

**Appetizer Menu C**

(host chooses 5 of the following)

**Goat Cheese Crostini**

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

**Sesame Seared Ahi Tuna Bite**

soy mirin glaze, wasabi crema, wonton chip

**Miniature Crab Cakes**

fried caper remoulade, chives

**Beef Tenderloin Canape**

arugula pesto, rosemary focaccia, horseradish crema

**Pancetta Wrapped Shrimp**

smoked sweet & spicy barbeque sauce, napa cabbage slaw

**Tempura Broccoli & Cauliflower**

tomato coulis, balsamic glaze

**Smoked Salmon Canape**

puff pastry cracker, mascarpone crème fraiche, chives

**Prosciutto Wrapped Poached Pears**

blue cheese, port wine glaze

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