

**Appetizer Menu B**

(host chooses 4 of the following)

**Goat & Brie Cheese Crostini**

seasonal chutney, toasted baguette

**Seasonal 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 glaze, lemon aioli

**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*