

Appetizer Menu

Everything from this menu is made with the utmost concern for high quality food. Each Appetizer is made fresh in house using the best ingredients available in the Colorado Market. Even our chips and dips are house made every day!

Recommendations: 3 to 4 pieces before dinner / 6 to 8 for a cocktail party / 11 to 13 for a dinner party

Display Platters:

1. Display of domestic and imported cheeses w/ crackers, crostinis, baguettes \$3.50/pp
2. Seasonal vegetable crudité's traditionally cut and served w/ assorted dipping sauces \$2.95/pp
3. Antipasto - cheese, salami, artichokes, roasted & cherry peppers, peperonchini, marinated mushrooms & olives \$4.75/pp
4. Idaho russet potato crisps hand cut and seasoned served with Mediterranean black olive tapenade for dipping \$1.75/pp
5. Tri-color tortilla chips freshly seasoned and served with wonderfully fresh pico de gallo & roasted poblano guacamole \$2.00/pp
6. Spread Duo - Egg plant caviar & roasted red pepper hummus served with house made grilled pita chips \$2.50/pp
7. Curried spinach and artichoke bread bowl dip with sliced baguettes \$35.00 serves 20
8. Stuffed & baked Italian bread loaf – filled with Italian meats & cheeses & sliced for portions \$35.00 serves 20
9. Baked brie and roasted garlic wheel – warm with roasted garlic spread and baked crostinis \$58.00 serves 20
12. Big Chill Seafood Station* - One of each item - \$12.50 pp *Market substitutions allowed*
 - NW Pacific oysters Littleneck clams New Zealand mussels
 - Jumbo gulf shrimp cocktail Scallop ceviche Snow crab claw

With cocktail sauce, mignonette sauce, basil mayonnaise, chef's sauce du jour, crostinis, capers, red onion & lemon wedges.
14. Mid-Eastern, Greek, Indian Dipping Station – \$2.00 pp – minimum 20 people
 - Spread - Tzatziki cucumber Dip - saffron, garbanzo, chive Dhal Spread - lentil, coconut, lemon
 - Pita Crisps – parmesan, herb, garlic Wontons - Crispy seasoned wedges
15. South of France Provencal Dipping Station - \$2.00 pp – minimum 20 people
 - Salsa – feta, balsamic, olive Dip – cannellini bean Relish – cherry tomato, cucumber, dill
 - Crostinis – parmesan, herb, garlic Bagel chips – grilled, seasoned
16. Tapas – \$4.25 pp – minimum 20 people
 - Empanadas – wild mushroom, ham, gruyere, tarragon Jumbo gulf shrimp garlicky hot
 - Baby artichoke salad – red pepper, garlic, coriander, olive oil Spanish deviled eggs - capers, imported olives
17. South of the Border – \$2.00 pp – minimum 20 people
 - Red Chile Salsa Poblano Guacamole Tomatillo Salsa
 - Blue, Red, Yellow Corn Tortilla Chips

Individual Dipping Bowls:

Minimum 10 people

1. Lemony Spinach & Feta Dip, Provencal herb crostinis 1.75 pp
2. Southwestern Sun-Dried Tomato & Roasted Red Pepper Dip, tri-color tortilla chips 1.50 pp
3. Roasted Garlic Cannelini Bean Puree, parmesan bagel chips 1.50 pp
4. Firey Exotic Fruit Salsa, tri-color tortilla chips 1.75 pp
5. Cucumber Raita, crisp pita bites 1.50 pp
6. Tomatillo Salsa, tri-color tortilla chips 1.75 pp
7. Anchoiade Dip with crudité's & breadsticks 1.75 pp
8. Spicy Yellow Dhal Dip, crisp pita bites 1.50 pp

Individual appetizers for buffet display or passing:

Minimum order may apply

1. Moroccan salmon skewers, grilled w/ an African citrus dipping sauce \$1.25
2. Taos Black Bean & Avocado Crostini \$1.50
3. Tabouleh Filled Cherry Tomatoes \$1.75
4. Broiled Asparagus, Roasted Sesame Sauce \$1.85
5. Wild Mushrooms in Parmesan Pepper Tartlets \$1.85
6. Shrimp Open-Faced Sandwich, green mayonnaise \$2.50
7. Tomato, Basil & Kalamata Tartlet \$1.75
8. Herbed Parmesan Polenta, Wild Mushroom Ragout \$1.75
9. New England Stuffed Clams Oreganato \$2.00
10. Smoked Salmon Parfait, chive oil, caviar \$2.50
11. New Zealand Green lip Mussels, orange-saffron cream \$2.00
12. Lobster – Mango Spring Roll, apricot vinaigrette \$3.00
13. Hamachi Tartare, hijiki, lime crème fraiche \$3.50
14. Spanish Chicken Empanadas \$1.75
15. Mousseline of Gorgonzola, aged port reduction, endive spear \$1.75
16. Confit Thai Duck rolls \$2.50
17. Spicy Tuna Cucumber Rolls \$2.50
18. Five Pepper Cheese Straws \$1.50
19. Crab Salad Profiteroles \$2.00
20. Parisienne Sausage in puff pastry, Dijon & honey emulsion \$2.00
21. Cucumber wheel of smoked scallops with horseradish cream \$2.50
22. Bocconcini “Nicoise” \$2.25
23. Seared rare Beef Filet Mignon, herbed horseradish cream, roasted garlic bruschetta \$3.00
24. Sweet & Spicy Asian Baby back Riblets \$2.75
25. Sherried Beets and Maytag bleu in endive leaves \$2.50
26. Chevre Tartlets, sweet Provencal peppers \$2.50
27. Balsamic white beans on bruschetta \$1.50
28. Indian Cumin Coconut Skewered Chicken \$1.75
29. Smoked Salmon Cream Cheese Cucumber Canapé \$2.50
30. Sesame crusted Chicken Salad Tea Sandwiches \$1.50
31. Lemony Crab Salad Tea Sandwich \$1.75
32. Curried Egg Salad Tea Sandwich \$1.50
33. Phyllo Triangles, Wild Mushrooms & Feta \$1.75
34. Seasonal cantaloupe melon wrapped in thinly sliced Italian prosciutto, tooth picked ready to eat \$1.50

