

Appetizer Menu B

(host chooses 4 of the following)

Goat Cheese Crostini

Cranberry cashew chutney, Parma prosciutto crisps, toasted baguette

Mediterranean Hummus

Olive & feta tapenade, vegetable crudité, bell pepper, cherry tomato, pita bread

Sesame Seared Ahi Tuna Bite

soy mirin glaze, wasabi-avocado aioli, pickled mung beans, wonton chip

Crispy Calamari

Tomatillo jalapeno salsa, lime aioli, pickled red onion, fresh cilantro

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

House made marinara, 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