

**Appetizer Menu A**

(host chooses 3 of the following)

**Goat Cheese Crostini**

crisp prosciutto, black pepper cranberry chutney, toasted baguette

**Crispy or Grilled Chicken Satay**

napa cabbage slaw, orange chile dipping sauce

**Mushroom Empanadas**

fire roasted piquillo pepper puree

**Pumpkin Hummus**

seasonal vegetable crudité, toasted pita bread

**Saffron Shrimp Arancini**

crispy fried saffron risotto, fried caper remoulade

**Autumn Squash Fritters**

sour cream, caramelized onions, fried sage

*(platters contain 3-4 pieces of each appetizer per person)  
\$14 per person, not including tax or gratuity*