterflied shrimp coated in a unique sweet coconut batter and breadcrumbs with real coconut flakes accompanied by a sweet mango chutney for dipping \$1.75 each

Mini tacos or tostadas- Hand held mini taco or tostada with your choice of protein (fish, chicken, ground beef) latin slaw (shredded white onion, shredded carrot, shredded red cabbage in a cilantro lime juice) \$1.75 each

Mini quesadillas- Handheld mini grilled tortilla triangles filled with your choice of protein (ground beef, shredded pork, shredded chicken or vegetarian [onions, mushrooms with red and green peppers]) topped with a mexican cheese blend and pressed \$1.50 each

Alcapurria bites- round grated root veggie fritters, accompanied by dipping sauce \$1.60 each

Mini arepas- Mini round grounded corn, then seared in griddle stuffed with cheese \$1.20 (Add shredded chicken or beef for \$2 each)

Mini elotes- Small grilled corn cobs sprinkled with chili powder, salt, pepper, brushed with a butter mayo blend and rolled in cotija cheese \$1.30 each

Bacon wrapped sweet plantain- Roasted sweet plantain pieces wrapped with savory bacon \$1.40 each

Sliders- Juicy slider your choice of beef (comes with Cheese, onions, and drizzle rosada or fried chicken (honey garlic sauce, topped with pickles and slaw) \$2.50 each

Mini Quiche Tartlets- An open faced pastry crust filled with savory custard, cheese and either spinach (florentine) or bacon (lorraine) \$50 (serves up to 40 guests)

Mac & cheese bites- A signature craft beer batter coats this blend of spicy pepper jack cheese, real bacon and tender elbow macaroni noodles. Accompanied by a chipotle ranch dipping sauce 1.35 each

Stuffed Mushroom- Baby bella mushrooms filled with a mix of seared mushroom stems, onions, spinach and cream cheese, topped with parmesan cheese \$1.35 each

Shrimp and grits Appetizer portion- Cajun seasoned seared shrimp, sitting on a bed of cheesy creamy grits and garnished with bacon and parsley \$1.70 each

Meatballs- Hand rolled Grade A beef seasoned with a special house blend of spices and tossed in (BBQ, Marinara or Swedish sauce). Half Tray-\$60 Full Tray-\$120

Bruschetta- Grilled bread rubbed with garlic and topped with tomatoes, olive oil, salt and pepper \$1.25 each

Genoa caprese skewers- Skewers aligned with a slice of genoa salami, grape tomato, cubed mozzarella and drizzled with balsamic glaze \$1.55 each

Mini calzones- Puff pastry filled with Italian blend cheese and your choice protein (peperoni, supreme or veggie) and baked to perfection, accompanied by a marinara dipping sauce \$2 each

Fried ravioli- Fried pillows of pasta are filled with ricotta, mozzarella, asiago and parmesan cheeses, coated with seasoned bread crumbs \$1.25 each

Shrimp Cocktail- Plump Jumbo shrimp served with a tangy cocktail sauce and garnished with a lemon wedge \$1.75 each