

Lazy Acres Catering

Hors D'oeuvres :: Appetizers :: Tapas

— 2 bites — — 4 bites — — 6 bites —

Pizzettes (Two Bite Pizza) BBQ Chicken • Pesto • Margarita • Wild Mushroom & Fontina
Brandied Blue Cheese, Walnut and Pear Crostinis Sweet, flavorful crostini with brandied blue cheese, thinly sliced pear and crunchy walnut pieces
Serrano Rolled Asparagus with Lemon Aioli
Bruschetta Toasted ciabatta bread slices kissed with olive oil and garlic, accompanied with organic tomatoes, fresh basil, balsamic vinegar, extra virgin olive oil and sea salt
Tequila Roasted Shrimp Fire roasted tequila marinated shrimp, served with chipotle aioli
Vietnamese Chicken Spring Rolls Petaluma Rocky all natural chicken breast with bean sprouts, organic carrots, fresh herbs and saifun noodles with a spicy peanut dipping sauce
Vietnamese Vegetable Spring Rolls Saifun noodles with bean sprouts, organic carrots, roasted peppers, squash and fresh herbs with a spicy peanut dipping sauce
Chicken Yakitori Skewer Asian marinated Petaluma Rocky all natural chicken thigh meat with zucchini and red onion, grilled on a wooden skewer
Mini Quesadillas Chicken Fajita • Spinach & Mushrooms. Served with salsa on the side
Stuffed Cherry Tomatoes Sweet cherry tomatoes stuffed with garlic and herb cheese, sprinkled with Italian parsley
Homemade Grissini Sesame Seed • Parmesan • Herb & Garlic. Made here at Lazy Acres from our homemade pizza dough
Raclette Basil & Walnut • Parmesan Frico
Rosemary & Garlic Australian Lamb Chops Grilled to perfection with mint pesto
Crab Cakes Served with remoulade sauce
Stuffed Belgian Endive With smoked salmon chive mousse and capers
Potato Latkes With applesauce and sour cream
Petite Turkey Pasilla Cakes With organic Yukon potatoes, pasilla peppers, and cilantro with ancho aioli
Southwestern Seafood Cakes With jalapeño tartar sauce
Potato Samosa With cilantro chutney
Falafel With cucumber yogurt sauce
Balsamic Grilled Figs (seasonal)
Gazpacho Shooters
Tandoori Chicken Bites With Riata Sauce
Stuffed Mushrooms With Sundried Tomato Pesto
Ancho Glazed Salmon Pineapple Skewers
Smoked Salmon With dill cream on a mini blini
Spinach, Feta & Pine Nuts In phyllo cup
Mini Risotto Balls With wild mushrooms and pamesan cheese
Tenderloin Crostinis With roasted onions and tarragon horseradish sauce
Coconut Shrimp With mango sweet pepper chutney



Crispy Chicken Empanada With avocado tomatillo dipping sauce
Ancho Cumin Rubbed Duck Tostada With roasted com pico de gallo
Seared Ahi Tuna With Asian slaw on crispy wonton with wasabi cream
Mini Quiche Chile Relleno • Lorraine • Spinach Mushroom
 • Turkey Asparagus • Vegetable

Executive Chef - Cristina Gonzalez :: Catering Manager - Elsa Cisneros (884-4119)