



**KOKO
CATERING
MENU**



Catering menu

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KOKO DREAMS

***We make what we dream-
Our only limit is our
imagination***



Ordering

it's as easy as 1-2-3

1

WE NEED THIS INFORMATION:

2

DIETARY RESTRICTIONS—

Let us know immediately: please specify:
vegetarian, gluten free, vegan, dairy free, or nut free.

NOTICE

3 days' notice kindly requested

DELIVERY IS NOT ALWAYS AVAILABLE

Pickup is at KOKO Cafe or KOKO Kitchen.

Basically, our boundaries are the Old Blinking Light to the north, and the
turnoff for UNM to the south;

- A) If your location can be accessed by Google,
- B) if the journey does not involve washboard roads, and
- C) if we can get there in 20 minutes or less,
—we will deliver for a \$50 fee.

CHANGES

Changes requested within 48 hours subject to a 5% change fee

TAX EXEMPT?

Please send tax i.d. verification before pickup/delivery

Ordering

it's as easy as 1-2-3

3

EMAIL YOUR ORDER

info@kokotaos.com

We will need to confirm all orders.

We greatly appreciate this order by email!
We will need to confirm all orders. before filling them.



It's hard to pick up the phone when our hands are covered in butter...

But please do call if this online ordering is annoying,
or if you need help.

ACTUAL HUMAN CONTACT GUARANTEED

575 758 9448

APPETIZER IDEAS

Appetizer ideas

SKEWERED

Meat, vegetable, and fruit skewers with dipping sauces

FILLED

Empanadas, tarts, phyllo triangles

SANDWICHED

KOKO sandwich & specialty platters

WRAPPED

Spring rolls, sushi

FINGERED

Canapés of all kinds

PLATTERED

Charcuterie, crudité, mezze spreads

SUGARED / SWEETS & TREATS

Tiered platters of cupcakes and cookies

DREAMT

We make what we dream—our only limit is our imagination!

We love to collaborate on creating new, delicious, and interesting bites.

Appetizer ideas

SKEWERED

Chicken/Beef/ Pork / Lamb skewers

Choice of Sauce/Marinade: honey, jalapeno, satay, teriyaki, rustic, Salmon Teriyaki ponzu dipping sauce

5.50

Classic Swedish meatballs with creamy sauce

Spicey turkey meatballs with honey chipotle glaze

3.00

Roasted Tomato & Sausage

Tortellini & Sausage

Tomato Basil Caprese Style

Lemon Parmesan Sauce

Tricolor tortellini & Caprese tossed in pesto

2.50

Fruit skewers: melon, pineapple, grapes, and strawberries

2.00

Appetizer ideas

FILLED

Empanadas

Meat, vegetable, fruit

2.00–5.00

Tarts

Sweet and savory tartlets

5.00

Baked Brie

Creamy Brie baked in a flaky pastry, encrusted with:

Dried fruit and nuts

Wild mushrooms

Fresh raspberries and jam

\$15. mini 8 oz.

\$60 large, 2.2 lbs.

Phyllo cups

Eggplant Caponata

Ratatouille

Beet/goat cheese

2.00

Chicken salads:

Madras, spicy, rustic, and old fashioned

2.25

Snow Crab Salad

3.50

Phyllo triangles

Moroccan chicken

Spanakopita

2.00

Appetizer ideas

SANDWICHED

KOKO SANDWICH PLATTERS

We start with roast beef, Tavern ham, smoked turkey, spicy chicken salad, Caprese, avocado, or tuna salad,

We prepare with fresh lettuce, cheese, and assorted breads. Wrapped and sliced halves are presented artfully on our platters (to be returned) or disposable platters (+\$7.)

Condiments

Mayo

Specialty mayos (chipotle aioli, pesto mayo)

Mustard

Tomatoes

Onions

Olives

Sund-dried tomatoes

Pickles

Petite sandwich platter

Assorted dinner rolls with assorted cheeses

5.00 p/p

Sandwich platter

Organic whole wheat or rye bread, whole wheat pita, assorted cheese, except Caprese (fresh mozzarella, pesto, ciabatta roll)

11.00 p/p

KOKO SPECIALTY SANDWICH PLATTER

12.00 p/p

Muffaletta:

Italian-style sandwich, Capicola, Genoa salami, olives, pepperoncini, sun-dried tomatoes, and creamy artichoke spread on ciabatta

Pastrami:

