

# Shultz & Ficher

## Cocktail Party Menu

5 passed hors d'oeuvres | starts at \$55 per person

- VEGETARIAN    Eggplant Caponata on Fried Polenta | roasted peppers + capers + pine nuts *vegan, gf*  
Caesar Deviled Eggs | crunchy herbed breadcrumbs + parmesan crisps  
Aloo Samosa | cilantro mint chutney + tamarind sauce  
Wild Mushroom Croquettes | leek + parmesan + gruyere
- SEAFOOD        Smoked Salmon Crispy Rice | pickled cucumber + crème fraîche  
Scallop BLT | herb aioli *gf*  
Lemon Roasted Shrimp | peruvian spicy sauce *gf*  
Mini Crab Cakes | wasabi + pickled ginger
- MEAT            Chicken Tostadas | savoy cabbage slaw + pickled shallot + paprika aioli *gf*  
Char Siu Egg Rolls | duck sauce + chinese mustard  
Duck Confit | black pepper biscuits + red wine cherry jam  
Crispy Salami | crème fraîche + egg salad + basil  
Sous Vide Short Rib | crostini + onion jam
- SWEET          Devils Food Chocolate Cake | chocolate frosting  
Gateau Basque | mixed fruit preserves + sweet cream  
Orange Honey Cake | roasted stone fruits