

Appetizer Menu B

(host chooses 4 of the following)

Goat Cheese Crostini

Apricot-cherry chutney, Parma prosciutto crisps, toasted baguette

Black Eyed Pea & Roasted Pepper Hummus

vegetable crudité, pita bread, roasted garlic oil

Togarashi Seared Ahi Tuna bite

Wasabi pea, napa slaw, soy mirin glaze, toasted nori aioli

Crispy Calamari

Sweet chile sauce, lemon aioli & green onion

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