



Imagine The Possibilities...

## Sample Menus

# Appetizers & Hors D' Oeuvre Menu Samples

## Hors D Oeuvre Receptions

Timeless Combinations - \$15.95 per person  
Stroganoff Cocktail Meatballs with Sour Cream, Tender Mushrooms  
and Scallion

Sliced and Cubed Domestic Cheese, Brie, Sharp Cheddar, Horseradish  
White Cheddar, Fontina, Smoked Gouda and Gorgonzola Garnished  
with Red Grape Clusters, Assorted Nuts Cured Apricots Gourmet  
Cracker Selection and Sliced Baguette Bread

Creamy Artichoke and Sun-Dried Tomato Dip Dip with Asiago Cheese  
and Basil and Served with Crisp Pita Chips

Petite Cocktail Wraps, an assortment to include,

Achiote Rubbed Sirloin of Beef, Baby Spinach salad, Cured Tomatoes,  
Jack Cheese and Saffron Aioli

Lemon Grilled Breast of Chicken with Hearts of Romaine, Creamy  
Garlic Dressing and Fresh Grated Parmesan

Achiote Rubbed Grilled Vegetable with Sweet Corn and Black Beans  
Served with Cilantro Pesto, Honey Mustard

Oven Roasted Vegetable Display - Fresh Herbs Olive Oil and Garlic  
Flavor Zucchini, Yellow Squash, Portobello Mushrooms, Peppers and  
other Garden Fresh Vegetables accompanied by Balsamic & Cracked  
Pepper Aioli

Grilled Chicken Fingers - Marinated in Italian Herbs, Served chilled  
with Lemon-Sage Aioli

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