Pastrami on Rye bread with Swiss cheese, mustard, and jicama slaw

Sub Med:

Eggplant, feta, mixed greens, sun-dried tomato pesto, roasted peppers, hoagie roll

Monte Cristo

ham, turkey, swiss, brie, Dijon, raspberry jam, toasted almonds on croissant

Bahn Mi

Grilled chicken, pickled vegetables, jalapeno, cucumber, sriracha mayo, hoagie roll

Includes plates, napkins, and serving utensils for condiments

Add chips to any platter: \$2 p/p

Appetizer ideas

WRAPPED

KOKO spring rolls

Vietnamese-style spring rolls:
Chicken, tofu, shrimp, avocado, and pork
4.00

Sushi

Our story of sushi—a very special order

KOKO wraps

Prosciutto, Parmesan & arugula
2.00

Prosciutto e melone

The classic canapé
2.00

Appetizer ideas

PLATTERED

Charcuterie ordering guidelines

MEAT: 4–6 slices

CHEESE: 2–3 ounces

FRUIT: 1/8–1/4 cup

MEATS

Spicy capicola

Salami

Prosciutto

Genoa salami

Sopressata

CHEESES

Sage derby
cheese

Aged Rotterdam

Gouda

Aged Irish

cheddar

Brie

Chipotle-dusted

goat cheese

MORE YUM

Marcona almonds

grapes

Marinated

long-stem

artichoke hearts

Olives

DIPS

Edamame

hummus

Red pepper

spread

Artichoke dip

Pesto

Pesto ranch

Chipotle ranch

Tzatziki

Crudit  platter

Carrots, celery, cucumber, radish, broccoli, cauliflower
and your choice of dip

Mezze platter

A Mediterranean take on charcuterie:

Pita, fruit, nuts, dolmas, olives, veggies, cheeses

Appetizer ideas

FINGERED

Canapés

Choose a delivery device for delicious bites: baguette (gluten free available), Parmesan crisps, tortilla corn chips & scoops, cucumber disks

PROTEINS

Spicy capicola
Chicken salad
Beef
Pork
Fish

DAIRY

Cream cheeses
Fruit creams
Cheeses

SCHMEAR

Artichoke dip
Pesto
Edamame Hummus
Avocado
Mayos
Mascarpone

SPRINKLES, CRUNCH

Caramelized fried
onions
Nuts
Dried fruit
Edible flowers



KOKO DREAMS

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Appetizer ideas

FRITTERS, MINI FRITTERS, MINI CRAB CAKES

Cauliflower & artichoke fritters

4.00 full-sized / 1.50 bite-sized

Zucchini fritters

4.00 full-sized / 1.50 bite-sized

Crab cakes with spicy remoulade

5.50 full-sized / 3.00 bite-sized

Devilled eggs

A classic

1.50 each

KOKO CHICKEN SALADS

Chicken salads

SIGNATURE CHICKEN SALADS

Our signature chicken salads featuring Red Bird brand Chicken!

OLD FASHIONED

classic style, celery, organic carrots, green onions, mayo

SPICY

classic with a spicy twist: chipotle!

MADRAS

celery, organic carrots, apples, raisins, curry mayo

RUSTIC

no mayo! Celery, red onion, red bell, balsamic, olive oil

\$19 / lb.

KOKO DELI SALADS

Deli salads

SIGNATURE DELI SALADS

CLASSIC POTATO SALAD

hardboiled egg, mayo, fresh parsley, \$12.50 / lb.

VINAIGRETTE POTATO

capers, fresh herbs, mustard vinaigrette, \$12.50 / lb.

SPICY NAPA

fresh ginger, jalapeno, green onion, lemon juice, \$13 / lb.

JICAMA SLAW

jicama, organic carrots, cabbage, red onion, \$13 / lb.

BLACK SESAME NOODLES

wheat noodles, garlic, soy, sesame, organic carrots, cabbage,
\$14.50 / lb.

RICE NOODLES

rice noodles, fresh vegetables, organic tofu/shrimp/pork/chicken,
\$16.50 / lb.

CAVATAPPI PASTA

wheat noodles, fresh vegg, olives, tuna, sundried tomato, red pepper,
onion, artichoke, black olives, parsley, Italian dressing, Parmesan cheese,
tomato, \$14 / lb.

Deli salads

MINTED SWEET CARROTS

organic carrots, fresh mint, \$13 / lb.

