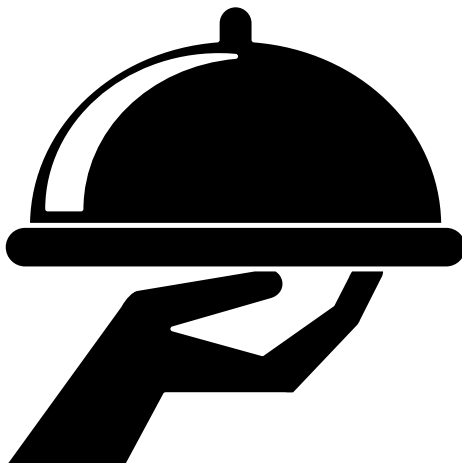


# HORS D'OEUVRES



Appetizers are the perfect prelude to any event. At Jessica's Cucina, we have a variety of options to help you create the perfect start to any kind of event or choose several to make a whole meal of small bites. All appetizer portions have been figured for 2.25 servings per person.

# COLD HORS D'OEUVRES

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## DOMESTIC CHEESE PLATTER **GFA**

Cheddar, Colby, Colby Jack, Monterey Jack.  
Includes Cracker Assortment.

\$2.50 per person.

\*Add Summer Sausage to any Cheese Platter for \$0.75 per person.

\*Gluten-Free Crackers available for an additional charge.

## ARTISAN CHEESE PLATTER **GFA**

Artisan Cheeses, a range of aged, hard and soft cheeses,  
including sharp and mild flavors. Includes Cracker Assortment.

\$2.80 per person.

\*Gluten-Free Crackers available for an additional charge.

## ANTI PASTA PLATTER **GF**

Assorted Cured Meats, Assorted Mediterranean Olives, Assorted  
Peppers and Dried Fruits.

\$3 per person.

## GRANDE PLATTER **GFA**

Artisan Cheese Platter with Anti Pasta Platter

\$5 per person.

\*Gluten-Free Crackers available for an additional charge.

**VE** VEGAN

**V** VEGETARIAN

**GF** GLUTEN FREE

**GFA** GLUTEN FREE AVAILABLE

# COLD HORS D'OEUVRES

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## ROASTED PEPPER HUMMUS **GFA** **VE**

Slow roasted Peppers, Garlic and Chickpeas served with homemade Pita chips lightly dusted with Sea Salt.

\$2.00 per person.

\*Gluten-Free Crackers available for an additional charge.

## SUNDRIED TOMATO OLIVE TAPENADE **GFA** **VE**

Served with Toasted Garlic Crostinis.

\$2.75 per person.

\*Gluten-Free Crostinis available for an additional charge.

## BLACK BEAN & ROASTED CORN SALSA OR TRADITIONAL SALSA **GF** **VE**

Slow-cooked Black Beans with roasted Corn in Chipotle seasoning, Diced Tomatoes, Onions, Chives and Cilantro, served with Tortilla Chips.

\$2.00 per person.

## BRUSCHETTA **GFA** **VE**

Fresh Tomatoes, Basil, and Onion, served on a Toasted Garlic Crostini and drizzled with Honey Balsamic.

\$2.50 per person.

\*Gluten- Free Crostinis available for an additional charge.

# COLD HORS D'OEUVRES

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## CAPRESE SKEWERS **V** **GF**

Fresh Basil, Mozzarella, and Tomatoes skewered together with our House Honey Balsamic drizzled over.

\$2.25 per person

## ROASTED PEPPERS AND TUNA ROLLS **GF**

Slow roasted Peppers wrapped around Tuna seasoned with Herbs and Spices.

\$3.25 per person.

## CEVICHE **GF**

Light & Savory mix of Shrimp, Scallops, Cucumber, Onion, Cilantro, Tomato, Pepper, Avocado tossed in a light Citrus Marinade. Served with Tortilla Chips.

\$3.75 per person.

## TARRAGON OR CHIVE STUFFED SHRIMP **GF**

Large Shrimp stuffed with a Cream Cheese and Tarragon or Chive filling.

\$5.00 per person.

# COLD HORS D'OEUVRES

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## VEGETABLE TRAY **GF** **VE**

Carrots, Celery, Cucumbers, Radish, Bell Peppers, Cauliflower, and Broccoli. Includes Ranch Dressing.

**\$2.80 per person.**

\*Other dips are listed below and are available for an additional fee.

## VEGETABLE MEDLEY DIP **V**

Whipped Cream Cheese with minced Vegetables and Savory Seasoning.

**\$0.75 per person.**

## CREAMY HERB DILL DIP

Sour Cream and Cottage Cheese mixed with Chives, Dill, and Zesty Seasoning.

