

DGO Catering Co. "Durango's Catering Company"

2022 Appetizer Menu

Platters

Meat & Cheese Platter "Charcuterie Board":

- Cured & Smoked Meats, Assorted Cheese & Jams

Local & Seasonal Vegetable Platter "Crudite Board":

- Assorted Raw Vegetables, Fruits & Dips

Seafood Platter "Fruits De Mer":

- Lobsters, Langoustine, Shrimp & Mussels

Crostinis

Classic Bruschetta

White Bean & Roasted Tomato

Blue Cheese & Buffalo Cauliflower

Goat Cheese w/ Beet & Walnut Tapenade

Bacon, Caramelized Onion & Gouda

Duck Confit, Blue Cheese, & Orange Jam

Chorizo, Pear, & Goat Cheese

Smoked Salmon, Caper Cream Cheese, Onion & Dill

Vegan Hordevours

Stuffed Mushrooms (assorted variety)

Spinach Artichoke Zucchini Bites

Polenta Cakes w/ Sun Dried Tomato Arugula Pesto

Simple Sushi Rolls

Vegan Bruschetta Crostini

Breaded Ravioli w/ Marinara

Vegetarian Hordevours

Spring Rolls w/ Chile Coconut Sauce

Deviled Eggs (assorted variety)

Cranberry Brie Bites

Stuffed Mushrooms (assorted variety)

Spinach Artichoke Zucchini Bites

Mozzarella Sticks w/ Marinara

Caprese Skewers w/ Balsamic Reduction

Baked Shells w/ White Bean Ragu & Grana Padano

Meat Hordevours

Beef Wellingtonettes w/ Horseradish Creme Fraiche

Jalapeno Popper Wrapped w/ Bacon

Pigs in a Blanket

Bacon Wrapped Sweet Potato Bites

Bacon Wrapped, Blue Cheese Stuffed Dates

Classic Meatballs w/ Marinara Sauce

Seafood Hordevours

Sweet Potato Rounds w/ Avocado & Spicy Tuna

Crab/Salmon cakes tartar sauce/ remoulade

Simple Sushi Rolls

Cocktail shrimp

*Please let us know if there are any specific menu requests, allergens or food
We love creating custom menus too!*