

**Appetizer Menu B**

(host chooses 4 of the following)

**Goat Cheese Crostini**

crisp prosciutto, black pepper cranberry chutney, toasted baguette

**Pesto Topped Chickpea Hummus**

vegetable crudité, heirloom radish, English cucumber,  
pita bread

**Sesame Seared Ahi Tuna Bite**

soy mirin glaze, wasabi crema, wonton chip

**Crispy Calamari**

roasted tomatillo salsa, tabasco aioli, red cabbage chiffonade

**Beef Tenderloin Canape**

arugula pesto, rosemary focaccia, horseradish crema

**Mini Caprese Skewer**

Ciliegine mozzarella, cherry tomato, basil & balsamic glaze

**Prosciutto Wrapped Poached Pears**

bleu cheese, port wine glaze

**Eggplant Fritters**

Tomato coulis, basil aioli

**Smoked Salmon Canape**

puff pastry cracker, crème fraiche, chives

*(platters contain 3-4 pieces of each appetizer per person)*

*\$20 per person, not including tax or gratuity*