“FANCY” GREEN BEAN SALAD

Haricot vert, slivered almonds, crispy caramelized shallots, \$17 / lb.

MEDITERRANEAN ORZO

black olives, red bell, red onion, feta, fresh parsley, \$15 / lb.

SOUTHWEST BEAN

black beans, non-GMO corn, red onion, lime, cilantro, parsley, \$15 / lb.

TUSCAN WHITE BEAN

cannellini beans, albacore tuna, red onion, red bell, basil, sage, \$15 / lb.

GOLDEN BEET SALAD

fresh beets, olive oil, citrus, parsley, cumin, \$15 / lb.

BEET SALAD / BALSAMIC

roasted red beets balsamic vinegar reduction + orange zest, \$15 / lb.

QUINOA SALAD

organic quinoa, dried fruits, almonds, lime vinaigrette, \$15 / lb.

QUINOA TABOULI

organic quinoa, parsley, cucumber, tomato, lemon, \$15 / lb.

Deli salads

“FRIENDS” QUINOA SALAD

organic quinoa, garbanzo beans, cucumber, red onion, pistachios, parsley, mint, lemon + feta, \$15 / lb.

EDAMAME CARROT

edamame, carrots, hijiki, green onions, cilantro, \$15 / lb.

SPICY GREEN BEAN TOMATO

the best green bean salad you have ever tasted! SPICY! \$15 / lb.

FRESH CORN SALAD

late summer only, requires the freshest ingredients, \$15 / lb.

TORTELLINI WITH FRESH MOZZARELLA

tri-color tortellini, fresh mozzarella balls, fresh veggies , \$15 / lb.

CELERY WALNUT

fresh celery, dates, toasted walnuts, pecorino, sherry vinaigrette, \$15 / lb.

TOMATO MINT

tomatoes, fresh mint, goat cheese, pine nuts, \$15 / lb.

CAPRESE

tomatoes, fresh mozzarella, basil, \$15 / lb.

Deli salads

TAHINI KALE

tahini, olive oil, soy, lemon juice, garlic, \$18 / lb.

CREAMY KALE

carrots, raisins, red onion, yogurt, mayo, lemon, \$18 / lb.

CRISPY KALE

simply said, olive oil, salt, pepper, \$18 / lb.

SUPER SLAW

kale, two kinds of cabbage, shaved brussels, parmesan, almonds, honey,
\$18 / lb.



KOKO DREAMS

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SUGARED
{ SWEETS + TREATS }

Sweets + treats

SUGARED

All choices also available as gluten free, vegan

SPECIAL ORDER CAKES

Double layer 6" cakes starts at \$50.

Cake frostings and decoration are limited only by our imagination!

CAKES + PIES + TARTS

(Our signature collection)

Cakes start at \$21.75

Fruit pies \$19.75

Tarts \$23.75

FRUIT PIES:

Apple, cherry, peach, blueberry, strawberry rhubarb,

CREAM PIES:

Key Lime, Coconut Cream, Chocolate Cream, Chocolate Peanut Butter,
Lemon Buttermilk, Pumpkin

CAKES:

Carrot cake

TARTS:

Raspberry Linzer Torte, Bourbon Pecan
Fruit and Nut Tart, seasonal selections
Mexican Chocolate torte

We LIVE for special order cakes and cupcakes!

Sweets + treats

COOKIES

\$36.00 dozen full-size

\$18.00 dozen petite-size

THE KOKO COOKIE:

chocolate chips, oats, dried cranberries, walnuts

OATMEAL RAISIN

DOUBLE CHOCOLATE

PEANUT BUTTER

BROWNIES / BARS / BITE-SIZED

\$36.00 dozen full-size

\$18.00 dozen bite-sized*

CHOCOLATE WALNUT BROWNIES

the classic—also available in gluten free!

LEMON BARS

MEXICAN WEDDING COOKIES

DUTCH BUTTER GINGER CAKES

Sweets & treats

BROWNIES / BARS / BITE-SIZED continued

RASPBERRY RIBBONS

WHITE CHIP DREAM

MAGIC MOUNTAIN / SEVEN LAYER /
HELLO DOLLY BARS

CHEESECAKE SQUARES

KENTUCKY BOURBON BARS

LINZER BARS

PECAN TASSIES

MAIN DISHES

Mains

CHICKEN

\$19 / lb.