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35. Seasonal fruit and berry kabobs with a minted yogurt dipping sauce \$2.50
36. Bordeaux poached pear stick with a creamy Maytag bleu cheese dipping sauce \$1.75
37. Montrachet goat cheese herb crostini - extra virgin olive oil, diced peppers, Provencal herbs \$1.75
38. Bruschetta traditional w/ marinated vine ripe tomatoes with fresh basil and balsamic reduction \$1.50
39. Bruschetta w/ chicken & forest mushrooms, Provencal herbs, tomatoes, extra virgin olive oil, garlic \$1.50
40. Bruschetta "Aix-en-Provence" style w/ Mediterranean vegetables, fresh herbs, olive oil, Turkish olives, \$1.50
41. Petite quiches your choice of 1. "A 'la Lorraine", 2. shrimp and crab, 3. spinach, 4. mushroom and bacon 5. three cheeses – Baked in homemade individual size pastry pies \$1.75
42. Gorgonzola cheese puff pastry – bite size pies \$1.5
43. Asian vegetable spring rolls – handmade and served with a sweet and hot dipping sauce \$2.00
44. Babaci's Yukon gold pierogi with sweet caramelized onion \$1.50
45. Sweet 'n' Hot "Thai" tofu diamonds \$1.25
46. Mushroom caps stuffed w/ Italian sausage & imported Fontina cheese, broiled, slightly crusty on top \$1.75
47. "Thai" satay of chicken or beef – Sweet and Tangy Thai dipping sauce \$1.25
48. Southwestern meatballs – hand rolled, chipotle-cilantro cream sauce – tooth picked, ready to eat \$1.25
49. Kansas City barbecue baby-back ribs, dry rubbed, hickory smoked, served with a tangy bbq sauce \$2.25
50. Prime Choice Sirloin cocktail sandwich with fresh basil mayonnaise \$2.25
51. Filet Mignon, grilled rare & thinly sliced with Basil Mayonnaise on petite rustic rolls \$3.25
52. Filet Mignon & Shitake skewers – cabernet marinated, char grilled \$2.00
53. Smoky Ham and Roasted Red Bell Pepper cream cheese rolled together into finger ready roulades \$1.25
54. New Zealand Lamb Chops, Frenched, grilled, perfumed w/ rosemary & thyme \$3.75
55. "Taos" spiced Pork Tenderloin served on a toasted crostini w/ chipotle mayonnaise \$2.00
56. Puffed Pastry filled with tarragon perfumed chicken and forest mushrooms \$1.75
57. Jumbo sea scallop "Rumaki" – skewered & grilled, maple glazed, bacon wrapped & baked until crisp \$2.00
58. "Gravlax" (fresh dill cured salmon) - w/ savory mustard sauce on house Jewish rye toast points \$1.50
59. Five peppercorn encrusted yellow fin tuna skewered and grilled w/ a wasabi glaze \$2.00
60. Sashimi yellow fin tuna & avocado skewer – served with a shoyu and wasabi dipping sauce \$2.00
61. Ahi tuna tartar – with capers, shallots, Dijon and served on a baked crostini \$2.50
62. Jumbo Gulf shrimp, cocktail style w/ house cocktail sauce or tangy "southwestern" cocktail sauce \$2.25
63. Jumbo Gulf shrimp, skewered & grilled Mediterranean style \$2.25
64. Jumbo Gulf shrimp "Rumaki" – wrapped in hickory smoked bacon and baked crisp \$2.50
65. Thai shrimp spring rolls with sweet & spicy hoisin dipping sauce \$2.00
66. Maryland blue crab - cream cheese, chives baked in a delicate French puff pastry \$2.00
67. Crab Cakes – Maryland blue crab baked silver dollar size with chipotle mayonnaise \$2.00
68. Sweet jumbo lump crabmeat salad served individually on portion slices of seedless English cucumber \$2.00

Purple Avocado Catering is a full service catering business with over 10 years experience serving the Denver Metro Area.

Please visit our website at www.purpleavocadocatering.com for a listing of all of our services and menus.

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