



REDLANDS MESA PRIVATE EVENT HORS D'OEUVRES MENU

PLATTERS

ARTISAN CHEESE PLATTER
artisanal cheeses, mixed olives, and crackers
\$125 (Serves 25)

FRESH FRUIT TRAY
selection of seasonal fruit
\$75 (Serves 25)

SPINACH ARTICHOKE DIP
creamy, hearty dip served with pita triangles
\$50 (Serves 25)

SLIDERS

MEATBALL SLIDERS
meatballs in a fresh puttanesca sauce on a pub bun
\$3/Person

CUBAN SLIDERS
slow roasted cuban pork, ham, swiss, and creamy mustard on a pub bun
\$4/Person

PULLED PORK SLIDERS
slow-roasted pulled pork & coleslaw on a pub bun
\$4/Person

BAR-B-QUE BITES

PORK CARNITAS QUESADILLA
braised pork, cheese, & salsa
\$4/Person

PORK RIBS
choice of sauces, rubs, & glazes
\$5/Person

Tax & 20% gratuity are added
to all food & beverage

SKEWERS

CAPRESE SKEWERS
fresh mozzarella, grape tomatoes, basil, & balsamic drizzle
\$3/Person

CHICKEN SATAY SKEWERS
juicy, marinated, chicken breast
\$4.50/Person

THAI SHRIMP SKEWERS
marinated in sweet, chili lime sauce
\$4.50/Person

BEEF TERIYAKI SKEWERS
\$4.50/Person

SEAFOOD

PEELED SHRIMP
served cold with classic cocktail sauce
\$5/Person

SMOKED SALMON CROSTINI
served with red onion, capers, & cream cheese
\$4/Person

SEARED AHI TUNA WONTONS
served with avocado, sriracha aioli, & plum sauce
\$6/Person

SHRIMP CEVICHE
with avocado, lime, cucumber, cilantro, & onion
\$6/Person

GOURMET BITES

WILD MUSHROOM TARTLETS
\$22/Dozen

GREEK SPANIKOPITA
\$20/Dozen

PEAR & BRIE PHYLLO DOUGH PURSES
\$22/Dozen

SHORT RIB EMPANADAS
with green chili salsa
\$22/Dozen

CHORIZO EMPANADAS
with green chili salsa
\$22/Dozen