

Culinary WAVE Catering



Worldwide Cuisine
INSPIRED BY THE LIVING WATER

720-365-7410; 720-365-5515

Hors d'Oeuvres Party Menus

Minimum 20 persons; prices are per person

“An Elegant Affair”

\$15.55

Grape Tomatoes & Mozzarella Skewers

With basil pesto dipping sauce.

Mini Beef Wellingtons

Tender beef grilled and topped with mushroom & onion red wine duxelle, wrapped in puffed pastry then baked golden brown.

Spicy Duck & Pear Wontons

Served with spicy orange dipping sauce.

Jumbo Sea Scallops

Wrapped in bacon with ginger-garlic glaze.

Fresh Fruit of Life

An array of fresh seasonal fruits served with caramel dip, berry sauce & chocolate sauce.

“A Gathering of Friends”

\$14.50

Petite Cocktail Sandwiches

A plentiful array of meats & cheeses, relishes on mini croissants, herb rolls, panini bread & focaccia.

Fresh Bountiful Vegetable Basket, Served with ranch dip.

Mini Relleno Poppers

Hatch chilies mixed with cheddar & jackcheese, green onion & spices, wrapped in a crispy shell. Served with salsa rojo.

Hot Artichoke & Spinach Dip

A blend of cream cheese, Swiss & Romano cheeses & seasonings. Served with bread & crackers for dipping.

Yucatan Chicken Skewers

Chicken marinated in orange & lime with spices, grilled to perfection, served with mango tomatillo salsa.

“Celebrate Love & Life”

\$16.95

Antipasta Display

Meats & cheeses, assorted vegetables & olives, with sliced breads & assorted crackers.

Mini Mesquite Chicken & Apple En Croute

Grilled mesquite chicken breast blended with dill havarti cheese, green apples, wrapped in puff pastry & rolled in crushed almonds.

Fresh Fruit of Life

An array of fresh seasonal fruits served with caramel dip, berry sauce & chocolate sauce.

Crab Stuffed Mushrooms

Premium crab meat with cream cheese, bread crumbs, green onion & seasonings.

Vietnamese Beef Satay

Tender beef marinated in ginger, garlic & chilies, soy & honey. Served with a cilantro-mint rice wine dipping sauce.

“Happy Hours”

\$15.20

Cheese & Fruit Display

Assorted cheeses garnished with fresh seasonal fruits. Served with crackers.

Fresh Bountiful Vegetable Basket

Served with ranch dip.

Coconut Shrimp

Jumbo shrimp breaded in coconut flakes & seared golden brown. Served with orange plum dipping sauce.

Mini Chicken Cordon Bleu Puffs

Diced chicken mixed with ham, Swiss cheese & green onions, wrapped in puff pastry, baked golden brown. Served with Dijon cream.

New Mexico Pork Skewers

Strips of pork tenderloin marinated in green chilies, garlic & spices. Served with salsa rojo.