

Appetizer Menu

Every appetizer is made fresh in house using the best ingredients available in the Colorado market.
Even our chips and dips are house made every day!

Recommendations: 3 to 4 pieces before dinner/5 to 7 for a cocktail party/8 to 12 for a dinner party

Displays and Dips

Minimum of 10 servings per selection, please.

Extensive array of domestic and imported cheeses, varietal crackers, house baguettes **\$4.25pp**

Anitpasto display, Italian meats, cheeses, marinated peppers, artichokes,
olives, cherry peppers, crostinis **\$5.45 pp**

Assorted Cocktail Sandwiches including roast sirloin and Cheddar, turkey and Gouda, curried chicken salad;
garnished with crisp lettuce and tomato **\$29.00/dozen**

Seasonal Vegetable Crudites, spectacular assortment with two dipping sauces **\$2.95 pp**

Avocado Sashimi and Tobiko, wonton crisps **\$2.75 pp**

Idaho Russet Potato Crisps, hand cut and seasoned,
served with Mediterranean black olive tapenade for dipping **\$2.45 pp**

Chile con Queso served warm with tri-color chips **\$2.65 pp**

Curried Spinach and Artichoke Bread Bowl Dip with sliced baguettes **\$38.95 serves 20**

Tri-Color Tortilla Chips freshly seasoned and served with wonderfully fresh Adobo salsa and
roasted poblano guacamole **\$2.50 pp**

Apricot Glazed French Brie wrapped in puff pastry,
served warm with crunchy house baguette **\$54.00 serves 20**

Stuffed and Baked Italian Bread Loaf filled with Italian meats and cheeses
and sliced for portions **\$37.50 serves 25**

Spread Duo eggplant caviar and roasted red pepper hummus
Served with house made grilled pita chips **\$2.65 pp**

Southwestern Sun-Dried Tomato and Roasted Red Pepper Dip, tri-color tortilla chips **\$2.65 pp**

Please Turn Over for More Selections

PURPLE AVOCADO

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Phone: 303-725-9050

sales@purpleavocadocatering.com

Fax: 303-467-9998

Cuban Black Bean Dip with Fried Plantains \$2.75 pp

Exotic Tofu-Avocado-Tahini Dip with house potato crisps \$2.65 pp

Build-Your-Own Sliders – a fun twist on the traditional, these mini gems come with our house baked slider buns and your selection of the following:

Sirloin and Sweet Onion Burger \$27.00 per dozen

Sweet and Spicy Asian Salmon Burger \$30.00 per dozen

BBQ Pulled Pork \$24.00 per dozen

“Rosanne’s” Loosemeat \$25.00 per dozen

Siracha Turkey Burger \$26.00 per dozen

and are finished off with all of the appropriate garnishes and sauces

Order Each Selection by the Dozen, Please

Individual Appetizers

Priced Per Dozen

Meat and Game

Gyoza "Banzai" \$22.00

Raspberry-Siracha BBQ Baby Back Ribs \$27.80

"Taos" Spiced Pork Tenderloin, crostini, chipotle mayonnaise \$23.00

Spanish Chicken, Olive, Tarragon Empanadas \$23.50

Parisienne Sausage in Puff Pastry, home Dijon emulsion \$23.00

Wild Mushroom and Bacon Quiche \$26.80

Balsamic Filet Mignon/Shittake Mushroom Stix \$36.80

Rare Roasted Sirloin on Petite Rolls, basil mayonnaise \$39.00

Colorado Lamb Chops, off the grill, rosemary, basil, thyme, extra virgin olive oil \$64.80

Kansas City-Style Spare Ribs, 15-spice rub, hometown BBQ sauce \$26.30

Bruschetta with Grilled Chicken and Forest Mushrooms, Provencal herbs,
tiny vegetables, extra virgin olive oil \$23.40

Spicy Italian Sausage, Mozzarella, Fresh Basil Stuffed Jumbo Mushrooms \$24.00

"Tampico" Spicy Beef Empanadas \$24.00

Seared Rare Filet Mignon on Basil Crostini, cracked pepper horseradish cream \$35.00

Sweet Melon and Imported Prosciutto \$23.00

Chipotle-Cilantro Cream Meatballs \$16.30

Thai Beef or Chicken Skewers, coconut dipping sauce \$19.90

Oven Roasted Turkey, Smoked Gouda, Dijonnaise Cocktail Sandwich \$27.00

Hand-Rolled "All Beef" Pigs in a Cashmere Blanket, two dipping sauces \$22.00

Individual Appetizers

Priced Per Dozen

Vegetarian and More

Seasonal Asparagus and Parmesan Phyllo \$24.30

Ratatouille Tartlette with Goat Cheese \$24.00

“Caprese” Skewers \$26.00

Shittake-Scallion Quiche \$26.80

Thai Vegetable Spring Roll, coconut dipping sauce \$27.00

Gorgonzola Cheese Puff Pastry \$26.50

“Boulder” Roll, crisp vegetables, honey-soy tofu, nori, toasted sesame seeds \$26.70

Spanikopita, spinach, Feta, wild mushrooms \$24.00

Tomato-Basil-Kalamata Tartlette \$22.50

Seasonal Fruit and Berry Kabobs \$22.00

Jalapeno Cream Cheese and Veggie Pinwheels \$22.50

Montrachet Goat Cheese-Basil Crostini, extra virgin olive oil, diced bell peppers, fresh herbs \$24.00

Pierogi filled with smashed Yukons, carmelized onion, sweet cream butter sauce \$22.80

Three Cheese Quiche \$24.00

“Barcelona” Capered Deviled Eggs \$18.00

Grilled Sesame Asparagus \$28.00

Individual Appetizers

Priced Per Dozen

Seafood

“Tartare” of Ahi, balsamic crostini \$27.00

Hawaiian Tuna “Poke”, wonton crisps \$27.50

Applewood Smoked Salmon “Lollipops” \$28.30

Maryland Blue Crab Salad, English cucumber \$28.00

“Sashimi” Yellowfin and Avocado Skewer, ruby Tobiko, wasabi-shoyu \$27.70

“Moroccan” Salmon Skewers, African dipping sauce \$22.30

“Las Vegas” Roll, nori, avocado, lobster, tobiko \$34.00

Tuna-Cucumber-Wasabi Roll \$32.00

Jumbo Tiger Shrimp “Rumaki” \$33.00

Sea Scallops “Rumaki” \$34.00

Jumbo Shrimp “Nicoise”, skewered and grilled, garlic, lemon, herbs de Provence \$32.80

Classic Shrimp “Cocktail” \$34.50

Lobster-Mango Spring Roll, apricot vinaigrette \$34.00

Shrimp and Veggie Spring Roll, Thai dipping sauce \$32.70

Smoked Salmon-Goat Cheese Tartlettes \$33.30

Chesapeake Bay Crab Cakes, chipotle mayonnaise \$34.50

Applewood Smoked Salmon “Rose”, wasabi cream \$34.70



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