

Culinary WAVE Catering



Worldwide Cuisine
INSPIRED BY THE LIVING WATER
720-365-7410; 720-365-5515

*Hors d'Oeuvres are priced by each unless otherwise stated
Most items can be presented as stations or Butler Passed.*

Seafood Hors d'Oeuvres

20 person minimum, per hors d'oeuvres

Crab Wontons	\$2.75
<i>Made with cream cheese, green onion, and sweet sake. Served with oriental dipping sauce.</i>	
Louisiana Style Mini Crab Cakes	\$2.95
<i>With Cajun tartar sauce and lemons</i>	
Cheesy Crab Fondue	\$3.25
<i>Served with French breads and crackers</i>	
Crab-Stuffed Mushrooms	\$2.75
Shrimp Cocktail	\$15.25 doz.
<i>Jumbo shrimp served with cocktail sauce and lemons</i>	
Jumbo Sea Scallops	\$2.95
<i>Wrapped in bacon with ginger-garlic glaze</i>	
Jumbo Prawn Skewers	\$2.95
<i>Scampi style – garlic white wine, green onions, tomatoes and mushrooms</i>	
Coconut Shrimp	\$2.95
<i>Jumbo shrimp breaded in coconut flakes and seared golden brown, served with orange plum dipping sauce</i>	
Loobster & Avocado Cocktail Shooters	\$4.25
<i>Decadent lobster, fresh avocado, horseradish, watercress, tarragon and spices served in shot glasses</i>	

Oysters on Half Shell **Market Price by the Dozen**
Served with cocktail sauce, horseradish and lemons

Clams on Half Shell **Market Price by the Dozen**
Served with cocktail sauce, horseradish and lemons

Steamed New Zealand Greenlip Mussels **Market Price by the Dozen**
Mussels are steamed with white wine, butter, garlic and sweet onions. Served with lemons and garlic bread.

Cajun Crawfish Boil **Market Price by the Dozen**
Crawfish boiled with Cajun spices, peppers, sweet onions and butter. Served with lemons and garlic bread.

Mini Shrimp Salad Tartlets **\$2.75**
Shrimp salad in flaky phyllo pastry cups

Petite Ahi Tuna Tacos **\$4.50**
Seared Ahi Tuna, napa cabbage and fresh mango ancho cream served in a crispy mini taco shell

Rocky Mountain Smoked Trout Chevrons **\$3.25**
On Udi's Black Bread with horseradish cream, lemon and crispy onions

Beef, Pork & Poultry Hors d'Oeuvres
20 person minimum, per hors d'oeuvres

Petite Cocktail Sandwiches **\$3.75**
A plentiful array of meats and cheeses, relishes on mini croissants, herb rolls, Panini bread and Focaccia, served with appropriate condiments

Antipasta Display **\$4.95**
Meats and cheeses, assorted vegetables and olives, with sliced breads and assorted crackers

Mini Sicilian Tartlets **\$2.95**
Select Italian sausage is braised with sweet onions, pine nuts and seasonings, then gently tossed with Romano and Parmigiano, all stuffed in light flaky pastry shells and topped with smoky provolone cheese

Honey Bacon Jalapeños **\$2.75**
Choice jalapeños roasted and stuffed with our signature honey jack cheese and wrapped with hearty bacon slices and grilled to perfection

The French Connection Display **\$9.50**
40 person minimum
An array of pâtés to include but not limited to pork pâté with truffles, chicken and port wine pâté, "pâté du jardine" (vegetable pâté), pork and rabbit pâté with cognac, served with chopped egg, capers, red onions and crackers

Roasted Duck a l'Orange Salad	\$3.25
<i>Roasted duck with cranberries and toasted pecans served in a golden baked phyllo cup</i>	
Mad Hatter Caprices	\$3.25
<i>Tender sliced beef drizzled with balsamic truffle glaze topped with crispy onions atop a sourdough crostini with gorgonzola spread and roma tomatoes</i>	
Chicken Tikka Masala Spoons	\$3.95
<i>Plump and juicy grilled chicken marinated in yogurt and Indian spices then simmered with spiced tomato cream served over aromatic basmati rice and Indian flat chip kites</i>	
Assorted Cheeses & Meats Tray	\$4.50
<i>Assorted cubed meats & cheeses garnished with seasonal berries</i>	
Mini Mesquite Chicken & Apple En Croute	\$2.50
<i>Grilled mesquite chicken breast blended with dill havarti cheese, green apples, wrapped in puff pastry and rolled in crushed almonds</i>	
Mini Beef Wellingtons	\$2.95
<i>Tender beef grilled and topped with mushroom and onion red wine duxelle and wrapped in puffed pastry, then baked golden brown</i>	
Mini Beef Empanadas	\$2.75
<i>Grilled steak mixed with jack cheese, cilantro, green chiles and spices, folded in flaky crust. Baked golden brown, served with fresh salsa rojo or salsa verde</i>	
Shredded Chicken Empanadas	\$2.75
<i>Grilled chicken breast mixed with onion, chiles, jack cheese and spices. Served with salsa rojo or salsa verde</i>	
Colorado Lamb & Cheese Quesadillas	\$3.95
<i>Served with apple mint salsa</i>	
Grissini with Prosciutto, Boursin Cheese & Arugula	\$2.95
Cheeseburger Sliders	\$3.95
<i>Petite cheeseburgers served with onion, lettuce, tomato, ketchup, & mustard on the side</i>	
Spicy Duck and Pear Wontons	\$2.95
<i>Served with spicy orange dipping sauce</i>	
New Mexico Pork Skewers	\$2.75
<i>Strips of pork marinated in green chiles, garlic and spices, served with salsa rojo</i>	
Yucatan Chicken Skewers	\$2.75
<i>Chicken marinated in orange and lime with spices, grilled to perfection, served with mango tomatillo salsa</i>	

