

Appetizer Menu B

(host chooses 4 of the following)

Goat Cheese Crostini

Blueberry-cherry chutney, almonds, Parma prosciutto crisps, toasted baguette

Caramelized Onion Hummus

Herbed feta , vegetable crudité, bell pepper, radish, pita bread

Sesame Seared Ahi Tuna Bite

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

Crispy Calamari

Saffron garlic cream, cornichons, piquillo pepper, parsley

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

Soy Mirin, sriracha aioli

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