



Bruschetta Platter Choose four items Per Platter \$30.00

BRIE | Apples | Local Jam
SWEET RICOTTA | Dates | Agave Syrup
FRANGELICA | Nutella Hazelnut Spread | Crema Dulce
SMOKED | Egg Salad El Diablo | Capers
RED PEPPER HUMMUS | Spicy Chipotle Chile | Cool Sour Cream
RIPE TOMATO | Salsa Sofrito
WARM ARTICHOKE | Creamy Cheese | Spinach | Queso Blanco
OLIVE TAPANADE | Goat Cheese
ROASTED VEGETABLES | Goat Cheese
CILANTRO HUMMUS | Green Onions | Salsa Verde Pesto
AVOCADO | Three Bean Salsa | Cotija Cheese | Vinaigrette
HEARTS OF PALM | Salsa Verde Pesto
ROASTED EGGPLANT | Creole Seasoned | Creole Ranch
BLT | Crispy Crumbled Bacon | Diced Tomato | Romaine | Lime Mayonesa
FRESH MOZZARELLA | Roasted Red Peppers
CHICKEN SALAD | Grilled Chicken Breast | Raspberry Mayo | Dried Cranberries

Cold Marinated Shrimp Ceviche. \$40.00

Elegant Mixture of Shrimp, Green Onions and Tomato in Crispy Wonton Cups

Salmon Cucumber Cups \$40.00 (There is also a Chicken Salad Version)

Smoked Salmon over Creamy Cilantro Cream Cheese in Cucumber Cups

Queso Blanco con Tomates de Uvas y Basil \$30.00

Fresh Mozzarella with Grape Tomatoes served with Basil on a stick

Sausage & Peppers \$40.00

Seasoned Sausage Served with Fresh Green Peppers individually on a stick

Salad Selection Mini Cups or 1/2 Bowls \$32.00

ADIOS VERANO “Goodbye Summer”

Baby Spinach | Amish Bleu Cheese | Cranberries | Green Apples | Glazed Almonds | Mandarin Oranges |
Vinaigrette |

CÉSAR RODRIGUEZ

Hearts of Romaine | Grilled Chicken | Tortilla Crisps | Spicy Chipotle César Dressing | Parmesan Jack |

CHOPPED SALAD “Lo Santo”

Romaine | Avocado | Three Beans | Fresh Corn | Local AZ Jack Cheese | Cotija Cheese | Creole Ranch Dressing

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CHIQUITO

Mixed Green House Salad | Carrots | Tomatoes | Blasamic Vinaigrette or Creole Buttermilk Ranch |