



Appetizers

A small sampling of the many appetizers available for your event.

Antipasti Skewers

Skewers of artichoke hearts, tomato, fresh mozzarella, basil, and olives

Apple Chutney Brie Crostini

Fresh apple chutney atop Brie on a freshly toasted crostini

Blini with Tobiko

Blini topped with crème fraîche and tobiko caviar

Caprese Skewer

Skewers of grape tomatoes, mozzarella, fresh basil drizzled with a balsamic reduction

Cheddar Wafers with Jalapeno Jam

House baked cheddar wafers topped with jalapeño jam and cilantro

Deviled Eggs

Classic deviled eggs

Goat Cheese and Fig Crostini

Handmade crostini with goat cheese and fig jam

Crostini Assortment

An assortment of crostini with toppings and spreads such as tapenade, and roasted red pepper chutney and boursin

Peach Chutney and Brie Crostini

Colorado peach chutney with brie on crostini

Bacon Wrapped Butternut Squash

Skewers of roasted butternut squash wrapped with bacon

Shrimp Cocktail

Boiled large shrimp with traditional style cocktail sauce and lemon

Baby Lamb Lollipops

Frenched baby lamb rack lollipops roasted to perfection.



Crab Stuffed Gougères

Gruyere cheese puffs stuffed with fresh crab

Chicken Satay

Skewered grilled chicken with Thai peanut sauce

Vegetarian Spring Rolls

Fried spring roll of colorful vegetables with Thai chili sauce

Coconut Chicken Bites

One bite coconut chicken skewer with dipping sauce

Devils on Horseback

Bacon wrapped dates stuffed with blue cheese

Pigs in a blanket

Bite sized hot dog wrapped in puff pastry baked to a golden brown. Great for both kids and the young at heart.

Sausage Stuffed Mushrooms

Mushroom caps stuffed with mild italian sausage

Teriyaki Glazed Meatballs

Bite sized meatballs with pineapple soy teriyaki sauce

Swedish Meatballs

Bite sized, hand rolled meatballs in a Swedish spiced sauce

Grilled Chicken Quesadilla

Fresh grilled chicken and vegetables in a grilled tortilla with cheddar jack cheese

Grilled Vegetable Quesadillas

Colorful grilled veggies with cheddar jack in a grilled tortilla

Tuscan Sausage Crostini

Toasted Italian sausage and Reggiano crostini

Roasted Mushroom Flatbread

Roasted crimini mushrooms with onions, fontina on supple flatbread. Topped with pine nuts and balsamic drizzle.

Bison Bites

Bite sized bison sausage with chipotle dipping sauce



Pueblo Green Chile Stuffed Mushrooms

Roasted Crimini Mushrooms stuffed with our creamy local pueblo green chile dip, baked to bubbly perfection!

Greek Chicken Skewers

Grilled chicken skewers marinated with lemon and oregano and served with tzatziki dipping sauce.

Brie With Fig Jam

Brie topped with fig jam and pecans served with apple slices and crackers

Bacon Wrapped Beef Tender Skewers

Beef tender skewers wrapped in fresh cooked bacon and served with a balsamic reduction

Cucumber with Goat Cheese and Red Pepper Chutney

Cucumbers cut on the bias, topped with chèvre roasted red pepper chutney

Smoked Salmon and Cucumber Canapé

Bias sliced English cucumber with cream cheese and salmon lox

Lemon Dill Meatballs

Chicken mini meatballs with tangy lemon dill sauce

Bison in a Blanket

Locally made spicy bison sausage wrapped in a flaky pastry and served with whole grain mustard

Antipasti Platter

Platter of assorted cheeses, meats, vegetables, and olives with focaccia

Applewood Salmon

Lemon sugar rubbed salmon house smoked over applewood and served with Ajaad-Thai cucumber salad

Beef Shoulder Tender Platter

Roasted beef shoulder tender sliced and served with horseradish sauce, mustard and mayo and sliced baguette on the side

Cheese Cascade with Fruit

Assortment of cheeses with fresh or dried fruit and nuts

Crudite with Garden Dip

Fresh seasonal vegetables with garden dips



Marinated Crudite

French style marinated vegetables

Mezze Platter

Platter of Greek favorites. Olives, feta, hummus, roasted red pepper, artichokes and pita chips

Fruit Platter

Assorted sliced fresh fruit and berries

Artichoke Spinach Dip with Crostini

Creamy artichoke and spinach dip served hot with crostini

Charcuterie Board (4ft)

4ft long classic charcuterie to include various meats, cheeses, dips, olives, vegetables, and breads.

Cajun Hot Crab Dip

Crab dip with a little kick!

Open Faced Roast Beef Cocktail Sandwiches

Roast beef served open faced on sliced baguette with horseradish sauce and fresh baby greens

Mini Ham and Cheese Croissant

Shaved ham and gruyere cheese with dijon on mini croissant served warm

Mini Reubens

Miniature rye bread with Swiss cheese, pastrami, sauerkraut and tangy dressing

Pinwheel Assortment

An assortment of pinwheels including ham, turkey or vegetarian options. Cut two inches thick

Chipotle Turkey Wraps

Smoked turkey sliced thin and wrapped in a tortilla with mixed greens, red bell peppers and chipotle spread

Mini Muffaletta

Two bite version of the NOLA muffaletta. Salami, pepperoni, ham, provolone, and olive salad on our house focaccia



Tarragon Chicken Salad Croissants

Mini croissants with tarragon chicken salad

Turkey and Cranberry Cocktail Rolls

Small cocktail sandwiches with turkey breast, cranberry cassis and dijonnaise.

Shawarma Sliders

Beef shawarma meatballs on pita with cucumber sauce

Banh Mi Sliders

Chicken meatballs on baguette with spicy mayo, pickled carrots and cilantro

Edna Burgers

Juicy little burgers with local legend Edna's special sauce

Pulled Pork Slider

Our house smoked and barbecued pulled pork on small slider buns