

Appetizer Menu C

(host chooses 5 of the following)

Goat Cheese Crostini

Fall spiced dried fruit chutney, Parma prosciutto crisps, 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*