

## PASSED APPETIZERS / HORS D'OEUVRES

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*(priced per piece)*

<b>Braised Pear Brie Flatbread</b>	<b>\$4.00</b>
<i>arugula, balsamic vinaigrette, toasted pecans</i>	
<b>Susan Fav (served in Chinese take-out boxes)</b>	<b>\$3.00</b>
<i>baby kale, romaine, quinoa, kalamata olives, radish, avocado, citrus vinaigrette</i>	
<b>Bacon Wrapped Dates</b>	
<i>stuffed with bleu cheese</i>	
<b>Sweet &amp; Spicy Cauliflower</b>	<b>\$4.00</b>
<i>gochujang ginger glaze, jicama, toasted cashews</i>	
<b>Wasabi Deviled Eggs</b>	<b>\$3.50</b>
<i>tobico, dikon sprouts</i>	
<b>Ahi Poke Taco</b>	<b>\$5.00</b>
<i>crispy wonton shell, avocado, daikon sprouts, pickled ginger</i>	
<b>Turkey Bolognese</b>	<b>\$6.00</b>
<i>pappardelle, san marzano tomatoes, fennel, parmesan</i>	
<b>Crispy Brussels Sprouts</b>	<b>\$4.00</b>
<i>parsnip puree, pears, honey butter, parmesan</i>	
<b>Grilled Skirt Steak</b>	<b>\$6.00</b>
<i>jalapeno lime marinade, corn salad</i>	
<b>Braised Short Rib Sliders</b>	<b>\$6.00</b>
<i>crispy shallots</i>	
<b>Miso Salmon</b>	<b>\$6.50</b>
<i>oyster mushroom, shishito peppers</i>	
<b>Chicken Taquitos</b>	<b>\$3.00</b>
<i>guajillo mole sauce, queso fresco, cilantro, red onion</i>	
<b>Calamari</b>	<b>\$4.00</b>
<b>Vegan Enchilada</b>	<b>\$3.50</b>
<i>roasted poblano, mushrooms, tomatillo sauce, vegan mozzarella</i>	

## DESSERT

<b>Chocolate Mousse Tarts</b>	<b>\$3.00</b>
<b>Apple &amp; Pear Crumble</b>	<b>\$3.00</b>
<b>Seasonal Fruit Tarts</b>	<b>\$3.00</b>
<b>Pumpkin Cheesecake</b>	<b>\$3.50</b>