



2706 Larimer Street  
Denver, CO 80205  
voice 303.863.1970  
fax 303.296.3054  
[www.fancytofantasy.com](http://www.fancytofantasy.com)

*exquisite cuisine, impeccable service, memorable affairs*

### *Simply Elegant Hors d' Oeuvres*

#### *Buffalo Wellington*

*tender buffalo baked in puff pastry with mushroom duxelle*

#### *Grilled Shrimp with Wasabi Guacamole*

*East meets South of the Border!*

#### *Goat Cheese & Sweet Pear Phyllo Purse*

*with port wine dipping sauce*

#### *Toasted Blue Cheese & Caramelized Onion Sandwich*

*a fun, old fashioned favorite with an updated twist*

#### *Cowboy Roll*

*fresh spring roll with grilled flank steak, pickled red onions,  
gorgonzola and Wasabi mayo*

#### *Mango Crab Summer Roll*

*fresh spring roll with succulent crab, sweet mango*

#### *Crostini with Roma Tomato, Chèvre & Chunky Olive Tapenade*

#### *Asian Red Curry Pork*

*tender meaty chunks in a deliciously spicy sauce*

#### *South Pacific Chicken Skewer*

*skewered strip of chicken with a peach tamarind glaze*

#### *Smoked Trout Mousse in a Cucumber Boat*

#### *Prosciutto Appetizer Cups*

*Miniature quiche cups with spinach and mushrooms*

*Grilled Five Spice Chicken*  
*choose either kabobs or lettuce wraps*

*Ginger Beef & Scallions*  
*on Crispy Noodle Cake*

*Beef Carpaccio with Orange- Olive Salsa*  
*and shaved gouda*

*Sesame Hoisin Beef*  
*in Pastry Boat*

*Stuffed Choux Puffs*  
*with seafood or curried chicken or tofu salad*

*Seared Beef on Parmesan Garlic Crostini*  
*with Artichoke Aioli*

*Asian Pot Stickers with Ponzu Sauce*  
*Japanese dumplings with chicken and soy ginger sauce*

*Tuscan Chicken Roulade*  
*spiral slices with fresh sage, Asiago cheese and roasted peppers*

*Shrimp with Green Chili Pesto*  
*skewers of shrimp with a mild Anaheim chili pesto*

*Sesame Crusted Ahi Tuna*  
*on a wonton crisp*

*Antipasto Skewers*  
*with cheese tortellini, salami, olive, tomato*

*Caprese Crostini*  
*with fresh mozzarella, fresh basil and Roma tomato*

*Spicy Shrimp Salad*  
*on Cucumber Slice or Crostini*

*Asian Glazed Meatballs*  
*presented on snow pea pick*

*Strawberry Brie Bruschetta*  
*imported brie and fresh strawberry on crispy toast with rosemary syrup*

*Roasted Red Pepper & Lamb Bruschetta*

*Sesame Crusted Salmon Nuggets*  
*with orange miso dip*

*Nantucket Crab Cake*  
*succulent, bite-sized cakes with lemon dill aioli*

*Chipotle Shrimp Won Ton*  
*eye appealing and addicting with shrimp, cheese and smoky chipotle chilies*

*Greek Tartlet*  
*with spinach, feta cheese and Kalamata olives*

*Bacon Wrapped Chicken Bites*  
*tender morsel of chicken wrapped in bacon with a creamy Dijon dip*

*Smoked Pork Canapé with Spicy Mango Jam*  
*pork loin on a toast point topped with sweet-hot fruity jam*

*Spanakopita*  
*Greek phyllo triangles with spinach and cheese*

*Moroccan Salmon Skewer*  
*nugget of broiled spiced Atlantic salmon*

*Kick It Up Quesadilla*  
*ancho marinated steak or chipotle chicken and pepper jack cheese grilled between flour tortillas*

*Apple, Purple Onion & Cambozola Quesadilla*  
*a quesadilla with a twist - sure to please!*

*Cranberry Pear Quesadilla*  
*a sweet tart delight!*

*Smoked Duck Quesadilla*  
*with queso fresco and roasted tomatillo salsa*

*Rock Candy Shrimp*

*rock shrimp lightly sautéed and tossed in a sweet and spicy Thai glaze*

*Wild Mushroom & Chevré Tartlet*

*a blend of forest mushrooms, fresh thyme and goat cheese in a pastry tartlet*

*Latin Grilled Flank Steak Canapé*

*on handmade tortilla chip with chimichurri sauce*

*Tiny Stuffed New Potatoes*

*with smoked trout mousse, sour cream & chives or bacon & cheddar*

*Mini Beef Tenderloin Bouchee*

*puff pastry cup with beef tenderloin, drizzled with blackberry balsamic syrup*

*Smoked Salmon Canapé*

*on lavosh cracker with green olive tapenade*

*Spicy Lamb Kofta Skewer*

*savory lamb meatballs*

*Prosciutto & Provolone Wrapped Asparagus Spear*

*Stuffed Mushroom Caps*

*with crab, country sausage & parmesan, or spinach & pancetta*

*Bang Bang! Chicken Won Ton Cup*

*crispy cups with chicken, scallions and peanut sauce*

*Coconut Chicken Spears*

*with red and green curry sauces presented in coconut halves*

*Lettuce Wraps with Duck*

*Bibb lettuce leaf cups with seared duck strips and plum sauce*

*Green Chili Cheese Puffs*

*served with picante sauce*

*Beautifully Displayed on Buffet Stations*

*Mediterranean Bruschetta Bar*

*Featuring our Feta and Roasted Red Pepper Torte*

*Warm Crab and Artichoke Dip*

*Roasted Garlic Hummus*

*Presented with pita crisps, gourmet crackers, grilled flatbreads and crostinis*

*Antipasto Display*

*Bountiful display of imported Italian meats and cheeses, olives, fresh and marinated vegetables, olive oil for dipping*

*With artisan breads*

*Cheese Display*

*Chef's Selection of Imported & Domestic Cheeses*

*artistically displayed with gourmet crackers & artisan breads*

*Fantasy Dessert Displays*

*Station #1*

*With luscious fresh pineapple, melons, berries and angel food cake*

*And our decadent chocolate hazelnut dip*

*Station #2*

*Fabulous Array of Mini Meringue Tartlets, White Chocolate Mousse Cups, Key Lime Mousse in Dark Chocolate Cups, Pastries and other Sweet Treats*