

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, miso aioli, kim chi, wonton chip

Miniature Crab Cakes

lime aioli, chives

Beef Tenderloin Canape

arugula pesto, toasted brioche, 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*