APPETIZERS AND NIBBLES

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| Vegetable crudités served with Hummus Dip and Pita chips. | \$6 |
| Mini Empanadas choose 1 or all 3, minimum order 12 per item, Vegetarian curried potatoes & Peas, or Impossible meat Barbecue Chicken Available with Salsa habanero, chipotle salsa, salsa verde, | \$8 |
| Samosas, Curried Potatoes and Peas VEGN Served with Mint & Cilantro | \$6 |
| Mini Pizzettas Minimum order 10 per item, Roasted garlic, potato, spinach. Margarita, fresh mozzarella, tomato, basil, Blackberry, Brie & Arugula | \$8 |
| Little Cocktail Sandwiches Turkey roasted pepper Havarti. Roast beef cheddar horseradish Cucumber tomato feta | \$6 |
| Mini Savory Galettes – Minimum 12 of each type Brie & Apple and Honey Figs Tomato, Basil, Mozzarella Butternut Squash, Goat Cheese, Sage Spinach, Feta, Red Onions | \$8 |
| Spinach and Cheese Bourekas Phyllo dough, olive oil, butter, spinach, cheese, onions, | \$6 |
| Tacos dorados de Papa Little potato taquitos, cheese, onions, serrano chili, corn taquitos, served with house avocad salsa. | \$7 0 |
| Mini Pinwheels Mediterranean, feta, tomato, cucumber, herbs, mint & parsley, Chicken Salad Turkey Avo, Havarti | \$5 |
| Humitas Bolivian Little tamale like bundles, steamed sweet white corn dough, filled with caramelized sweet or fennel, celery, with house salsa | \$8 nions, |
| Molotes Similar to empanadas, made with fresh corn, gluten free, Stuffed with plantanos, fried onions, potatoes, poblano chili, Served with house chipotle salsa. | \$8 |
| Vegetable Fritters Pakoras Cauliflowers, zucchini, onion, mixed vegetables, house cilantro chutney, tamarin chutney, gl free, vegan, | \$8 uten |
| Stuffed mushrooms stuffed Sweet Pepper Confetti and Goat Cheese | \$6 |

| Endive Spears with Gorgonzola, diced pear | \$ 5 |
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| Crisp Belgian endive leaves with Eggplant Caviar and Roasted Garlic | \$ 5 |
| Stuffed Figs with Goat Cheese (seasonal) | \$6 |
| Stuffed Dates, stilton, brie, | \$6 |
| Mini Potatoes, stuffed, Smoked Gouda & Bacon or Cheddar & Jack, Roasted Garlic & Cracked Pepper Or Vegetarian with cheddar and Colombian Hogalo | \$6 |
| Deviled Eggs Classic deviled eggs Deviled Eggs Caprice (no yolk-fresh mozzarella-tomato-olive oil and herb drizzle) | \$6 |
| Stuffed Mushrooms Shitake Mushrooms Stuffed with Eggplant Caviar Spinach Stuffed Mushroom Caps - chopped spinach-pesto jack-parmesan- | \$6 |
| Little Purse Brie, Pear & Almond phyllo purse Spanakopita, spinach, and cheese phyllo triangle | \$6 |
| Mini Quiches Vegetarian spinach & cheese Lorraine- Fig and marsala | \$6 |
| Fresh Spring Rolls served with sweet & spicy dipping sauce Rice paper wrapped, gluten free, shoestring veggies, mint, basil, green onions, lettuce, carro cucumber, mango, mint, rice noodles, Seasoned Tofu, sweet peppers, served with soy sesar ginger sauce, | |
| Chips and Dips Caribbean Fruit Salsa, pineapple, serrano, cilantro, red onions, lemon, served with tortilla chips Avocado Salsa and Tortilla chips | \$6 ips. |
| Jalapeno Cheese Poppers, not breaded, oven roasted, filled with Cheese, chipotle Fritos, served with Garlic Ranch | \$6 |
| Spreads and Breads, your choice of 3 spreads Assortment of dips with rustic breads, pita and Lavosh, Hummus, Burnt Aubergine, Labra Butterbean dip, Bruschetta, Sweet Olive Tapenade with minced figs and dates. | \$10 eh, |
| From the Oven or Fryer Taquitos Vegetarian, black beans & yuca Mexican Wonton – spicy black beans & cheese | \$10 |
| Mezza Platter mini falafel, dolma, hummus, eggplant dip, artichoke hearts, sweet peppers, imported olives Stuffed Cherry tomatoes with goat cheese, pita bread, | \$14 |

