

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

Tempura Broccoli & Cauliflower

tomato coulis, balsamic glaze

Green Goddess Hummus

vegetable crudité, roasted beets, snap peas, pita bread

\$2.50

Goat Cheese Crostini

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

Mushroom Empanadas

fire roasted red chile 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

blue cheese, port wine glaze

Crispy Calamari

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

\$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

Panetta Wrapped Shrimp

smoked sweet & spicy barbeque sauce, napa cabbage slaw

Cheese & Antipasto Platter

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