

Appetizer Supplement Menu

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

\$3.00

Tempura Broccoli & Cauliflower

tomato coulis, balsamic glaze

Sundried Tomato Hummus

vegetable crudité, radish, snap peas, pita bread

\$3.50

Goat Cheese Crostini

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

Mushroom Empanadas

Chipotle aioli

Saffron Shrimp Arancini

crispy fried saffron risotto, cajun remoulade

Crispy Fried Chicken Tenders or Grilled BBQ Chicken Satay

napa cabbage slaw, orange chile dipping sauce

\$4.00

Smoked Salmon Canape

puff pastry cracker, crème fraiche, chives

Prosciutto Wrapped Poached Pears

blue cheese, port wine glaze

Crispy Calamari

sweet & spicy tomato agrodolce, balsamic aioli, pickled red onion

\$4.50

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

\$6.00

Miniature Crab Cakes

Fried caper remoulade, chives

Pancetta Wrapped Shrimp

smoked sweet & spicy barbeque sauce, napa cabbage slaw

Cheese & Antipasto Platter

Two artisan cheeses and sliced meats, cornichons,
peppadew peppers, pickled fennel,
Parmesan breadsticks, house made apple butter