



APPETIZERS OF MEXICO

CHIPOTLE CRAB CAKES

Breaded Crab Meat, Onions, Peppers, and Chipotle Aioli

MINI TAMALES

Chicken and Jack Cheese or Jalapeno, Corn and Cheese served with Green Sauce

MINI CHIMICHANGAS

Vegetarian Delight, Bean & Cream Cheese

MEXICAN BRUSCHETTA

Diced Avocados, Grape Tomato, Queso Fresco, Cilantro, Red Onion, & Fresh Squeezed Lime. Served with Flour Chips

BACON SHRIMP SKEWERS

Bacon wrapped Prawns stuffed with Cheese, deep fried & served on a wooden skewer

FRESH VEGETABLES

Broccoli, Carrots, Cherry Tomatoes, Celery, Cauliflower, Red Bell Pepper, and Cucumber, Served with a Cilantro Ranch Dip

COCONUT PRAWNS

Served with a Tamarind Chipotle Sauce

FAJITA SKEWERS

Choose Two: Beef, Chicken, or Vegetable Skewers Served with Chipotle Aioli
– Shrimp Add 1 Per Person –

MINI FLAUTAS

Stuffed with Jack Cheese and Chicken

TROPICAL CEVICHE BOWL

Tiger Shrimp cured in Citrus Juices, Mixed with Diced Watermelon, Mango, and Pineapple

GUACAMOLE BOWL

Ripe Avocado, Diced Tomatoes, Onions, and hints of heat from Jalapeno Chiles
– Includes Corn Chips –

HORS D'OEUVRES SUGGESTIONS

Cocktail Hour (1-2 Hours)

3-5 items per guest

Appetizer Lunch (2-4 Hours)

6-7 items per guest

Appetizer Dinner (4-6 Hours)

8-12 items per guest