

**Appetizer Menu C**

(host chooses 5 of the following)

**Goat Cheese Crostini**

crisp prosciutto, black pepper cranberry chutney, toasted baguette

**Sesame Seared Ahi Tuna Wontons**

soy mirin glaze, wasabi crema, crisp wonton

**Miniature Crab Cakes**

mint aioli, orange supremes

**Beef Tenderloin Canape**

arugula pesto, rosemary focaccia, horseradish crema

**Pancetta Wrapped Shrimp**

smoked sweet & spicy barbeque sauce, napa cabbage slaw

**Autumn Squash Arancini**

creamy leeks, saffron aioli

**Smoked Salmon Canape**

puff pastry cracker, crème fraiche, chives

**Prosciutto Wrapped Poached Pears**

bleu cheese, balsamic glaze

*(platters contain 3-4 pieces of each appetizer per person)  
\$25 per person, not including tax or gratuity*