

Appetizer Menu B

(host chooses 4 of the following)

Seared Ahi Wontons

Molasses-soy glaze, wasabi, crisp wonton

Garlic Seared Brussels Sprouts

béarnaise sauce

Antipasto

wood roasted vegetables, prosciutto, strachino cheese
marinated mushrooms, herbed studded cracker

Miniature Caprese Picnic Sandwiches

tomatoes & fresh mozzarella, arugula

Cornmeal Crusted Calamari

roasted pepper salsa

Beef Tenderloin Canape

focaccia, arugula pesto

Corn Griddle Cakes

fire kissed pepper relish

Smoked Salmon Canape

roasted poblano pepper cream cheese, crostini

(platters contain 3-4 pieces of each appetizer per person)

\$18 per person, not including tax or gratuity