

### **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 Green Beans & Cauliflower**

Soy Mirin, sriracha aioli

#### **Spinach Artichoke Hummus**

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

**\$3.50**

#### **Goat Cheese Crostini**

Pineapple papaya chutney, Parma prosciutto crisps, toasted baguette

#### **Mushroom Empanadas**

Truffled-dijon 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**

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

**\$4.50**

#### **Sesame Seared Ahi Tuna bite**

soy mirin glaze, miso aioli, pickled mung beans, wonton chip

#### **Chilled Jumbo Shrimp**

Cocktail sauce, fresh lemon

#### **Beef Tenderloin Canape**

arugula pesto, toasted brioche, horseradish crema

**\$6.00**

#### **Miniature Crab Cakes**

Lime aioli, chives

#### **Pancetta Wrapped Shrimp**

smoked sweet & spicy barbeque sauce, napa cabbage slaw

#### **Cheese & Antipasto Platter**

two artisan cheeses & sliced meats, country olives, curry pickled cauliflower, marinated yellow tomatoes, parmesan breadsticks, piquillo jalapeno spread