

Appetizer Menu B

(host chooses 4 of the following)

Goat Cheese Crostini

crisp prosciutto, black pepper cranberry chutney, toasted baguette

Pumpkin Hummus

seasonal vegetable crudité, toasted pita bread

Sesame Seared Ahi Tuna Wontons

soy mirin glaze, wasabi crema, crisp wonton

Crispy Calamari

fire roasted piquillo pepper puree, balsamic aioli, fresh parsley

Beef Tenderloin Canape

arugula pesto, rosemary focaccia, horseradish crema

Garlic Seared Brussels Sprouts

classic béarnaise sauce

Prosciutto Wrapped Poached Pears

bleu cheese, balsamic glaze

Autumn Squash Fritters

sour cream, caramelized onions, fried sage

Smoked Salmon Canape

puff pastry cracker, crème fraiche, chives

*(platters contain 3-4 pieces of each appetizer per person)
\$18 per person, not including tax or gratuity*