Boneless breast, Red Bird Farms, Colorado
(\$10-\$14 average per person, 8-10 oz. breast)

PICATTA

capers, lemon, white wine, parsley, butter

SALTIMBOCCA

prosciutto, fresh sage, lemon, white wine, butter

MARSALA

shallots, mushrooms, fresh sage, Marsala wine

SHALLOTS

shallots, dijon, wine, tarragon, tomatoes

BLUE RIBBON

KOKO Style Chicken Cordon Bleu, stuffed with ham and swiss

STUFFED

goat cheese, spinach, sundried tomato

MARBELLA

olives, capers, prunes, oregano, sweet wine broth

Mains

CHICKEN continued

CUTLETS

panko breaded, garnished with lemon

BAKED PARMESAN

panko, marinara, mozzarella, provolone, parmesan

TERIYAKI

house made teriyaki sauce, garnished with green onion

LEMON TARRAGON

boneless breast, bone in thighs or whole chicken, butterflied



KOKO DREAMS

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Mains

FISH + SEAFOOD

SHRIMP

Roasted or Boiled, sauce options
\$2 each

CAJUN CRAB CAKES

a classic! spicy remoulade \$2 each
\$5.75 each

THAI FISH CAKES

a KOKO signature! cucumber relish
\$4.75 each

AHI TUNA / SALMON / MAHI MAHI

fillet or steak, market price, sauce options
\$ market price

Mains

OTHER MAINS

MEATLOAF

gluten free! Definitely not your mother's! sauce options , \$15 / lb.

PORK LOIN

boneless, fresh herbs, sauce options , \$17 / lb.

BEEF TENDERLOIN

fresh herbs, sauce options, \$ market price

FLANK STEAK

marinated, grilled, sauce options, \$ market price

STEAK ROULADE

flank steak butterflied and rolled with your favorites , \$ market price

TURKEY

marinated, grilled, sauce options, \$ market price

BISON

fresh herbs, sauce options, \$ market price

SIDE DISHES

Side dishes

SIDE DISHES

\$12.99 / lb.

ROASTED ROOTS

parsnips, shallots, organic carrots, fresh herbs

ROASTED ASPARAGUS

fresh herbs, olive oil, garnished with lemon

ROASTED CAULIFLOWER

curried, parmesan or NEW Buffalo Style!

ROASTED FINGERLING POTATOES

organic, when available, fresh herbs, garlic

\$12.99 / lb.

POTATOES AU GRATIN

classic style, cream, nutmeg, swiss and gruyere

ROASTED BRUSSELS

red grapes, rosemary OR parmesan, garlic

BAKED POLENTA

organic cornmeal, fresh herbs, parmesan

BAKED RISOTTO

seasonal flavors, always fresh herbs

GRATIN

seasonal vegetables

SANDWICH CITY

Sandwich City

SANDWICHED

KOKO SANDWICH PLATTERS

We start with roast beef, Tavern ham, smoked turkey, spicy chicken salad, Caprese, avocado, or tuna salad,

We prepare with fresh lettuce, cheese, and assorted breads. Wrapped and sliced halves are presented artfully on our platters (to be returned) or disposable platters (+\$7.)

Condiments

Mayo

Specialty mayos (chipotle aioli, pesto mayo)

Mustard

Tomatoes

Onions

Olives

Sund-dried tomatoes

Pickles

Petite sandwich platter

Assorted dinner rolls with assorted cheeses

5.00 p/p

Sandwich platter

Organic whole wheat or rye bread, whole wheat pita, assorted cheese, except Caprese (fresh mozzarella, pesto, ciabatta roll)

11.00 p/p

KOKO SPECIALTY SANDWICH PLATTER

12.00 p/p

Muffaletta:

Italian-style sandwich, Capicola, Genoa salami, olives, pepperoncini, sun-dried tomatoes, and creamy artichoke spread on ciabatta

Pastrami:

Pastrami on Rye bread with Swiss cheese, mustard, and jicama slaw

Sub Med:

Eggplant, feta, mixed greens, sun-dried tomato pesto, roasted peppers, hoagie roll

Monte Cristo

ham, turkey, swiss, brie, Dijon, raspberry jam, toasted almonds on croissant

Bahn Mi

Grilled chicken, pickled vegetables, jalapeno, cucumber, sriracha mayo, hoagie roll

