

VALENCIA COCINA

HORS D'OEUVRES

Hand crafted, bite- sized hors d' oeuvres- a perfect start to your event! Select your hors d' oeuvres a la carte or as part of a package. Note that packages may required staffing.

Select Six

\$ 30/ per person

Choose six different
hors d' oeuvres
to be passed for
1 ½ hours

Select Ten

\$ 35/ per person

Choose ten different
hors d' oeuvres
to be passed for
1 ½ hours

A La Carte

Available per piece
with a two dozen
minimum order, per
each different
hors d'oeuvre

• Fava bean, Basil, and Pecorino Crostini	\$3.00	• Empanadas Mixtos with Salsa Verde	\$3.00
• Herbed and Spiced Goat Cheese Balls	\$3.00	• Fennel, Leek, Goat Cheese Stuffed Mushrooms	\$3.00
• Prosciutto Wrapped Green mango	\$3.00	• Fontina Risotto Balls	\$3.00
• Roasted Beef and Horseradish Crostini	\$3.00	• Mini Cubans	\$3.00
• Sesame Chicken Salad Tea Sandwiches	\$3.00	• Pulled Pork Spring Rolls with Spicy Guava sauce	\$3.00
• Shrimp Ceviche Cucumber Shot	\$3.00	• Scallops on Corn Pancakes with Guacamole	\$3.00
• Tuna Tartar on a Mangala Chip	\$3.00	• Chile de Arbol Shrimp Cocktail with avocado Crema	\$3.00
• Seychelles Summer Rolls with Peanut sauce	\$3.00	• Wild Mushroom and Chihuahua Cheese Quesadila	\$3.00
• Cocktail Shrimp	\$3.00	• Chicken Sopes	\$3.00
• Avocado Fries	\$30.00	• Potato and Queso Fresco Flautas with Pasilla crema	\$3.00
• Arepa Mixtos with salsa verde (each)	\$3.00	• Oxaca Queso and Colorado Bean Tostada	\$3.00
• Bacalo Fitters with Mango Yogurt	\$3.00		
• Coconut Shrimp with Mango Salsita	\$3.00		
• Chorizo Albondigas with Pasilla Sauce	\$3.00		
• Crab Cakes with Key Lime Aioli	\$3.00		