



WILD AGAVE




CATERING & EVENTS

ESTD

2023

**Hors D'oeuvres**



# Cold Hors D'oeuvres

price per dozen, minimum 2 dozen unless noted

## TORTILLA CUPS \$20

FILO CUP STUFFED WITH SPICY CHICKEN SALAD AND TOPPED WITH AVOCADO RANCH DRESSING

## CEVICHE CUP \$28

COCKTAIL SHRIMP, CITRUS FRUIT, LIME JUICE, SERVED WITH TORTILLA CHIPS IN A SHOT GLASS

## JUMBO COCKTAIL SHRIMP \$20

*MINIMUM 5 DOZEN*

SERVED WITH LEMON WEDGES AND COCKTAIL SAUCE

## AHI TUNA SKEWER \$29

AHI TUNA, FRESH PINEAPPLE DRIZZLE WITH A SPICY AIOLI

## GUACAMOLE AND CHIPS \$13

HOMEMADE GUACAMOLE SERVED WITH TORTILLA CHIPS IN A SHOT GLASS

## TACO SHOT \$27

*MINIMUM 5 DOZEN*

7 LAYER TACO DIP IN A SHOT GLASS, SERVED WITH TORTILLA CHIPS

## TEQUILA LIME GRILLED SHRIMP \$30

SHRIMP MARINATED IN TEQUILA & LIME, SKEWERED & GRILLED, SERVED CHILLED

## MEAT AND CHEESE SKEWERS \$17

SUMMER SAUSAGE AND ASSORTED CHEESE CUBES ON A BAMBOO PICK

## FRESH FRUIT SKEWERS \$17

PINEAPPLE, GRAPES, AND MELON SKEWERED ON A BAMBOO PICK

## VEGGIE STRIP CUPS WITH RANCH \$18

THIN SLICED PEPPERS, BABY CARROTS, AND SNAP PEAS SERVED WITH A DOLLOP OF RANCH IN A SHOT GLASS

## BRIE & FRUIT SKEWERS \$18

CUBED BRIE, GRAPES AND APPLE CHUCKS SKEWERED ON A BAMBOO PICK

## BRUSCHETTA CUPS \$16

FILO CUPS FILLED WITH HOMEMADE BRUSCHETTA

## SMOKED SALMON CRUSTINI \$19

SMOKED SALMON WITH DILL MOOSE SERVED ON A CRUSTINI

## ASSORTED SUSHI \$16

CALI ROLLS AND VEGGIES ROLLS

## ANTIPASTA SKEWERS \$17

FRESH MOZZARELLA, TOMATO, OLIVE AND TORTILLA ON A BAMBOO PICK WITH A BALSAMIC DRIZZLE

# Hot Hors D'oeuvres

price per dozen, minimum 2 dozen unless noted

**LOLLIPOP LAMB CHOPS \$36**

BABY LAMB CHOPS, SEASONED, GRILLED  
SERVED WITH A MINT JELLY SAUCE

**BBQ PULLED PORK SLIDERS \$30**

SLOW COOKED PORK, SEASONED AND  
SMOTHERED IN BBQ.  
SERVED ON A FRESH BUN

**COCONUT SHRIMP**

*MINIMUM 5 DOZEN*

HEAND BREADED COCONUT SHRIMP  
SERVED WITH AN ORANGE MARMALADE

**PHYLLO CRAB CUP \$29**

SNOW CRAB, ASIAGO AND CREAM CHEESE  
STUFFED INTO A PHYLLO CUP

**BOURBON BBQ MEATBALLS \$17**

MINI MEATBALLS SMOTHERED IN A  
HOMEMADE BOURBON BBQ SAUCE

**MEDITERRANEAN CHICKEN SKEWERS \$20**

SEASONED AND GRILLED CHICKEN  
BREAST SKEWERED AND WITH GREEN  
PEPPER AND RED ONION

**GRILLED PEPPER & SAUSAGE SKEWER \$20**

SERVED WITH MARINARA SAUCE

**BLACK ANGUS \$24**

GRILLED BLACK ANGUS SLIDER TOPPED  
WITH CHEESE, LETTUCE AND TOMATO

SERVED ON A FRESH BUN

**PRIME RIB SLIDER \$29**

SLOW COOKED PRIME RIB, TOPPED WITH  
BEER BRAZED ONIONS

SERVED ON A FRESH BUN

**BACON WRAPPED WATERCHEST NUTS \$18**

CRISP WATER CHESTNUTS, WRAPPED IN  
BACON AND GLAZED IN OUR HOMEMADE  
TERIYAKI SAUCE

**BAKED BRIE CUPS \$18**

WARMED BRIE TOPPED WITH FRUIT  
PRESERVES. SERVED IN A PHYLLO CUP

**TOMATO SOUP SHOOTERS \$19**

TOMATO BISQUE SERVED IN A SHOT  
GLASS WITH A GRILLED CHEESE TOASTY

**STUFFED MUSHROOMS \$19**

STUFFED WITH PANKO CRUMBS, HERBS,  
AND CHEESE

**TEQUILA LIME WINGS \$19**

ROTISSERIE COOKED CHICKEN WINGS IN  
TEQUILA LIME SEASONING