

PASSED APPETIZERS: Are priced per dozen and require a minimum order of two dozen per selections unless otherwise noted.
BUFFET APPETIZERS: Are priced per tray and each tray serves 25 guests. ALL APPETIZERS may be added to any menu package but are not available a la carte. Sales tax and service charges are additional and all prices are subject to change.

Buffet Appetizers – *tier one*

Hand Carved Colorado Smoked Salmon, garnished with Sliced Cucumbers & Fresh Lemon served with Homemade Focaccia Flatbread and Assorted Gourmet Crackers

Chilled Cocktail Shrimp with Fresh Lemon & Homemade Cocktail Sauce

Antipasto Platter with Italian Meats, Cheeses, Marinated Olives & Roasted Peppers served with Crostini, Focaccia Chips & Sliced French Bread

Buffet Appetizers – *tier two*

Imported and Domestic Cheese Board with a Homemade Torta Fromaggia, topped with Chopped Walnuts and surrounded by Cheddar, Baby Swiss, Pepper Jack, Brie and Smoked Gouda Cheeses served with Assorted Gourmet Crackers, and Focaccia Flatbread

Baked Goat Cheese smothered with Homemade Marinara Sauce garnished with Sautéed Almonds & served with Parmesan Crostinis & Focaccia Flatbread

Baked Brie topped with Apricot Preserves and Toasted Pecans

Freshly Sliced Seasonal Fruit

The Vegetable Patch with Market Fresh Veggies and Ranch Vinaigrette Dip

Grilled and Chilled Vegetable Platter with Balsamic Dipping Sauce

Roasted Mediterranean Hummus Topped with Toasted Pine Nuts and served with Warm Crusted Pita Triangles, Cucumbers, Baby Carrots & Crisp Celery

Roasted Tomato Salsa with Fresh Cilantro, Onions & Jalapeno Peppers served with Crispy Tortilla Chips

Southwestern Fiesta Dip with our blend of Guadalajara Spices, Guacamole, Sour Cream, Tomatoes, Scallions, Black Olives, Cheddar and Jalapeno Cheese served with Crispy Tortilla Chips

Buffet Appetizers – *tier two continued*

Spinach and Artichoke Alfredo Casserole, blended with Alfredo Cheese Sauce and baked with Parmesan Cheese served with Garlic Crostini and Focaccia Flatbread

Southwestern Chicken or Beef Tortilla Spirals with Cilantro, Roasted Peppers and Chihuahua Cheese

Tortilla Wrap Spirals rolled with Black Bean Hummus and stuffed with Fresh Vegetables

Crispy Breaded Baby Calamari, Lightly Fried to Perfection and served with Chipotle Pepper & Horseradish Cocktail Sauces

Louisiana Style Buffet Size Crabcakes with Chipotle Pepper Sauce

Marinated Mushroom Caps stuffed with Spinach, Seasoned Beef or Mozzarella Cheese; baked with our Homemade Marinara Sauce

Cheese Ravioli Al Forno

Batter Dipped & House Broasted Chicken Wings Choose: BBQ, Teriyaki, Garlic Oregano, Plain or Buffalo Style

Mini Meatballs made from scratch & smothered with Homemade Marinara or Teriyaki Sauce

Turkey-Artichoke-Sundried Tomato-Mozzarella Panini

Basil Chicken-Romaine Lettuce-Tomato-Provolone Panini

Grilled Vegetable Panini

Mini Ham, Turkey & Roast Beef Sandwiches on Freshly Baked Breads

Grilled Italian Sausage with Roasted Peppers and Marinara Sauce

Passed Appetizers – *tier one*

- Char-grilled Baby Lamb Chops with Mint Jelly
Garlic Toasted Crostini with Tenderloin of Beef with Horseradish Crème Fraiche
Jumbo Fantail Shrimp with Homemade Cocktail Sauce
Colorado Honey Smoked Salmon Wraps with Herbed Cream Cheese, Cilantro & Roasted Peppers
Colorado Honey Smoked Salmon atop a Mini Potato Pancake with Sour Cream & Chives
Maple Leaf Grilled Duck Pot Stickers atop a bed of Japanese Noodles with Teriyaki Sauce in a mini Chinese take-out Container with Chopsticks
Chicken Pot Stickers on a bed of Toasted Sesame Noodles with Peanut Sauce in a mini Chinese take-out Container with Chopsticks

Market Price

(5 dz. min.)

Passed Appetizers – *tier two*

- Sun-dried & Plum Tomato Bruschetta drizzled with Basil Oil
Confetti of Roasted Pepper Bruschetta with Melted Goat Cheese
Artichoke Fritters stuffed with Boursin Cheese
Mushroom stuffed Toasted Ravioli with Garlic, Olive Oil & Shaved Parmesan
Santa Fe Tartlettes with Taco Seasoned Ground Beef & Chihuahua Cheese
Mini Potato Pancakes with Caramelized Apples
Bite Size Burgers on Fresh Mini Sesame Buns (*with cheese add 3.*)
Bacon Wrapped Scallops with Apricot Chutney
Pan Seared Scallops with a Citrus Aioli
Crispy Garlic Oregano Shrimp
Buffalo Sauced Breaded Shrimp with Bleu Cheese dipping Sauce
Mini Wild River Salmon Cakes with Citrus Aioli
Mini Louisiana style Crabcakes with New Orleans Remoulade Sauce

Passed Appetizers – *tier two continued*

Skewers

- Teriyaki Chicken with Thai Peanut & Sesame Sauce
Beef Satay with Szechuan Peanut Sauce
Gnocchi Pillows filled with Portabella Mushrooms served with Marinara Sauce
Gnocchi Pillows al forno with Spinach & Asiago Cheese
Caprese Skewers; Tomatoes, Fresh Mozzarella & Basil with a Balsamic Dressing

Crispy Wonton Purses

- Roasted South of the Border Chicken and Fresh Cilantro
Pekitoe Crab & Herbed Cream Cheese
Basil Meatballs & Sundried Tomatoes

Savory Filo Cups

- Brie Cheese, Apricot Preserves & Caramelized Walnuts
Spinach, Mushrooms & Fontinella Cheese
Southwest Chicken with Cilantro, Guacamole & Tortilla Strips
Thai Chicken Salad

Marcello's Razor Thin Gourmet Flatbreads

... also available with Whole Wheat Crust!

Margarita – Plum Tomatoes, Mozzarella Cheese, Roasted Garlic Oil & Fresh Basil

Florentine – Spinach & Roasted Garlic with Mozzarella Cheese brushed with Aglio Olio

Tuscan – Sliced Red Onion, Gorgonzola Cheese and Caramelized Walnuts

Sicilian – Roasted Peppers, Marinara, Goat Cheese & Fresh Basil with Toasted Almonds

Marcello's Famous Gourmet Pizza Wedges

- Spinach & Mushroom
Thai Chicken
Crispy Eggplant Parmesan
BBQ Chicken with Red Onion
Plum Tomato & Four Cheese