**\$0.75 per person.**

## CHICKEN PÂTE **GFA**

Creamy Garlic and Sage Chicken Pâté served over Garlic Crostinis and topped with Fresh Parsley.

\$3 per person.

\*Gluten-Free Crostinis available for an additional fee.

## FRUIT PLATTER **VE** **GF**

Beautifully displayed Fresh Seasonal Fruit.

\$2.80 per person.

## LOX & CREAM CHEESE **GFA**

Salmon served with our House Cream Cheese & Chive Spread, English Cucumbers, Onion, Fresh Tomatoes, Fresh Greens, and Capers. Served with Bagels.

\$2.80 per person.

\*Gluten-Free Bagels available for an additional fee.

# HOT HORS D'OEUVRES

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## ESCARGOT **GFA**

Escargot baked in a Savory Garlic Butter and Pesto sauce; Served with Toasted Garlic Crostinis.

\$2.75 per person.

\*Gluten Free Crostinies available for an additional fee.

## PARMESAN AND RICOTTA STUFFED ZUCCHINI **V**

Tenderly Baked Zucchini stuffed with Parmesan, Ricotta, Bread Crumbs and Herbs; served with Marinara for dipping.

\$2.80 per person.

## PANKO & POTATO DILL CRAB CAKES

Tender Crab Meat, Cream Cheese, Dill, Chives, Fresh Herbs, Finely Shredded Potatoes and Panko bread crumbs; served with a Chipotle Mayo.

\$3.00 per person.

## STEAK CROSTINIS **GFA**

Tender marinated Steak, Cherry Tomatoes, and Italian Parsley served on top of Cream Cheese & Chive spread on Toasted Crostini Bread.

\$3.00 per person.

\*Gluten Free Crostinis available for an additional fee.

# HOT HORS D'OEUVRES

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## EGGPLANT FRITTERS **V**

Fresh Eggplant, Italian Parsley, Herbs, Feta Cheese and Parmesan Cheese baked together to make the perfect fritter; served with Tzatziki Sauce for dipping.

\$2.80 per person.

## MINI ROASTED VEGETABLE FRENCH BREADS **V**

Cream Cheese and Herbs over Freshly Baked Crunchy French Bread topped with a variety of Roasted Vegetables.

\$2.25 per person.

## BAVARIAN PRETZELS & JALAPENO BEER CHEESE SAUCE **V**

Warm Soft Pretzel Sticks served with our Jalepeño and Beer Cheese, made with Tribute's Ghost Light Amber Beer.

\$2.75 per person.

## EDAMAME **VE** **GF**

Warm Soybean Pods tossed Sea Salt, Oil, and Tomatoes.

\$2.00 per person.



# HOT HORS D'OEUVRES

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## SEMOLINA GNOCCHI **V**

Semolina Flour dough sliced and baked with a Parmesan and Romano Butter Sauce.

\$2.25 per person.

## JALAPENO POPPERS **GF**

Jumbo Jalapeños stuffed with Cream Cheese and Chives, wrapped in Bacon. Served with Ranch.

\$3.00 per person.

## CHICKEN WINGS **GF**

Tasty Baked Wings, Tossed in your choice of sauce: Mild, Medium, Hot Sweet Orange & Tangy BBQ, or Smokey Garlic BBQ.

\$2.25 per person.

## SPINACH STUFFED MUSHROOMS **GF** **V**

Spinach, Ricotta, and Parmesan stuffed Portabella Mushrooms.

\$2.75 per person.

# HOT HORS D'OEUVRES

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## LIL' SMOKIES **GF**

Cocktail Wieners cooked in our Smoky Garlic BBQ Sauce.

\$2.50 person.

## ITALIAN MEATBALLS **GF**

Homemade Parmesan and Parsley blended meatballs cooked in a robust Pizzaiola sauce.

\$2.75 per person.

## PROSCIUTTO & ASPARAGUS PASTRIES

Buttery and flaky puff pastry stuffed with prosciutto and asparagus cream cheese filling.

\$3.00 per person.

## RATATOIULLE **V** **GFA**

Traditional ratatouille with Zucchini, Eggplant, Tomatoes, Peppers, Onions, and Herbs over Garlic Crostinis with Gorgonzola crumbles.

\$2.50 per person.

\*Gluten-Free Crostinis available for an additional fee.

## BROILED MUSSELS

Broiled Mussels topped with Sweet Peppers, Tomatoes, Garlic, Bread Crumbs, White Wine, and Parmesan.

\$2.75 per person.

## SHRIMP CANAPES **GF**

Smoked Paprika, Lime, and Cumin Seasoned Shrimp Served with Guacamole on an English Cucumber.

\$5.00 per person.

