

# **SAMPLE HORS D'OEUVRES MENU**

#### **ALBONDIGAS**

Habanero infused beef & pork meatballs in a rich tomato sauce; skewered lollipop style for easy serving

#### MARGARITA CHICKEN SKEWERS (GLUTEN-FREE)

Chicken in a kaffir-lime & cumin marinade, char-grilled with mango-pineapple relish

## SW VEGGIE BUGLES (VEGETARIAN)

Flour tortilla cone, jack cheese, Spanish rice, black beans, salsa, sour cream

## TROPICAL CUCUMBER CUPS (VEGAN & GLUTEN-FREE)

Fresh cucumber cups filled with grilled pineapple and jalapeno pico de gallo

### FIRECRACKER SHRIMP SKEWERS (GLUTEN-FREE)

Fire-grilled with a lime & habanero infused marinade

## 7-LAYER DIP (VEGETARIAN)

Layers of refried beans, sour cream, salsa, tomato, cheddar cheese, guacamole and black olives; served with tri-color tortilla chips

#### **CINNAMON SUGAR COOKIES**

Dusted with cinnamon infused cane sugar

## FIESTA BROWNIE BITES

Our decadent chocolate brownies kicked up a notch! Infused with a hint of cayenne and cinnamon

### Included with the above menu are the following:

All necessary serving utensils and equipment
Heavyweight sugarcane plates, 100% recycled napkins and plant starch cutlery
Buffet tables with linen table cloths and festive decorations

Delivery, set-up and pick-up of equipment

\*\*Please call for pricing and availability\*\*







