

## Appetizers

### Cold:

- Seared Tenderloin Crostini w/ Pesto Aioli & Roasted Red Pepper
- Caprese Skewers (tomato, fresh mozzarella, Basil & Balsamic Reduction)
- Bruschetta Crostini (italian style tomato salsa on a toasted slice of a baguette)
- Herbed Goat Cheese Crostini
- Charcuterie Board (Cured Meats and Cheeses w/ Crackers, Mustard and Preserves)
- Cucumber Cups w/ Herbed Goat Cheese
- Fresh Seasonal Fruit Display
- Crudité (Fresh Seasonal Vegetables w/ Hummus and or Ranch)
- Ahi Tuna on Crispy Wonton w/ Wasabi
- Seared or Grilled Pineapple w/ Minced Fruit, Honey and Crème Fraiche. (Plated)
- Watermelon Kabobs w/ a Yogurt & Honey Drizzle & Fresh Mint
- Cranberry Brie Tartlets

### Hot:

- Chicken Satay w/ Sriracha Aioli
- Chorizo Stuffed Long Hot Peppers w/ Marinara & Parmesan (knife and fork required)
- Fresh Figs stuffed w/ Blue Cheese, Wrapped in Prosciutto w/ Balsamic Glaze (Seasonal)
- Spinach, Artichoke and Asiago Crostini's or Family Style as a Dip.
- Prosciutto Wrapped Asparagus w/ Balsamic Glaze.

\*\*\*Please note that some items are seasonal and are not available year round.