

Appetizer Supplement Menu

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

\$2.00

Eggplant Fritters

Tomato coulis, herbal balsamic glaze

Pesto Topped Chickpea Hummus

vegetable crudité, heirloom radish, English cucumber, pita bread

\$2.50

Goat Cheese Crostini

crisp prosciutto, black pepper cranberry chutney, toasted baguette

Mushroom Empanadas

fire roasted red chili marinara

Saffron Shrimp Arancini

crispy fried saffron risotto, fried caper remoulade

Crispy or Grilled Chicken Satay

napa cabbage slaw, orange chile dipping sauce

\$3.00

Smoked Salmon Canape

puff pastry cracker, crème fraiche, chives

Prosciutto Wrapped Poached Pears

bleu cheese, port wine glaze

Crispy Calamari

Tomatillo, tabasco aioli

\$3.50

Sesame Seared Ahi Tuna bite

soy mirin glaze, wasabi crema, chip

Chilled Jumbo Shrimp

horseradish cocktail sauce Fresh lemon, celery spears

Beef Tenderloin Canape

arugula pesto, rosemary focaccia, horseradish crema

\$5.00

Miniature Crab Cakes

Avocado butter, orange supreme, toasted coconut crema

Pancetta Wrapped Shrimp

smoked sweet & spicy barbeque sauce, napa cabbage slaw

Cheese & Antipasto Platter

Two artisan cheese and sliced meats, cornichons,
peppadew peppers, balsamic cipolini onions,
Parmesan breadsticks, sour cherry-date spread