

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 each

Tempura Green Beans & Asparagus

Soy Mirin, sriracha aioli

Black Eyed Pea & Roasted Pepper Hummus

vegetable crudité, pita bread, roasted garlic oil

\$3.50 each

Goat Cheese Crostini

Apricot-cherry chutney, Parma prosciutto crisps, toasted baguette

Mushroom Empanadas

Fire roasted tomato 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 each

Smoked Salmon Canape

puff pastry cracker, mascarpone crème fraiche, chives

Bacon Wrapped Dates

Blue cheese stuffing, hot honey drizzle

Crispy Calamari

Sweet chile sauce, lemon aioli & green onion

\$4.50 each

Togarashi Seared Ahi Tuna bite

Unagi sauce, toasted nori aioli, seaweed salad, wonton chip

Chilled Jumbo Shrimp

Cocktail sauce, fresh lemon

Beef Tenderloin Canape

arugula pesto, toasted brioche, horseradish crema

\$6.00 each

Miniature Crab Cakes

Avocado butter

Pancetta Wrapped Shrimp

smoked sweet & spicy barbeque sauce, napa cabbage slaw