



hors d'oeuvres

In most cases, 48 hours advance notice required. To ensure optimal freshness, we use seasonal ingredients. Please check availability before ordering. Many of these items can be modified to be gluten free. Please ask.

🌿 = vegetarian

..... platters & dips

small: serves up to 10 medium: up to 20 large: up to 40

- salumi antipasti**
assortment of 'fra' mani' cured meats, artisan cheeses, olives and 'frasca' red pepper jelly
small \$60 medium \$115 large \$180
- 🌿 **veggie antipasti**
assortment of roasted vegetables, artisan cheeses, and olives
small \$45 medium \$80 large \$150
- 🌿 **veggie crudite platter**
with red pepper hummus
small \$20 medium \$30 large \$45
- 🌿 **fruit platter** with noosa yoghurt for dipping
small \$30 medium \$40 large \$60
- 🌿 **brie en croute** with apple, cranberry or peach chutney
1/2 wheel \$30 whole wheel \$45
- 🌿 **salsa** hot or mild with house made tortilla chips
small \$15 medium \$25 large \$45
- 🌿 **guacamole with house made chips**
small \$20 medium \$40 large \$80
- 🌿 **white bean & artichoke dip**
small \$20 medium \$30 large \$45

..... cold hors d'oeuvres

price is per piece. 12 piece minimum per item.

- chicken salad** in 'long farm' bacon cup \$1.40
- 'build your own' bruschetta** 🌿 \$1.70
olive tapenade, tomato basil or white bean & parmeggiano reggiano
- housemade mozzarella roulade** 🌿 \$1.50
prosciutto basil or tomato basil
- crostinis**
goat cheese, beet & herb 🌿 \$0.90
horseradish filet of 'colorado's best' beef \$1.40
- deviled eggs** (half egg) 🌿 \$0.90
with avocado or 'la quercia' prosciutto
- fromage blanc and house cured norwegian salmon**
on pumpnickel toast \$0.90
- 'long farm' bacon wrapped shrimp skewers** \$2.50
- 'la quercia' prosciutto wrapped asparagus** \$1.25
- 'la quercia' prosciutto wrapped melon** 🌿 (seasonal) \$1.65
- sesame seared ahi** with wasabi aioli on cucumber round \$1.40
- shrimp cocktail** \$2.15
with horseradish cocktail sauce
- tea sandwiches** on ciabatta \$1.25
piglet, mapleton, gobbler, tuscan or caprese 🌿
- turkey, stuffing and cranberry bite** (hot or cold) \$1.25
- veggie stuffed grape leaves** 🌿 \$2.50
with tzatziki sauce
- savory palmiers** \$1.50
with 'la quercia' prosciutto or tomato basil 🌿
- blue cheese, pear and walnut salad** \$1.50
in phyllo cups
- 'rancho gordo' bean taquito cup** 🌿 \$1.25

🌿 snacky food

min. order of 10. \$2.50 per person per item

- spicy boulder popcorn**
- caramel boulder popcorn**
- chile roasted nuts**
with dried fruit
- house marinated olives**
- cheddar cheese pretzel bites**
with dijon

..... hot hors d'oeuvres

*hot items recommended when staff is on-site to prepare price is per piece. 12 piece minimum per item.

- chicken wings** \$0.95
spicy ranch or blue cheese, served with celery & carrots
- mac n' cheese in 'long farm' bacon cup** \$1.25
- pigs in pretzel blankets** \$1.25
- almond stuffed dates** \$1.40
wrapped in 'long farm' bacon
- butternut squash & sage on a polenta tartlet** 🌿 \$1.40
- all-natural chicken fingers** \$1.40
bbq, spicy ranch or honey mustard
- all-natural chicken satay** (hot or cold) \$1.15
with peanut dipping sauce
- crab cakes** with garlic aioli \$1.40
- fried manchego** 🌿 \$1.40
with frasca red pepper jelly
- 'long farm' pulled pork dumpling** \$1.40
with pineapple aioli
- mini flatbread pizzettas** 🌿 \$3.15
(4 per pizzeta) margarita or salumi
- mini meatballs in marinara** \$0.90
- mini quiche** 🌿 \$0.90
meat or vegetarian
- mini twice baked potatoes** 🌿 \$1.40
meat or vegetarian
- quesadilla triangles** 🌿 \$1.40
chicken green chili or vegetarian
- sliders** \$2.95
'colorado's best' beef all-natural hamburger
'long farm' bbq pork
'rancho gordo' veggie black bean
slow cooked bbq beef brisket
- stuffed mushrooms** 🌿 \$1.65
crab, sausage or veggie