**Passed Appetizers**

***Our Suggested***

**Sea**  
 Ahi Poke Tostada, maui sweet onion, cucumber, seaweed, green onion, sesame oil, shoyu, roasted sesame seeds, wonton crisp  
Edamame Fritter, sweet chili shrimp, black sesame, micro cilantro  
 BLT Scallop Slider, crisp bacon, butter lettuce, sweet tomato, burnt lemon aioli, brioche bun

**Chicken**  
Banh Mi Mini, lemongrass chicken, lime aioli, pickled carrot, cilantro, baguette  
Apple Fritter, herb roasted chicken, mozzarella, marjoram  
Arepa, corn masa, chicken-avocado salad, red bell pepper, lime, cilantro

**Farm**  
Chinese 5 Spice Duck Confit, citrus-hoisin glaze, macadamia curry crumble, taro chip  
Grilled Cheese Bite, gala apple, prosciutto, brie sourdough  
Cubano bite, roasted pork loin, jamon, house-made pickles, dijonnaise

**Garden**  
Strawberry Burrata Crostini, balsamic syrup, cracked black pepper, honeycomb  
French Onion Fondue, gruyere, brioche bowl, thyme  
Roasted Portobello Slider, herbed hummus, tomato, spinach, seeded bun

***More Choices***

FISH AND SEAFOOD APPETIZERS

Ahi tuna tartare with avocado, daikon sprouts and red onion, tossed with chives, ginger, lime and soy, served on a won ton

Seared sushi grade ahi, crusted with sesame seeds, and served on a crisp rice cracker, topped with seaweed salad and wasabi aioli

Dungeness crab cakes with peppers and celery topped with spicy remoulade

Rock shrimp cakes with shallots and parsley

Seared sea scallops on a crisp potato wafer, drizzled with citrus glaze and topped with chopped scallions

Scallops wrapped in Applewood bacon, and broiled

Hamachi or scallop crudo with yuzu emulsion, finished with grey sea salt

Bay scallops, sautéed and served with green curry sauce in a tiny spoon

Dungeness crab tossed with diced mango, red onion, tarragon and lemon, and served in tiny butter lettuce cups

Halibut ceviche with lime and peppers served in tasting spoons

Guatemalan shrimp ceviche with jalapeños, mint, cilantro and tomato citrus marinade

Smoked trout with a saffron aioli on a garlic rubbed crostini with watercress

Thai marinated prawns tossed with mint, cilantro, green onion, Thai basil and lemon grass, in soy and crushed peanuts

Firecracker prawns, marinated with basil, orange, chili, hoisin and scallion, and grilled

Harissa Grilled Prawns, with a minted yogurt dipping sauce

Popcorn shrimp – rock shrimp, battered and deep fried, served in miniature with tartare sauce

Lobster Club – poached lobster with lemon aioli and tarragon, layered on toasted brioche with avocado, micro greens and Applewood smoked bacon

Tiny twice baked potatoes with truffle oil and Tobikko caviar

House cured gravlax, with a dill caper crème fraîche, on a rustic cracker

Smoked salmon on a bagel chip with herbed cream cheese and microgreens

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MEAT APPETIZERS

Rare roasted lamb loin, served on garlic and rosemary crostini with arugula leaves and apricot chutney

Miniature lamb chops, grilled rare and served with mint and red onion chutney

Cashew chicken, sautéed with ginger, garlic, scallions, shiitake mushrooms and hoisin, served in tiny butter lettuce cups

Tandoori chicken skewers with cilantro and mint dipping sauce

5-spiced roasted free range chicken, with a crisp vegetable slaw and soy and sesame dressing, served in won ton cup

Chicken breasts chunks braised in curry, yoghurt and mango chutney, served on a bamboo fork

Tea smoked duck with orange and hoisin, with pea shoots and a julienne of carrots on a crisp won ton

Confit of duck with chive crème fraîche served on a potato cake

Kobe beef brochettes with a ginger soy glaze

Fillet of beef, roasted rare, and sliced on garlic rubbed crostini with microgreens and horseradish sauce

Pomegranate glazed pork tenderloin with cherry chutney and lambs lettuce

Ginger pork meatballs with coconut curry sauce

Chorizo and potato empanadas served with lime crema

Fresh asparagus tips wrapped with prosciutto, shaved parmesan and crisp fillo dough

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VEGETARIAN AND VEGAN APPETIZERS

Bruschetta: diced tomatoes, garlic, lemon, fresh basil and mozzarella served on grilled bread

Roasted crimini mushrooms stuffed with a tarragon and goat cheese filling

Gorgonzola and diced pear with garlic and walnuts, served on herbed flatbread

Fried panko crusted eggplant rounds, topped with onion jam

Curried vegetable tagine served on a mini poppadom

Curried marinated and roasted tofu and cabbage slaw on a crispy won ton with soy glazed almonds

Fire roasted babaganoush served on lavosh with green mint sambal

Zucchini and lemon risotto cake topped with a wild mushroom compote, with Madeira and fresh herbs

Summer corn fritters with roasted red pepper and a honey mustard sauce

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***StaTionary APPETIZERS***

Sides of thinly sliced smoked salmon, smoked sturgeon, smoked mackerel and trout with capers, lemons, pots of whipped cream cheese and sliced baguettes or bagels

Roasted seasonal vegetable display: such as squashes, beets, fennel, peppers, eggplant, leeks, potatoes, served with watercress aioli

Indonesian skewers of marinated meats with peanut chili dipping sauce in fresh coconuts

Mediterranean display: spicy hummus (sesame tahini, garbanzo beans, garlic and lemons) babaganoush (roasted eggplant with garlic and spices) dolmas, marinated olives and spiced pita bread

Italian antipasto platters - dry salami, hot coppa, Italian prosciutto, sliced cheeses, olives, bread sticks and olive oil

Imported soft cheese display, with dried cranberries, nuts and fruits, served with baguettes, crackers and flatbreads

Fresh seasonal fruit displays

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TINY TARTLETS WITH FILLO PASTRY OR SHORTCRUST PASTRY AND ASSORTED FILLINGS

Artichoke hearts with romano cheese topped with oven roasted tomato chutney

Spinach, garlic and jarlsberg, with toasted pine nuts

Portobello mushrooms with gorgonzola cheese and hazelnuts

Egg, bacon and cheese

Carmelized sweet onion and garlic