

A Spice of Life

HORS D'OEUVRES MENU



Discover our curated assortment of appetizers and grazing delights, beautifully displayed and expertly served by our team, or incorporated into an interactive station. Transform your cocktail hour, corporate function, or social gathering with Spice flavors that promote a lively atmosphere and keep the festivities going strong.

HORS D'OEUVRES

Passed

Ruby Deviled Eggs Prosciutto, chive baton, black sesame	GF/DF/VEG	3.50
Potato, Pea & Onion Samosa Mango chutney	✓ DF	2.75
Saffron Risotto Arancini House-made sundried tomato pesto	VEG	3.00
Kielbasa En Crouete Polish sausage in puff pastry, whole grain mustard		3.50
Coconut Fried Shrimp Thai sweet chili sauce	DF	4.75
Gobi Pakora Cauliflower Fritters Cilantro chutney	✓ GF/DF	3.00
Wild Mushroom Bread Pudding Truffle oil infused pesto, brie cheese	VEG	4.20
Potato Pancakes Apple chutney, dill crème fraîche	VEG	2.75
Bacon Wrapped Dates Stuffed with spiced almonds	GF/DF	4.20
Grilled Cheese Shooters Provolone on Rye, Tomato Basil Soup	VEG	4.00
Zucchini & Goat Cheese Tartlet Vidalia onion glaze	VEG	3.75
Roasted Grape Goat Cheese Tartlet Caramelized onion, micro arugula	VEG	3.75
Empanadas Cheese with pineapple chutney	VEG	3.50
Sweet potato & pork with avocado crema		
Black bean, pasilla pepper & corn with avocado crema	VEG	

Canapes

Sesame Crusted Ahi Tuna Wasabi aioli, sweet soy, wonton crisp		4.25
Sous Vide Beef Shoulder Provolone cream, shallot confit, rosemary oil on a garlic round		4.75
Poached Pear Gorgonzola cream, red onion confit, and parsley on a garlic round	VEG	3.00



HORS D'OEUVRES

Displayed

Falafel Bites Tzatziki sauce	GF/VEG	3.00
Vegetarian Eggrolls Orange teriyaki sauce	DF/VEG	3.50
Chicken Firecracker Rolls Ranchero salsa		3.75
Colorado BBQ Meatballs House-made Dan's BBQ sauce		4.20
Vegetable Potstickers Sweet szechuan dipping sauce	VEG	3.75
Baked Artichoke Dip House-made pita chips	VEG	3.50
Baked Brie en Croute Poached figs, candied walnuts with apples on sliced baguette	VEG	3.50

Skewers

Caprese Mozzarella, basil, and tomatoes drizzled with olive oil & balsamic glaze	GF/VEG	4.20
Charcuterie Cherry tomato, olive, salami, fresh mozzarella	GF	3.50
Fresh Fruit Lime honey drizzle with tajin	GF/DF/VEG	3.50
Spanish Chorizo & Chimichurri-Spiced Shrimp Lemon crema	GF	4.75
Herb-Marinated Chicken Choice of dipping sauce	GF/DF	4.20
Herb-Marinated Beef Choice of dipping sauce	GF/DF	4.50

Dipping Sauces

- | Honey molasses bbq
- | Blackberry relish
- | Spicy Thai peanut

- GF/DF/VEG
- ✓ GF/DF
- ✓ GF/DF




HORS D'OEUVRES

Sliders, Flatbreads, Tacos

Fried Chicken Biscuit Sliders Hot honey, candied bacon, buttermilk biscuit		4.75
Cheeseburger Sliders Cheddar, caramelized onion, slider sauce, brioche bun		5.75
Chilled Tenderloin Sliders Red pepper jelly, onion straws, mayo, brioche bun		5.20
Pizza al Funghi Cremini mushrooms, fontina, parsley	VEG	4.50
Fig & Prosciutto Flatbread Ricotta, balsamic glaze, basil		4.75
Pizza Margherita Oven-roasted tomatoes, mozzarella, basil	VEG	4.00
Spicy Korean Pork Taco Napa cabbage slaw, jicama kimchi		4.50
Street Tacos Pico de gallo, jalapeno crema		4.50
Chicken Tinga		
Carne Asada		
Rajas Corn Tacos Sauteed peppers, corn, onion, sour cream, cotija	VEG	4.20
Bao Buns Korean slaw, pickled daikon radish & cashew crunch		6.00
Sous vide strip loin & long pepper	DF	
Char siu Cantonese BBQ pork with sweet soy	DF	
Roasted Maitake Mushroom	DF/VEG	

Grazing Spreads

La Dolce Vita Prosciutto, capicola, Calabrese salami, Italian cheeses, assorted crackers Add Grilled & chilled vegetables	GF	5.20
		1.50
Artisan Cheese Board Imported	GF/VEG	5.75
Colorado Local	GF/VEG	6.75
Domestic	GF/VEG	5.75



Italian Dip Trio | Served with toasted pita chips
 Tomato, basil & mozzarella bruschetta
 Artichoke heart, spinach & mozzarella bruschetta
 Olive tapenade

5.75
 VEG
 VEG
 DF

Mediterranean Mezze | Served with za'atar spiced flatbread
 Classic hummus
 Roasted red pepper muhammara
 Charred baba ghanoush

5.25
 ✓ DF
 ✓ DF
 ✓ DF

Southwestern Salsa Bar | Served with house-made tortilla chips
 Guacamole
 Ranchero salsa
 Black bean & corn salsa

4.75
 ✓ DF/GF
 ✓ DF/GF
 ✓ DF/GF

Small Plates

Cod & Parsnip Purree | Broccolini and wildflower honey GF 12.50

Bistro Beef Medallion | Tenderloin, mashed potatoes, asparagus, balsamic steak sauce GF 12.50

Short Rib Stroganoff | Champagnelle pasta 11.50

Pork Belly & Saffron Couscous | Pickled apple and orange glaze DF 8.95

Yakisoba | Vegetable yakisoba, teriyaki tofu, bok choy DF/VEG 8.95

Chicken Aji | Chicken breast, israeli couscous, tri color carrot, aji sauce 11.95

Chicken & Waffle | Waffle, fried chicken, maple syrup, pickled red onion 8.95

*Price per plate





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