



HORS D'OEUVRES & APPETIZERS

A sample of our signature hors d'oeuvres:

PASSED APPETIZERS

pulled pork corn arepa | red chile jus, queso fresco (gf)

jasmine tea-cured salmon canapé | dill creme fraiche, cucumber round

warm polenta cake | sun-dried tomato tapenade, feta (gf)

coffee & chile rubbed pork tenderloin canapé | seven pepper jelly, chevre, micro greens, yucca chip

roasted beet & goat cheese canapé | crostini

lamb kubideh | raita

burrata crostini | Three Leaf Farm arugula pesto, pistachios, roasted tomato, Huckleberry tea -balsamic reduction

mini artichoke purses | puff pastry

spanish shrimp tapas | garlic, olive oil, parsley, lemon, red chili flakes, red pepper coulis (gf, df)

caprese skewers | mozzarella, sun-dried tomato, artichoke heart, basil, balsamic (gf)

crispy sausage & mozzarella arancini | fried risotto ball, sausage, mozzarella, sage

fresh ahi tuna poke | wakame salad, sesame seeds, wonton crisp (gf)

bacon wrapped, chorizo stuffed sates (gf)

STATIONED APPETIZERS

charcuterie board | prosciutto, finnochiona, artisanal cheeses, white bean hummus, house made pickles, crostini (gf)

artisanal fruit & cheese board | seasonal chutney, roasted mixed nuts, crusty bread (gf)

mediterranean platter | hummus, assorted olives, vegetable crudite, marinated mozzarella balls, flat bread (gf)

poblano & asadero empanadas | red pepper coulis

spicy asian pork meatball

indian samosas | mango chutney

korean barbeque ribs (gf)

CONTACT US

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While we strive to provide accuracy, we reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to market conditions. For a full, up-to-date menu and a personalized quote, please contact an Event Specialist. We'd love to work with you on your next event!

