

COLD HORS D'OEUVRES

ARTISAN CHEESE PLATTER

*Select four Artisan Cheeses

Combination of aged hard and soft cheeses, including sharp & mild flavors.

\$70 for 25 people

DOMESTIC CHEESE PLATTER

Cheddar, Colby, Colby Jack, Monterey Jack

\$50 for 25 people

*Add Sausage or Beef to any Cheese Platter for an additional charge.

*All Cheese platters include Cracker assortment.

ANTI PASTA PLATTER

Prosciutto, Salami variety, Assorted Mediterranean Olives, Assorted Peppers, Dried Figs, Apricots and Dates served on a Bed of Baby Arugula.

\$95.00 for 25 people

JESSICA'S CUCINA

COLD HORS D'OEUVRES

ROASTED CHICKPEAS

Lightly Seasoned with Sea Salt and Dill

\$15 for 25 people

SUNDRIED TOMATO OLIVE TAPENADE

Served with Toasted Garlic Crostini's.

\$45 for 25 people

BLACK BEAN & ROASTED CORN SALSA/TRADITIONAL SALSA

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

\$48 for 25 people

JESSICA'S CUCINA

COLD HORS D'OEUVRES

STUFFED CHERRY TOMATOES WITH PESTO

Fresh Basil, Romano Cheese, toasted Pine Nuts and Herbs stuffed inside Cherry Tomatoes.

\$45 for 25 people

ROASTED PEPPERS AND TUNA ROLLS

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

\$75 for 25 people

CEVICHE

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

\$90.00 for 25 People

TARRAGON STUFFED SHRIMP

Large Shrimp stuffed with a Cream Cheese and Tarragon filling.

\$125 for 25 people
JESSICA'S CUCINA

COLD HORS D'OEUVRES

FIRE ROASTED PEPPER HUMUS

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

\$45 for 25 people

CHICKEN PÂTÉ

Creamy Garlic and Sage Chicken Pâté served over Garlic Crostini's and topped with Fresh Basil.

\$75 for 25 people

VEGETABLE MEDLEY DIP

Whipped Cream cheese with minced vegetables and savory seasoning. Ranch dressing included, Additional dips available.

\$15 for 25 people

COLD HORS D'OEUVRES

VEGETABLE TRAY

Carrots, Celery, Cucumbers, Radish, Bell Peppers,
Cauliflower, and Broccoli.

\$70 for 25 people

CREAMY HERB DILL DIP

Sour Cream and Cottage Cheese mixed with Chives, Dill and zesty
seasonings

\$15 for 25 people

FRUIT PLATTER

Beautifully displayed Fresh Seasonal Fruit.

\$70 for 25 people

JESSICA'S CUCINA

HOT HORS D'OURVRES

ITALIAN MUSSELS

Baked Mussels in White Wine, Parsley, Parmesan Cheese,
Butter and Garlic.

\$90.00 for 25 People

ESCARGOT

Escargot baked in a Savory Garlic Butter and Chive sauce; Served with
Toasted Garlic Crostini's.

\$50 for 25 people

PARMESAN AND RICOTTA STUFFED ZUCCHINI

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

\$70 for 25 people

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 Mayonnaise.

\$75 for 25 people

JESSICA'S CUCINA

HOT HORS D'OURVRES

EGGPLANT FRITTERS

Fresh Eggplant, Italian Parsley, Herbs, Feta Cheese, and Parmesan Cheese baked together to make the perfect fritter; Served with Chianti Marinara for dipping.

\$75 for 25 people

BRUSCHETTA

Fresh Tomatoes diced with Basil, Fennel, Olive Oil, Onion, Mozzarella served on a Toasted Garlic and Basil Crostini.

\$60 for 25 people

MINI ROASTED VEGETABLE FRENCH BREADS

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

\$60 for 25 people

HOT HORS D'OURVRES

SEMOLINA GNOCCHI

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

\$60 for 25 people

CHICKEN WINGS

Tender Baked Wings, Tossed in your choice of sauce: Mild, Medium, Fire Buffalo Sauce, Sweet Orange & Tangy BBQ, Smokey Garlic BBQ, or Hot Chipotle BBQ Sauce.

\$65 for 25 people

SPINACH STUFFED MUSHROOMS

Portabella Mushroom Caps marinated and sautéed, then stuffed with Spinach, Green Onions, Herbs, and a Romano and Ricotta Cheese blend.

\$70 for 25 people

HOT HORS D'OURVRES

LIL' SMOKIES

Cocktail Wieners cooked in a Smokey Garlic BBQ Sauce.

\$60 for 25 people

ITALIAN MEATBALLS

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

\$60 for 25 people

PROSCIUTTO & ASPARAGUS STUFFED PASTRIES

Asparagus sautéed in a Balsamic Reduction, Prosciutto, and Gorgonzola Cheese, stuffed in a thin Buttery Filo Dough.

\$70 for 25 people

GRILLED HAM & MELON SKEWERS

Grill Ham, Cantaloupe and Pineapple with a Brown Sugar and Honey Reduction sauce.

\$65.00 for 25 people

JESSICA'S CUCINA