

Appetizer Menu B

(host chooses 4 of the following)

Goat Cheese Crostini

Fall spiced dried fruit chutney, Parma prosciutto crispy, toasted baguette

Green Goddess Hummus

vegetable crudité, roasted beets, snap peas, pita bread

Sesame Seared Ahi Tuna Bite

soy mirin glaze, wasabi crema, wonton chip

Crispy Calamari

sweet & spicy tomato agrodolce, black garlic aioli, pickled red onion

Beef Tenderloin Canape

arugula pesto, rosemary focaccia, horseradish crema

Mini Caprese Skewer

ciliegine mozzarella, cherry tomato, basil & balsamic glaze

Prosciutto Wrapped Poached Pears

blue cheese, port wine glaze

Tempura Broccoli & Cauliflower

tomato coulis, balsamic glaze

Smoked Salmon Canape

puff pastry cracker, mascarpone crème fraiche, chives

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

\$20 per person, not including tax or gratuity