

Appetizer Menu B

(host chooses 4 of the following)

Goat Cheese Crostini

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

Roasted Red Pepper Hummus

Confit mushroom tapenade, vegetable crudité, bell pepper, radish, pita bread

Sesame Seared Ahi Tuna Bite

soy mirin glaze, miso aioli, kim chi, wonton chip

Crispy Calamari

Guajillo chile salsa, capers, tomatoes, onions, & Castel Vetrano olives, lime aioli, cilantro

Beef Tenderloin Canape

arugula pesto, toasted brioche, 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