



T H E
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C A F E

**424 Central Ave. SE
Albuquerque, N.M. 87106**

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**Restaurant Private Dining Function & Off-Site Catering
Hors d'Oeuvres Menu**

**Below is a list of some of our popular hot and cold hors d'oeuvres
(We kindly request a minimum of 1 week advance notice for all orders placed)**

CANAPES: (minimum order 20 pieces)

Green Chile Goat Cheese Tartlet - \$2/pc
Blue Corn Cups with Black Bean Puree, Guacamole, Pico de Gallo, Cotija Cheese - \$1.75/pc
Spanakopita Triangles (spinach and feta) - \$1.75/pc
Bruschetta with Artichoke Hearts, Parmesan and Truffle Oil - \$2.50/pc
Baked Brie in Phyllo Cups with Red Pepper Jelly, chopped Almonds - \$2/pc
Crispy Polenta Squares with Olive Tapenade - \$2/pc
Mango Chutney on Goat Cheese and Cracker - \$2/pc
Herbed Risotto Cakes with Tomato Jam - \$2.50/pc
Apple Potato Pancakes with Vanilla Apple Jam, Crème Fraiche - \$2.50/pc
Herbed Deviled Eggs - \$2/pc
Gazpacho Shooters - \$2.50/pc
Baked Asparagus wrapped in Prosciutto - \$2.75/pc
Mini Caprese Skewers with Fresh Mozzarella, Cherry Tomato, Basil, Balsamic Reduction - \$2/pc
Caramelized Onion, Blue Cheese and Prosciutto Flatbread - \$2/pc
Chicken and Avocado Arepa (corn cake) Bites - \$2.50/pc
Roast Beef Canape with Whipped Herbed Goat Cheese, Roasted Red Pepper and Dill - \$3/pc
Cocktail Turkey Meatballs in Tomato Saffron Sauce - \$2.75/pc
Mini Crab Cakes with Sriracha Aioli - \$4/pc
Seared Rare Sushi grade Ahi Tuna Tartare on Cucumber Round - \$3.50/pc
Shrimp Cocktail Platter - \$6/person

DIPS & PLATTERS: (small platters serve 10-15; large platters serve 20-40)

HOT ARTICHOKE DIP assorted crackers & crostini - *Small \$45.00; Large \$90.00*

FRESH VEGETABLE PLATTER assortment of fresh seasonal vegetables including cucumbers, asparagus, yellow peppers, cherry tomatoes and carrots with basil green goddess dressing - *Small \$35; Large \$65*

ROASTED VEGETABLE PLATTER assortment of seasonal vegetables including asparagus, yellow peppers, eggplant and zucchini served with balsamic dressing - *Small \$50; Large \$100*

ARTISAN CHEESE PLATTER selection of five cheeses, marcona almonds, dried fruit, fresh baguette and crackers - *Small \$75.00; Large \$150.00*

CHARCUTERIE PLATTER cured meats, imported cheeses, pickled vegetables, olives, roasted garlic, roasted peppers, fresh baguette and crostini - *Small \$75.00; Large \$150.00*

Custom Dessert Trays with a variety of cookies, brownies, mini bars, cakes, custards, tarts and fruit skewers are available. \$5 - \$8 pp

Servers cost \$150 each for parties of average duration. Additional gratuity is optional. Rentals can be arranged at an additional cost.