

Appetizer Menu C

(host chooses 5 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

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

Miniature Crab Cakes

Avocado butter

Beef Tenderloin Canape

arugula pesto, toasted brioche, horseradish crema

Pancetta Wrapped Shrimp

smoked sweet & spicy barbeque sauce, napa cabbage slaw

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)

\$25 per person, not including tax or gratuity