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C A F E*

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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 Tartlets (vg) - \$2/ea  
Blue Corn Cups with Black Bean Puree, Guacamole, Pico de Gallo and Cotija Cheese (vg, gf) - \$2/ea  
Spanakopita Triangles (spinach and feta) - \$1.75/ea  
Bruschetta with Artichoke Hearts, Parmesan and Truffle Oil - \$3/ea  
Dijon Deviled Eggs (vg) - \$2/ea  
Gazpacho Shooters (v) - \$2.50/ea  
Herbed Cracker with Chèvre, Caramelized Onion and Balsamic Reduction - \$2.50/ea  
Prosciutto wrapped Asparagus - \$2.75/ea  
Caprese Skewers with Fresh Mozzarella, Cherry Tomato, Basil and Balsamic Reduction - \$2.75/ea  
Roast Beef Canape with Horseradish Crème Fraiche and Roasted Red Peppers - \$3/ea  
Herbed Cracker with Chicken Salad, Pickled Red Onion and Capers - \$3/ea  
Goat Cheese stuffed Dates wrapped in Bacon topped with Maple Syrup (gf) - \$3.50/ea  
Seasoned Sashimi Grade Ahi Tuna Tartare in Cucumber Cups (gf) - \$3.50/ea  
Shrimp Cocktail Platter (gf) - \$6/pp  
Cocktail Meatballs in Herbed Tomato Sauce - \$3/ea  
Mini Crab Cakes with Spicy Aioli and Scallions - \$4/ea

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

**HOT ARTICHOKE DIP** assorted crackers & crostini - *Small \$45; Large \$90*

**FRESH VEGETABLE PLATTER** assortment of fresh seasonal vegetables including cucumbers, asparagus, bell peppers, cherry tomatoes and carrots with basil green goddess dressing (v) - *Small \$35; Large \$70*

**ARTISAN CHEESE PLATTER** selection of five cheeses, marcona almonds, dried fruit, fresh baguette and crackers - *Small \$75; Large \$150*

**CHARCUTERIE PLATTER** cured meats, imported cheeses, pickled vegetables, olives, roasted garlic, roasted peppers, fresh baguette and crostini - *Small \$100; Large \$200*

**MEZZE PLATTER** hummus, feta spread, cucumber, artichoke heart, roasted garlic, olives, crostini (vg) - *Small \$75; Large \$150*

**\*Custom Dessert Trays with a variety of cookies, brownies, mini bars, cakes, custards, tarts and fruit skewers are available. \$5 - \$10 pp**

**Servers cost \$200 each for parties of average duration. Additional gratuity is optional. Rentals can be arranged at an additional cost.**