

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

Soy Mirin, sriracha aioli

Caramelized Onion Hummus

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

\$3.50

Goat Cheese Crostini

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

Mushroom Empanadas

Black garlic cream

Saffron Shrimp Arancini

crispy fried saffron risotto, tobasco 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, mascarpone crème fraiche, chives

Prosciutto Wrapped Poached Pears

blue cheese, port wine glaze

Crispy Calamari

Saffron garlic cream, cornichons, piquillo peppers, parsley

\$4.50

Sesame Seared Ahi Tuna bite

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

Chilled Jumbo Shrimp

Cocktail sauce, fresh lemon

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 & sliced meats, peppadew, house pickled root veg,
grilled artichoke hearts, parmesan breadsticks, apple butter