Vietnamese Beef Satay **\$2.75**
Tender beef marinated in ginger, garlic and chiles, soy and honey. Served with a cilantro-mint rice wine dipping sauce

Grilled Italian Sausage & Peppers Skewers **\$2.75**
Served with marinara sauce for dipping

Mini Reuben Sandwiches **\$2.75**
Mini cocktail rye with corned beef, sauerkraut, Swiss cheese, Thousand Island dressing

Best of Colorado Slider Station **\$6.95**
Field Chef is optional for this station
Colorado raised beef tenderloin & slow roasted pork tenderloin sliced on site to order. Build delicious sliders atop locally baked silver dollar sized slider buns and top with chipotle crema, local microgreens and caramelized onions, and chipotle peach chutney

Swedish Meatballs **\$2.25**
Served in a creamy mushroom Madeira sauce

Piggies in Blankets **\$1.75**
Cocktail wieners wrapped in pastry. Served with barbecue sauce and spicy mustard

Buffalo Jumbo Chicken Wings **\$8.50doz.**
Mild, hot or barbecue. Served with ranch or blue cheese, celery and carrots

Mini Chicken Cordon Bleu Puffs **\$2.75**
Diced chicken mixed with ham and Swiss cheese and green onions, wrapped in puff pastry, baked golden brown, served with Dijon cream

Vegetarian Hors d'Oeuvres
20 person minimum, per hors d'oeuvres

Fruit Palm Tree of Life **\$4.25**
50 person minimum
Stunning palm tree made from pineapples and decorated with cubes of watermelon, cantaloupe, honeydew, strawberries and exotic seasonal fruit and jumbo marshmallows, picked and ready for dipping in our signature chocolate fondue, wild berry sauce and caramel dip

Fresh Fruit of Life Display **\$3.95**
An array of fresh seasonal fruits served with caramel dip, berry sauce and chocolate sauce

Fresh Bountiful Vegetable Tray **\$2.50**
Served with ranch dip or French onion dip

Hot Artichoke and Spinach Dip **\$2.75**
A blend of cream cheese, Swiss and Romano cheeses and seasonings. Served with bread and crackers for dipping

Asparagus, Wild Mushroom, & Mozzarella Bruschetta	\$2.95
<i>The freshest local ingredients atop lightly toasted artisan sourdough with a citrus glaze</i>	
Wild Mushroom & Heirloom Tomato Coulis Tartlets	\$2.75
<i>Delicate phyllo pastry tart shells filled with sautéed local shallots & mushrooms topped with Colorado Proud artisan cheese, heirloom tomato coulis, and garnished with microgreens</i>	
Whole Baked Brie	\$2.65
30 person minimum	
<i>Brie is topped with sautéed apples and walnuts or raspberries and almonds, wrapped in puff pastry and baked golden brown. Served with assorted crackers</i>	
Mini Baked Brie	\$2.95
<i>Topped with sautéed apples and walnuts or raspberries and almonds, wrapped in puff pastry and crusted with nuts.</i>	
Butternut Squash Soup Shooters	\$2.95
<i>Perfectly ripened creamy butternut squash soup swirled with chive crema</i>	
Campania Caprese	\$3.00
<i>Vine ripened yellow and red tomatoes, layered between fresh Buffalo mozzarella cheese and fresh sweet Italian basil. Served on crisp garlic crostini slices. Finished with balsamic syrup.</i>	
Mini Chive Pear Potatoes	\$2.95
<i>Creamy potatoes shaped like a pear are rolled in fresh almond crumbles then baked to perfection and topped with chives</i>	
Mini Polenta Cakes	\$2.95
<i>Grilled polenta is topped with roasted peppers and jack cheese, served with roasted pepper and tomato coulis</i>	
Classic Deviled Eggs	\$10.50 doz.
Cheese and Fruit Display	\$4.25
<i>Assorted cheeses garnished with fresh seasonal berries & grapes, served with crackers</i>	
Asparagus, Edamame, & Mozzarella Bruschetta	\$2.95
<i>The freshest local ingredients atop lightly toasted artisan sourdough with a citrus glaze</i>	
Gazpacho Shooters	\$2.75
Artichoke Frittas	\$2.95
<i>Artichoke hearts are rolled in seasoned bread crumbs and Parmigiano cheese and cooked golden brown. Served with lemon-dill dipping sauce</i>	
Fig & Gorgonzola Crostini with Honey	\$3.25
Toasted Butternut Squash Ravioli with chive Cream	\$2.75

<i>Spinach & Goat Cheese Tartlets</i>	\$2.75
<i>Delicate phyllo cups filled with goat cheese and spinach with a hint of nutmeg garnished with dried cranberries</i>	
<i>Mini Relleno Poppers</i>	\$2.75
<i>Hatch chiles mixed with cheddar and jack cheese, green onion and spices, wrapped in a crispy shell and served with salsa rojo</i>	
<i>Chips and Trio Salsas</i>	\$2.75
<i>House-made tortilla chips served with pico de gallo, salsa rojo and salsa verde</i>	
<i>Hummus with Pita Chips and Bagel Chips</i>	\$3.25
<i>7-Layer Dip</i>	\$3.95
<i>Layers of refried beans, sour cream, cheese, guacamole, tomatoes, green onions, black olives. Served with homemade tortilla chips.</i>	
<i>Artichoke Parmesan Crostini</i>	\$2.95
<i>Grape Tomatoes and Mozzarella Skewers</i>	\$2.75
<i>With basil pesto dipping sauce</i>	
<i>Chiles con Queso Dip and Fresh Tortilla Chips</i>	\$3.25