



HARD EIGHT

catering

PARTY STARTERS

PRICED PER PERSON, 25 GUEST MINIMUM

ROASTED SWEET POTATO & BLACK BEAN PLANTAIN CUPS
CLASSIC CHICKEN POPPERS WITH JALAPEÑO WRAPPED IN BACON
SMOKED SAUSAGE BITES WITH BBQ SAUCE & SPICY MUSTARD
FRESH MINIATURE FRUIT KABOB WITH AGAVE LIME DRIZZLE

SHRIMP POPPERS WITH JALAPEÑO WRAPPED IN BACON
FIRE ROASTED POBLANO QUESO WITH TORTILLA CHIPS
CAPRESE SKEWER WITH BALSAMIC REDUCTION
GUACAMOLE SHOT WITH BLUE CORN TORTILLA CHIP

SPINACH AND ARTICHOKE PHYLLO CUPS
MAPLE CHIPOTLE CHICKEN POPPER, 2 PER PERSON
STUFFED MUSHROOMS WITH HERBED BUTTER BREADCRUMBS
SPINACH & ARTICHOKE DIP WITH SLICED BAGUETTE AND PITA CHIPS
SHRIMP COCKTAIL SHOT WITH LEMON AND FRESH PARSLEY

SWEET CORN SHOT WITH SHRIMP POPPER
SHINER BOCK PULLED PORK SLIDER WITH SRIRACHA SLAW
MINI BRISKET TACO WITH CILANTRO SLAW

DISPLAYS

PRICED PER PERSON, 25 GUEST MINIMUM

DOMESTIC CHEESE & CRACKER DISPLAY
GOURMET CHEESE & CRACKER DISPLAY WITH SEASONAL FRUIT
ANTIPASTO DISPLAY WITH GOURMET CHEESES, MEATS, & SEASONAL FRUIT