Includes plates, napkins, and serving utensils for condiments

Add chips to any platter: \$2 p/p

FOR A CROWD

For a crowd

SPINACH LASAGNA

organic spinach always

\$180. full pan, serves 24

\$90. half pan, serves 10–12

MEAT LASAGNA

ground beef, La Sierra Cattle, NM

\$200. full pan, serves 24

\$100. half pan, serves 10–12

EGGPLANT PARMESAN

Aunt Barbara's New Jersey recipe

\$180. full pan, serves 24

\$90. half pan, serves 10–12

Gluten-free noodles, add \$10 full pan, \$5 half pan

Extra marinara, 1 quart, \$15

Extra Parmesan cheese, 12 ounces, \$15

BAKED TORTELLINI

broccoli, pesto, melted cheese

\$170. full pan, serves 24

\$85. half pan, serves 10–12

For a crowd

BAKED FRITATTA

What are your favorite flavors?

Here are a few of ours:

bacon/mushroom,
spinach/feta,
green chile/cheddar,
potato/leek

\$120. full pan, serves 24

\$60. half pan, serves 10–12

ENCHILADAS

beef,
chicken,
cheese or
calabacitas

\$200. full pan, serves 24

\$100. half pan, serves 10–12

CARNE ADOVADA

with red chile, slow cooked, not too spicy, local recipe, with posole

\$180. full pan, serves 24

\$90. half pan, serves 10–12

GREEN SALAD

we have numerous green salads and dressing options

\$11.50 for a 32-ounce salad

KOKO BOX LUNCH

Box lunch

KOKO BOX LUNCH

A complete lunch of our grab and go favorites, convenient for meetings, conferences, workshops! Each is packed conveniently and includes sides, utensils, and napkins—beverages included.

GROUP SIZE

1–15 ppl: Choose one menu only

1–30 ppl: Choose 2 menus

30+ ppl: Choose 3 menus



MENU #1

SANDWICH BOX LUNCH

Full-size sandwich, assorted bread and cheese, chips, cookie, side deli salad, beverage

You choose the filling, we do the rest:

MEAT

Roast beef, smoked turkey, Tavern ham, spicy chicken salad

VEGETARIAN:

Caprese, avocado

\$22.50 p/p

Box lunch



MENU #2

ASIAN SPRING ROLLS BOX LUNCH (GF)

Gluten free Vietnamese-style spring rolls, side jicama slaw, fruit salad,
cookie, beverage

You choose the roll:

Chicken spring rolls (contains peanuts)

Vegetarian spring rolls with organic tofu (contains peanuts)

\$22.50 p/p



MENU #3

SALAD BOX LUNCH

:Full size salad, chips, brownie or pastry, condiments, napkins, utensils,
beverage

You choose the salad:

GREEK:

Mixed greens, cicimber, feta, kalamata olives, red wine vinaigrette

SOUTHWEST CHICKEN

Mixed greens, spicy chicken, black beans, corn, red bell pepper, red onion,
honey-lime vinaigrette or chipotle ranch

CHOPPED ANTIPASTO

\$22.50 p/p

KOKO CUPCAKES

Cupcakes

Regular, \$4 | Gluten free, \$5 | Vegan, \$6

2 dozen minimum per flavor
5–7 days advance notice, please.

CUPCAKE FLAVORS

Chocolate
Vanilla
Lemon
Strawberry
Raspberry
Rose
Coconut
Chantilly
Cardamom spice

FROSTING FLAVORS

Chocolate
Vanilla
Lemon
Strawberry
Raspberry
Lavender
Coconut

CLASSIC FAVORITES

Carrot
Red velvet
German chocolate
Chocolate Tiramisu
Chantilly with fresh berries

EXTRA FILLINGS, ADD .50

Chocolate ganache
Lemon curd
Pastry cream
Jam

KOKO SPRING ROLLS

Spring rolls

KOKO SPRING ROLLS

\$4.25 per roll

Our Vietnamese Style Spring Rolls also look beautiful when they are cut and presented for a party or meeting! Minimum orders may apply.

100% rice wraps, lettuce, cucumber, carrots, peanut sauce, fresh herbs, served with a sweet and sour dipping sauce.

Chicken

Organic tofu

Avocado/green chile

Shrimp

Roast Pork

DRINKS FOR A CROWD

Drinks

DRINKS FOR A CROWD

ICE TEA

3 gallons, \$45.

5 gallons, \$75.

LEMONADE

3 gallons, \$55.

5 gallons, \$90.

MOCKTAIL

3 gallons, \$65.

