

## ~ APPETIZERS & HORS D'OEUVRES ~

*We offer a large variety of menu creations perfect for your wedding reception. Our unsurpassed customer service will allow you to be a guest at your own event.*

### iChips 'n Salsa!

**SALSA BAR** Our fresh Salsa Bar is served with corn tortilla chips with your choice of salsas from our list below.

- **Pico De Gallo** Literally means rooster's beak, this is the classic mild salsa made with chopped tomatoes, onion, cilantro, fresh Serranos, salt and lime.
- **Roasted Green Chili and Jalapeño** The green chilies are flame-broiled and blended with fresh peppers, tomatoes, jalapeño and garlic. This salsa can be made to a medium or hot temp.
- **Mango Habañero** Made with tomatoes, pineapple, mangoes and just enough habaños to keep your guest talking for years to come.
- **Classic Red** A savory mild to medium salsa, perfect for a Salsa Bar or Taco Bar.
- **Guacamole** You name it, we craft it: Avocados, cilantro, fresh lime, onion, tomatoes, jalapeño and garlic. Fresh. Tasty. Flavorful.

### Savory Muffins

**MUFFINS** Bigfoot BBQ's cornbread muffins are a hit at every occasion. These savory bites are served warm with butter. Perfect for your appetizer table or as an accompaniment to a sit-down dinner.

- Cheddar and Green Chili
- Bacon and Cheddar
- The Classic Cornbread
- Rosemary, Gruyere and Bacon
- Orange Cranberry

### Veggie and Charcuterie Platters, Dips and More

**VEGGIE PLATTER** Carrot, peppers, broccoli, grape tomatoes served in cabbage cups. Served with your choice of dipping sauces: Ranch, Honey Mustard or Blue Cheese. One platter feeds about 25 guests as an appetizer.

**CHEESE BOARD** Choose from an assortment of cheeses. Served with olives and an array of crackers and rustic country bread. One platter feeds about 25 guests as an appetizer.

**SLICED MEAT BOARD** Fresh Salami, Turkey, Ham, Mortadella, and Capicola. We use only high-quality, natural meats (no preservatives). One platter feeds about 25 guests as an appetizer.

**WARMED PISTACHIOS** This simple dish is additive and delicious. Makes an excellent addition to either the Cheese Board or The Charcuterie.

**THE CHARCUTERIE** A charcuterie platter is an ideal way to serve a party and please all palates by offering an assortment of meats, cheeses, and spreads. The meats range from cooked to dry-cured, and may include Country Pate, and are accompanied by Cornichons, whole-grain mustard, olives, rustic country bread or crackers. One platter feeds about 25 guests as an appetizer.

**MUFFALETTA** A New Orleans Favorite. We start with an Italian Cap, a round, crusty bread, layer it with Salami, Mortadella and Capicola and Provolone. Then we add our own olive salad and cut it up into bite-size pieces.

**SEAFOOD DIP** Made with crab and shrimp and our secret ingredient, this dish can be served hot or cold, in a bread bowl, or with warm bread, tortillas and crackers. One order feeds about 25 guests as an appetizer.

**STEAMED MUSSELS** White wine, garlic and butter with Warm Baguette for dipping. Prepared on site.

**BBQ BRUSCHETTA** Topped with thinly sliced Louisiana Hot Link, Pulled Pork, and Cole Slaw. Finished with Cajun seasonings and a drizzle of our Bigfoot BBQ sauce, served on a toast point. Prepared on site.

**TOMATO BASIL BRUSCHETTA** Chopped fresh tomatoes with garlic, basil and olive oil, served on toast points. Prepared on site.

**SMOKED SAUSAGES** We have two kinds: Andouille and Louisiana Hot. Andouille is smoked, flavorful and mild. It wouldn't be Gumbo, Jambalaya, or Red Beans and Rice without it. Louisiana Hot is spicy. Both types of sausages can be served as 1/2 or 1/3 or cut up smaller to be served as an appetizer.

## Bigfoot BBQ Catering

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**SALMON TARTARE CUCUMBER BITES** Simple, light and delicious. Finely minced Wild Atlantic Salmon mixed with shallot and dill, topped with crème fraiche and salmon roe. Served over sliced cucumbers. Prepared on site.

**BEEF TARTARE** Shallots, pepper, Worcestershire, and horseradish. Topped with crème fraîche and served on toast points. Prepared on site.

**FRESH FRUIT SKEWERS** Fresh seasonal fruit (typically berries). Served with a chocolate ganache and balsamic glaze.

**ASPARAGUS WRAPS** Asparagus spears are wrapped in prosciutto or bacon, then baked until crispy.

**CREAM CHEESE STUFFED DATES** We wrap the dates in bacon, fill them with cream cheese and bake them until they're warm.

**GRILLED LAMB LOLLIPOPS** We baste the lamb with garlic, rosemary and olive oil, then grill it to perfection. Prepared on site.

**JUMBO SHRIMP** Poached, chilled and served with a rich dijonnaise sauce.

### Mac N Cheese Bar

*Bigfoot Mac N Cheese selections are made with a roux-based Mornay sauce. A staff and Flagstaff favorite. Choose 3 or more Mac N Cheese types, then let your guests add their toppings: chives and toasted panko bread crumbs, basil, Parmesan and Pecorino, Blue Cheese and walnuts, shredded Cheddar, diced onion, jalapeño, or cilantro.*

**BACON MAC N CHEESE** Bacon, Cheddar and Monterey Jack cheeses.

**CHICKEN PARMESAN MAC N CHEESE** Pecorino cheese, marinara, panko and a hint of basil.

**CLASSIC MAC N CHEESE** Cheddar and American cheeses. This is our most popular Mac for picnics and large parties. A true crowd-pleaser.

**BLUE CHEESE AND WALNUTS** Blue Cheese crumbles and walnuts.

**CHILI MAC** Our Big Red Chili and Cheddar.

**CHORIZO MAC** Baked with Cheddar, Jack and Mexican Chorizo.

**GREEN CHILE MAC** Cheddar and green chilies

### Fried Sides

*Bigfoot brings the fryer and fries these appetizers fresh on site. Requires on site cooking as well as staffing and site considerations*

**WINGS** Featuring our hand-crafted Louisiana Wing Sauce, or choose from these delicious sauces: BBQ, Regular Wing Sauce, High Octane Wing Sauce, Teriyaki, and Homemade Honey Mustard. Comes w/ celery stalks and your choice of Blue Cheese Dressing or Buttermilk Ranch Dressing

**FRENCH FRIES**

**SWEET POTATO FRIES**

**ONION RINGS**

**JALAPENO POPPERS**

**CHICKEN STRIPS**

**OKRA**