

**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 & Asparagus**

Soy Mirin, sriracha aioli

**Southwest Chickpea & Corn Hummus**

vegetable crudité, radish, pita bread, olive oil

**\$3.50**

**Goat Cheese Crostini**

Cranberry mango chutney, Parma prosciutto crisps, toasted baguette

**Mushroom Empanadas**

Tomatillo salsa

**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

**Bacon Wrapped Dates**

Blue cheese stuffing, hot honey drizzle

**Crispy Calamari**

Tomatillo salsa, pickled red onions, avocado butter, cilantro

**\$4.50**

**Togarashi Seared Ahi Tuna bite**

Unagi sauce, miso aioli, seaweed salad, wonton chip

**Chilled Jumbo Shrimp**

Cocktail sauce, fresh lemon

**Beef Tenderloin Canape**

arugula pesto, toasted brioche, horseradish crema

**\$6.00**

**Miniature Crab Cakes**

Avocado butter

**Pancetta Wrapped Shrimp**

smoked sweet & spicy barbeque sauce, napa cabbage slaw

**Cheese & Antipasto Platter**

two artisan cheeses & sliced meats, country olives, pickled veg,  
artichoke hearts, parmesan breadsticks, seasonal preserves