Roast Pork

KOKO BREAKFAST

Breakfast

KOKO BREAKFAST

COFFEE + TEA SERVICE

Includes cups, sweeteners, stir sticks, cream, non-dairy milk upon request (+ \$5)

\$2.75 p/p

COFFEE ONLY

\$2.00 p/p

ASSORTED PASTRY PLATTER

Includes plain and chocolate croissants, scones, muffins (GF muffins upon request), jam & butter

\$3.75 p/p

SPECIALTY PASTRY PLATTER

Includes Danish, specialty croissant (almond, ham+Swiss, spinach feta, smoked salmon)

\$4.75 p/p

FRESH FRUIT PLATTER

\$4.75 p/p

Add yogurt

\$1.50

Add granola

\$1.50

FRESH FRUIT SALAD

\$3.75

9-ounce cups

\$5.50

12-ounce cups

Breakfast

DISPOSABLE COFFEE BOX

96 ounce, \$33

airpot, \$28

ASSORTED COLD BEVERAGES

Bottled water, juices

\$3 p/p

DEVILLED EGGS

Classic or curried

\$2 p/p

QUICHE

Bacon & Swiss

Green chile cheddar

Mushroom

Sausage

Spinach & feta

Artichoke Parm

\$18,50 each/ serves 6–10

SAVORY BREAKFAST MUFFINS

\$3.50

BREAKFAST BURRITO

\$7.50

FRITTATA

\$110 full pan (24 people) / 55. half (10 people) pan

OUR STORY OF SUSHI

Sushi

We began our wholesale business in May 1999, by preparing boxed “grocery store” sushi for a locally owned market. At that time, we were the only boxed sushi in Taos, and we made a lot of sushi boxes! The high quality of our ingredients and consistency of our products was, and still to this day is, very important. We believe this is what sets our sushi apart from other “grocery store” sushi.

We still prepare sushi boxes for retail sale at KOKO, and our sushi platters are always the hit of any party or gathering.

We are happy to design a custom platter for your event! (Minimum orders may apply.)

NIGIRI

salmon, tuna, ebi shrimp, tamago, avocado

FUTOMAKI

California Roll w/ real Snow Crab, Poke Tuna Roll, Grilled Salmon Teriyaki Roll, Shrimp Tempura Roll, Avocado Roll, Green Chile Roll

MAKI

tuna, salmon, cucumber, ume (Japanese Plum Paste)

INARI

sushi rice in fried tofu pouch



LAINÉ'S MAGICAL TACO TRUCK

Specialty taacos made on-site

START WITH 3 FILLINGS

\$18. per person

shredded chicken
shredded beef brisket
pulled pork
shrimp
fish
calabacitas
mushroom poblano
herbed cauliflower
sesame tofu
+
shredded cabbage
+
a basic condiment bar

CHIPS & DIPS—INCLUDES CHOICE OF 2 DIPS

\$6. per person

extra dips: \$2. per person

pico de gallo
guacamole
mango salsa
black bean & corn
queso (warm)

DON'T FORGET THE SIDES

rice
beans
salad
posople
Elote-style corn

30-person minimum required.

Service charge applies.

HOLIDAY NIBBLES

AVAILABLE DECEMBER 12–24

Holiday nibbles

Available December 12°-24
2-day advance notice please
575 758 9448
info@kokotaos.com

DEVILLED EGGS

Classic or Curried
Smoked salmon or Crab
\$18. dozen

BAKED BRIE, EN CROUTE

8-ounce wheel, \$16.
2.2-pound wheel, \$55.
Dired fruits & nuts & honey, or
Wild mushroom

SPANAKOPITA-STYLE PHYLLO TRIANGLES

\$24. dozen

SHRIMP 2 WAYS

Cocktail-style with House Wasabi dip
or
Spiced & roasted with zesty avocado dip
\$30. dozen

MEATBALLS 2 WAYS

Classic Swedish with creamy sauce
or
Spicy turkey with honey chipotle glaze
\$30. dozen

Holiday nibbles

FRITTERS, MINI FRITTERS, MINI CRAB CAKES

Cauliflower & artichoke fritters

4.25 full-sized / 2. bite-sized

Zucchini fritters

4.25 full-sized / 2. bite-sized

Crab cakes with spicy remoulade

5.75 full-sized / 3.25 bite-sized

Devilled eggs

A classic

1.25 each



KOKO DREAMS

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