



## 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

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## Grape and Goat Cheese Tart \$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, almond 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

