

## Spanish/Latin Hors d'oeuvres

## Display Table Set:

Fresh made Guacamole Station- made in small batches. Served with Tomato Salsa, Charred Salsa & Grilled Pineapple Salsa. Served with Tortilla Chips.

Mexican Cheese and Chorizo Sausage Dip

Spanish Tapas Display- Marinated Olives, Serrano Ham, Manchego Cheese, Chorizo, Grilled Tri-Color Local Heirloom Tomato Bread, Roasted Garlic Olive Oil with Local Herbs, 18 year Aged Balsamic, Crusty Bread, Flatbread Crackers

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Chipotle Chicken and Corn Tostadas

Shredded Brisket Tacos with Chipotle Dressing

Ancho-Marinated Pork and Mango Skewers

Chesapeake Bay Jumbo Lump Mini Crab Cakes with Chili Lime Aioli

Grilled Shrimp and Sausage Skewer with Sweet Pepper Coulis
Coctel de Camarones estilo Mexicano- Mexican Shrimp Cocktail Shooters
Shrimp Skewer over Mexican Corn Salad, Smoked Tomato Vinaigrette

Watermelon and Feta Squares with Fresh Mint and Lemon Olive Oil (v) (gf)

Stuffed Piquillo Peppers with Local Goat Cheese, Pinenuts with Spicy Tomato Sauce

Roasted Brussels Sprouts with Sherry Vinegar and Slivered Almonds

Layered Heirloom Tomato Bread finished with Fresh Garden Herbs and a touch of

Goat Cheese (v)