

### **Appetizer Menu B**

(host chooses 4 of the following)

#### **Goat Cheese Crostini**

Pineapple papaya chutney, Parma prosciutto crisps, toasted baguette

#### **Spinach Artichoke Hummus**

Fresh herbs, vegetable crudité, bell pepper, radish, pita bread, olive oil

#### **Sesame Seared Ahi Tuna Bite**

soy mirin glaze, miso aioli, pickled mung beans, 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

#### **Tempura Green Beans & 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*