

Appetizer Supplement Menu

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

\$1.50

Autumn Squash Fritters

sour cream, caramelized onions, fried sage

Pumpkin Hummus

seasonal vegetable crudité, toasted pita bread

\$2.00

Goat Cheese Crostini

crisp prosciutto, black pepper cranberry chutney, toasted baguette

Mushroom Empanadas

fire roasted piquillo pepper puree

Saffron Shrimp Arancini

crispy fried saffron risotto, fried caper remoulade

Crispy or Grilled Chicken Satay

napa cabbage slaw, orange chile dipping sauce

\$2.50

Smoked Salmon Canape

puff pastry cracker, crème fraiche, chives

Prosciutto Wrapped Poached Pears

bleu cheese, balsamic glaze

Crispy Calamari

fire roasted piquillo pepper puree, balsamic aioli, fresh parsley

Beef Tenderloin Canape

arugula pesto, rosemary focaccia, horseradish crema

\$3.50

Sesame Seared Ahi Tuna Wontons

soy mirin glaze, wasabi crema, crisp wonton

Chilled Jumbo Shrimp

horseradish cocktail sauce Fresh lemon, celery spears,

\$5.00

Miniature Crab Cakes

fried caper remoulade, chives

Pancetta Wrapped Shrimp

smoked sweet & spicy barbeque sauce, napa cabbage slaw

Antipasto Platter

various cured meats, mixed olives, sweet drop peppers, cornichons, parmesan breadsticks, mustard aioli

Cheese & Fruit Platter

various cheeses & fruits, apple & pear butter, spiced pepitas, pickled jalapeno, house crackers