APPETIZERS AND NIBBLES

| Spanish Tapas Platter Spanish Olive Assortment, Manchego and quince, Stuffed Grape leaves, Toasted Spicy Almor Sautéed Mushrooms with Aoli and Toast Points, Stuffed Tomato Halves | \$16 nds, |
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| Antipasti Platter Vegetarian, Marinated Artichoke hearts, chargrilled zucchini, eggplants, roasted garlic, roasted marinated mushrooms, grilled peppers, mozzarella, provolone, asiago, almonds, olives, | \$14 |
| Imported and domestic Cheese Selection with Water Crackers Cheddar, gouda, Manchego, brie, goat cheese, cambonzola, honey, figs dates, grapes, crackers/ bread points | \$14 , |
| SEA | |
| Mini Crab Cakes, sweet peppers, spices, minced shallots, lightly breaded, served with Remoulade | \$16 |
| Shrimp CEVICHE | \$12 |
| Prawns with Classic Cocktail Capers Sauce | \$16 |
| Spring Rolls with Smoked Salmon micro greens, rice wrapped, ginger soy sesame sauce on the side | \$12 |
| Fresh Spring Rolls Vietnamese w shrimp | \$12 |
| CHICKEN | |
| Wings, oven baked. Tandoori with Cucumber Raita Buffalo with Cool Rach or Blue Cheese Dip Barbecue with Spicy BBQ Sauce | \$8 |
| Antipasti Platter Finocchiona, Castelvetrano olives, sharp provolone, marinated spiced Greek olives, calabrese Prosciutto, mozzarella, peppers, Spiced Almonds, Figs, sundried tomato spread, tapenade & spread, served with Bread sticks or rustic Italian, | |
| Tandoori Chicken Skewers served with Mango chutney, Cilantro Chutney | \$10 |
| Chicken Tender ~Buffalo Style served with celery sticks, Ranch and blue cheese dip | \$10 |
| Mini Empanadas Minimum order one dozen each flavor House Salsa Verde, Sweet Chili Sauce Turkey picadillo Vegetarian/ vegan with beyond meats plant based, | \$8 |

MENU SAMPLERS

Price per person \$28

Fruit & Cheese Platter, dates, figs, grapes, crackers,
Mini Quiches, Vegetarian
Chili lime Chicken drumettes, Side of Ranch, celery and carrots sticks,
Spring Rolls: Mango, avocado, cucumber, radish sprouts, carrots, peppers,
Soy, ginger, sesame dipping sauce,
Little Molotes, gluten free vegan with Avocado salsa
Mini Mexican Pizzettas, cheese, black olives, jalapenos, red onions,
Fresh Fruit Skewers

Price per person \$28

Fruit and Cheese Platter, dates, figs, grapes, assorted cheeses, crackers, Samosas, potatoes, peas, spices, Mint & Cilantro Chutney, Tamarin Chutney Chicken Tandoori Sticks Yogurt Raita
Cheese Stuffed little Calabacitas Gluten Free, Salsa Chipotle
Smoked Salmon Rolls, rice paper wrapped gluten free
little Empanadas Vegan
Mini Quiche
Fruit Skewers

Price Per person \$20

Fruit and Cheese Platter, dates, figs, grapes, assorted cheeses, crackers
Empanada minis vegetarian with house salsa
Little taquitos, plant based, potatoes, Yuka, onions, peppers, served with avocado salsa
Crudité vegetables with hummus dip