

Appetizer Menu C

(host chooses 5 of the following)

Goat Cheese Crostini

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

Sesame Seared Ahi Tuna bite

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

Soy Mirin, sriracha aioli

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