



Spice Appetizer Menu - Holidays

Turn the holidays in to a pampering experience - call Spice Catering to have fresh appetizers delivered to your home. All you have to do is heat and place on your platters - Voila! Let the party begin!

Also check out our Buy Ahead Appetizer Menu - buy at the beginning of the season and pull out whenever guests arrive or take to the next holiday party.

\$150 pesos delivery fee for orders under \$1,000 pesos.

If you need full service catering, please fill out our [Catering Quick Quote](#) form.





Appetizers

Depending on the type of party, we recommend at least 4 - 5 choice;
with 3 - 4 pieces per person per item.

Most meat items can be made vegetarian upon request. If you see something you want that isn't on the menu, we will be happy to make it for you. Just ask!

Indian Samosas - 24 per order Served with Mango Chutney	\$240 pesos
Crab Cakes - 15 per order Real Crabmeat Baked Cakes, Served with Red Pepper Aioli	\$290 pesos
Smoked Salmon Bites - 24 per order Smoked Salmon on a Blini, with Crème Fraiche & Capers	\$250 pesos
Stuffed Mushrooms - 36 per order Duxelle, Parmesan Cheese, Rosemary & Red Wine Reduction	\$250 pesos
Stuffed Mushrooms - 36 per order Sausage, Goat Cheese & Fresh Herbs	\$250 pesos
Rumaki - 36 per order Water Chestnut & Bacon Roll	\$200 pesos
Pot Stickers (Shrimp) - 36 per order Delicate Asian Dumplings Served with Sesame Dipping sauce	\$290 pesos
Pot Stickers (Pork) - 36 per order Delicate Asian Dumplings Served with Sesame Dipping Sauce	\$250 pesos
Pot Stickers (Vegetarian) - 36 per order Delicate Asian Dumplings Served with Dipping Sauce	\$250 pesos



Chicken Satay – 36 per order Thai Marinated Grilled Chicken Breast on a Skewer Served with Peanut Dipping Sauce	\$250 pesos
Beef Teriyaki Skewers – 36 per order Ginger Garlic Grilled Beef with Teriyaki Sauce	\$250 pesos
Killer Barbequed Shrimp Skewers – 36 per order Southern Californian Favorite: Large Grilled Shrimp in a Honey Citrus Hot Barbequed Sauce	\$310 pesos
Spicy Spanish Meatballs (Albóndigas) – 45 per order Traditional Spanish Recipe. Can be made with Chipotle, if desired	\$240 pesos
Gruyère Cheese Puffs – 36 per order French Cheese Pastry Puffs	\$210 pesos
Middle Eastern Falafel Platter – 45 per order Served with Sesame Tahini Sauce, Marinated Olives and Pita Bread	\$200 pesos
Deviled Eggs – 16 per order Traditional recipe – Mustard, Mayonnaise and Seasoning	\$ 50 pesos
Gourmet Deviled Eggs – 16 per order With choice of Tomato Cucumber, Jalapeno Pesto or Garlic Dill	\$ 70 pesos
Crudité Platter - serves 20 Overflowing with fresh vegetables and choice of blue cheese, Garlic Pesto or Creamy Chipotle Dip	\$300 pesos
Grilled Vegetable Platter – serves 20 Balsamic vinaigrette marinated veggies are grilled to perfection	\$300 pesos
Fresh Seasonal Fruit Platter – Serves 20 Slices of melon, red & green grapes, pineapple, etc.	\$350 pesos



Imported Cheese Platter – Serves 20 Creamy Brie, Smoke Gouda, Danish Blue, Gruyère and Chèvre Served with Sliced Baguette and Gourmet Crackers	\$650 pesos
Spice Gourmet Antipasto Basket – Serves 20	\$1,250 pesos
A Spice Catering Signature Treat! Carmelized Onion, Tomato & Fresh Thyme Tart, Assorted Smoked Meats & Salamis, Balsamic Grilled Vegetables, Selection of Imported Cheeses, Roasted Asparagus, Sautéed Garlic Mushrooms, Marinated Spanish Olives, Gourmet Crackers, Sesame Cheese Breadsticks and Baguettes. A Meal in Itself Delicious!	
Spinach & Artichoke Dip in Bread Bowl – Serves 12 Served Hot with Veggies or Baguette Slices	\$170 pesos
Artichoke and Parmesan Dip – Serves 12 Served Hot with Veggies or Baguette (Crab and/or Shrimp can also be added to this dish – add \$100 pesos)	\$170 pesos
Smoked Salmon Dip – Serves 12 Smoked Salmon with Cream Cheese, Garlic, Chives & Dill, served with Gourmet Cracker variety and Crisp Crostini Slices	\$290 pesos
Vegetarian Pâté – Serves 12	\$150 pesos
Lentil Pate with Onion Confit on Pita Bread Wedges	
Vegetarian Pâté – Serves 12	\$150 pesos
Wild Mushroom & Walnut, Served with Baguette Slices	
Eggplant Tapenade – Serves 12	\$150 pesos
Served with Baguette & Crackers	
Guacamole, Roasted Tomato Salsa & Tortilla Chips – Serves 12	\$150 pesos



Individually Priced Appetizers

Mix & match with these Appetizers - 15 piece minimum per item

Hot Appetizers

Lobster Puka Puka Puffs \$30 pesos each

(Lobster in Coconut, Deep fried, with Plum Dipping Sauce)

