

### **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

##### **Classic Roasted Garlic Hummus**

vegetable crudité, pita bread, roasted garlic oil

#### **\$3.50 each**

##### **Goat Cheese Crostini**

Apricot, fig & raisin 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 mango glaze, roasted poblano aioli

#### **\$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**

Tobasco remoulade

##### **Pancetta Wrapped Shrimp**

smoked sweet & spicy barbeque sauce, napa cabbage slaw

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

two artisan cheeses & sliced meats and accompaniments