

Appetizer Menu B

(host chooses 4 of the following)

Goat Cheese Crostini

Cranberry date chutney, Parma prosciutto crisps, toasted baguette

Southwest Chickpea & Corn Hummus

vegetable crudité, radish, pita bread, olive oil

Togarashi Seared Ahi Tuna bite

Unagi sauce, miso aioli, seaweed salad, wonton chip

Crispy Calamari

Creole tomato sauce, fried capers, charred lemon emulsion

Beef Tenderloin Canape

arugula pesto, toasted brioche, horseradish crema

Mini Caprese Skewer

ciliegine mozzarella, cherry tomato, basil & balsamic glaze

Tempura Green Beans & Asparagus

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