Real Crab Cakes with Cajun Rémoulade \$25 pesos each

Spanikopita – Spinach and Feta Cheese

Wrapped in Crispy Phyllo \$10 pesos each

Wild Mushroom Phyllo Triangles \$10 pesos each

Mini Quiche: Crab or Shrimp \$15 pesos each

Mini Quiche: Classic Lorraine or Spinach \$10 pesos each

Brie and Carmelized Walnut Tartlets

Topped with Mandarine Orange \$10 pesos each

Haute Hamburgers \$15 pesos each

Herbed Sirloin Burgers on a Mini Bun, with Creamy Feta Cheese Spread

Stuffed Mushrooms \$ 8 pesos each

Duxelle, Parmesan Cheese, Rosemary & Red Wine Reduction

Polenta cups with chorizo, topped with crema & cilantro \$ 8 pesos each

Polenta cups with sundried tomatoes and olive tapanade \$ 8 pesos each



Cold Appetizers

Fresh Mozzarella Stuffed Cherry Tomatoes	\$17 pesos each
With peppered Truffle Oil and Fresh Basil Ribbons	
Shrimp cocktail with Wasabi Cocktail Sauce	\$17 pesos each
Shrimp and Avocado Canapè with Chipotle Aioli	\$20 pesos each
Thai Coconut Shrimp with Sweet Chili Sauce	\$20 pesos each
Black Olive Tapenade, Stilton Cheese and Roasted Red Pepper	\$10 pesos each
Stuffed Red Potatoes	\$ 5 pesos each
Baby Reds, Filled with herbed cream cheese & black Olive Tapenade	
Mini Tostadas: Chicken, Beans, Cheese, Lettuce & Tomato	\$10 pesos each
Curried Chicken Salad with Grapes, Served on Endive Leaves	\$10 pesos each
Shrimp, Chicken or Tofu Spring Rolls	\$10 pesos each
Rice Paper Wrappers filled with Lettuce, Protein Choice, Vegetables, with Fresh Mint and Cilantro. Served with a Sesame Dipping Sauce	
Roast Beef Crostini with Gorgonzola and Carmelized Onion	\$10 pesos each
Goat Cheese and Tomato Tartlets	\$ 8 pesos each
Asparagus wrapped in Prosciutto	\$ 8 pesos each
Wild Mushrooms in a Crispy Wonton Cup	\$ 5 pesos each
Chilled Fruit Skewers, Fresh Fruit in season	\$10 pesos each



Buy-Ahead Appetizers

These appetizers are delivered to your home frozen. Keep a supply in your freezer and just pop them in the oven whenever guests stop by. You will always be prepared for a party!

All appetizers are in vacuum packed containers to guarantee freshness. Complete heating and serving instructions are included.

Spinach & Feta Spanikopita - 25 pieces	\$250 pesos
Wild Mushroom Phyllo Triangles - 25 pieces	\$250 pesos
Curried Vegetable Indian Pakoras - 25 pieces	\$250 pesos
Spicy Spanish Meatballs (Albóndigas) - 45 pieces	\$240 pesos
Sweet & Sour Meatballs - 45 pieces	\$240 pesos
Mini Quiche:	
Crab or Shrimp Mini Quiche - 25 pieces	\$375 pesos
Classic Lorraine Mini Quiche - 25 pieces	\$250 pesos
Spinach, Olive & Feta Mini Quiche - 25 pieces	\$250 pesos
Spicy Spinach Balls - 25 pieces	\$225 pesos
Wheel of Brie Baked in Puffed Pastry	\$350 pesos
Mini Bacon Pinwheels with herbed cheese - 35 pieces	\$200 pesos
Stuffed Mushrooms - 36 pieces Duxelle, Parmesan Cheese, Rosemary & Red Wine Reduction	\$250 pesos

Spice

Stuffed Mushrooms - 36 pieces Sausage, Goat Cheese & Fresh Herb	\$250 pesos
Shrimp Eggrolls - 25 pieces	\$250 pesos
Chicken or Pork Eggrolls - 25 pieces	\$200 pesos
Veggie Eggrolls - 25 pieces	\$200 pesos
Blue Cheese & Walnut Tartlets - 25 pieces	\$250 pesos
Phyllo Wrapped Olives with Sharp Cheddar Cheese - 36 pieces	\$250 pesos
Cheesy Artichoke Bites - 36 pieces	\$200 pesos
Gruyère Cheese Puffs- 36 pieces	\$210 pesos
Spinach Cheese Squares - 36 pieces	\$200 pesos
Whole Apple Pie	\$170 pesos
Whole Pumpkin Pie	\$170 pesos
Whole Pecan Pie	\$250 pesos





Appetizer Sweets

We recommend having at least one or two selections at every party! We can do a separate dessert buffet or just add a couple of sweets to your appetizer party.

All sweets are \$45 pesos per person, 6 person minimum.

Chocolate Covered Strawberries (in season) These may also be injected with Amaretto, Grand Marnier or Frangelico if you choose.

Key Lime bars ~ Key Lime Curd on a Shortbread Crust

Pecan Pie Bars ~ A smaller version of Pecan Pie, this can also be made with Chocolate or White Chocolate

Chocolate Truffle Platter ~ A Variety of Chocolates

Tiramisu ~ Layers of Lady Fingers, Marscapone Cheese, Marsala wine and Rum with Espresso and Grated Chocolate. Served Trifle style.

Berry Cobbler ~ Served warm with Cinnamon Whipped Cream

Cheesecake with Raspberry Coulis

Cheesecake with Orange- Grand Marnier Sauce

Triple Chocolate Brownies ~ Rich and dense Dark Chocolate, Milk Chocolate and White Chocolate with Walnuts

Classic Chocolate Chip Walnut Cookies

Pumpkin Bars with Cream Cheese Icing

Carrot Cake with Cream Cheese Icing