

### **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

#### **Seasonal Hummus**

vegetable crudité, pita bread, roasted garlic oil

**\$3.50 each**

#### **Goat & Brie Cheese Crostini**

seasonal chutney, 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 glaze, lemon 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