

**All appetizers are meant to be added to a dinner/lunch menu, priced per person
(1.5 pieces per person)*

Toasted Rosemary Focaccia
red lentil hummus \$1.50

Crispy Chicken Satay
sweet & spicy chile sauce \$2.00

Mushroom Empanadas
roasted pepper romesco \$1.75

Fire Roasted Vegetables & Parmesan Breadsticks
warm blue cheese dip \$1.75

Vegetable Fritto Misto
semolina crusted asparagus, mushrooms, sweet potato & avocado,
habanero salsa, lemon aioli \$2.25

Chicken & Prosciutto Arancini
roasted garlic-saffron aioli \$2.75

Miniature BLT Bites
arugula, basil aioli \$2.50

Crispy Shrimp Lettuce Wraps
creamy ginger slaw, spicy orange-chile dipping sauce \$3.50

Cornmeal Crusted Calamari
tobasco remoulade \$2.50

Beef Tenderloin Canape
focaccia, arugula pesto \$2.50

Grilled Pancetta Wrapped Shrimp
sweet & spicy bbq glaze, Asian slaw
(two per person) \$5.00

Country Style Foie Gras Pate
toasted baguette, cornichons, grain mustard aioli \$4.50

Miniature Crab Cakes
chipotle aioli (two per person) \$5.00

Assorted Premier Cheese Platter

brie, tilamook cheddar, herbed chevre, pecorino rustico,
smoked mozzarella, maytag blue, fresh fruit,
crostini, house flatbread \$5.00

Antipasto

wood roasted vegetables, prosciutto, fresh mozzarella,
marinated olives, crostini & breadsticks \$3.50

Seared Rare Ahi Tuna

wasabi-sesame wonton, soy glaze \$4.00

Corn Griddle Cakes

garlic goat cheese, roasted peppers \$2.25

Brie Cheese Croquet

chardonnay-apple relish \$2.25

Smoked Salmon Canape

roasted poblano pepper cream cheese \$2.25

Jumbo Shrimp Cocktail

horseradish cocktail sauce, celery spears \$5.00
(two per person)