

DIXONS BANQUET HOT APPETIZERS

Per 50 pieces

VEGETABLE EGG ROLLS A variety of fresh Asian vegetables wrapped in crunchy wontons served with a ginger-soy dipping sauce. \$75

BUFFALO CHICKEN DRUMMETTES With creamy bleu cheese dressing for dipping. \$75

TERIYAKI BEEF SKEWERS Seasoned beef satays drizzled with teriyaki sauce, served with spicy mustard. \$90

CRAB STUFFED MUSHROOMS King Crab with cream cheese, sautéed peppers, onions and rich spices stuffed in jumbo white mushrooms drizzled with chive sour cream. \$110

CRAB CAKES Maryland crab patties with a spicy cayenne remoulade. \$125

VEGGIE PHYLLO ROLLS Crispy phyllo dough rolled with feta cheese, spinach, and sautéed mushrooms. \$75

CREAMY ARTICHOKE DIP Artichoke hearts baked with roasted red peppers and garlic parmesan cream cheese. Served with corn tortilla chips. \$70

TORTILLA CRUSTED CHICKEN SKEWERS Chicken breast fillets breaded with crushed corn tortillas and baked crispy. Served with chipotle sour cream. \$90

Appetizer selections are needed at least 72 hours prior to the event.



16TH AND WAZEE IN HISTORIC
LOWER DOWNTOWN
303.573.6100
WWW.DIXONSRESTAURANT.COM

DIXONS BANQUET APPETIZER PLATTERS

GOURMET CHEESE & CRACKER PLATE WITH FRESH FRUIT

\$40 (serves approximately 10 people)

FRESH CUT FRUIT & CHEESE PLATTER

Small (25-30 people) \$75 Large (40-50 people) \$100

CHILLED VEGETABLE TRAY WITH DIPPING SAUCE

Small (25-30 people) \$60 Large (40-50 people) \$80

DELI MEAT PLATTER

Fresh roasted turkey, roast beef, ham & assorted cheeses with fresh bread.

Small (25-30 people) \$100 Large (40-50 people) \$135

CHILLED SHRIMP COCKTAIL

50 pieces served with cocktail sauce. \$120

HOUSE-MADE CORN TORTILLA CHIPS WITH FRESH SALSA

\$12 per quart (Add Fresh Guacamole \$20 per quart)

BAKED BRIE

Brie wheel wrapped in flaky puff pastry and baked to a golden brown. Accompanied by crackers, fresh berries, dried cranberries, and nuts. \$75

COLD CANAPÉS

Per 50 pieces

RARE SEARED AHI TUNA ON A FRIED WONTON. \$80

Sesame seed and peppercorn crusted Ahi tuna with a wasabi aioli

BRIE AND GARLIC CROSTINI \$60

Whipped brie, roasted garlic clove and oven dried tomatoes on French bread

CAPRESE SKEWERS \$75

Plum tomatoes, fresh mozzarella and kalamata olives skewered and drizzled with a balsamic reduction

SHAVED PRIME RIB CROSTINI \$75

Toasted baguette topped with melted blue cheese and shaved prime rib

SCALLOP CEVICHE \$90

Fresh bay scallop ceviche served in a hollow cucumber cup

SMOKED SALMON ON TOASTED CHALLAH \$95

Crispy egg bread topped with smoked salmon, cream cheese mousse, capers and snipped chives

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