



the drunken ONION

get & go kitchen

GET & GO FOR NEW YEAR'S EVE

HORS D'OEUVRES

- Artichoke Leaves topped with a Feta and Fennel Shrimp Relish
- Goat Cheese filled Strawberries with Balsamic Reduction
 - Fire Roasted Roma Tomato and Fresh Mozzarella Bruschetta
 - Grilled Artichokes with a Lemon and Chive Aioli
- Chorizo Stuffed Mushrooms

DESSERTS

- Caramel Hazelnut Tart
 - Tiramisu
- Traditional Cheesecake
 - Chocolate Mousse

Call for pricing and additional options

**OPEN 11-7 MON - SAT
1-6 SUN**

Wildhorse Marketplace
www.drunkenonion.com
970.879.8423