

Passed Hors D'oeuvres

CHICKEN & MEAT

Vietnamese Chicken Satay *cashew, lime, chili*

Japanese Fried Chicken *daikon, kewpi mayo*

Sesame Chicken *scallion, carrot, wonton cups*

Chicken Liver Crostini *blackberry, walnut, smoked maple*

Korean BBQ Beef Satay *kim chee, ginger*

Kobe Slider *swiss, soy, brioche*

Beef Dumpling *potato, scallion, cilantro*

Beef Tartare Crostini *mustard, parsley, gruyere*

Pork Potstickers *kim chee, scallion, shallot*

Pork Meatball Slider *provolone cheese, marinated pickle*

Pork Gyoza *relish, scallion, ginger*

BBQ Pork Egg Roll *mushroom, cabbage, duck sauce*

Duck and Foie Gras Rillettes Crostini *grape, olive, schmaltz toast*

Lamb Meatball *spicy tomato, date relish*

Smoky Kielbasa Sausage in a Blanket *bavarian mustard*

Ham, Fontina, Basil Miniature Stromboli *tomato sauce*

SEAFOOD

Tuna Rice Cracker *sesame, nori, soy*

Tuna Tartare *spicy aioli, cucumber*

Rare Seared Tuna Skewer *chili, apple tahini*

Hamachi Crudo *pickled apple, sesame, tofu*

Salmon Rillettes *black bread crostini, lemon, chive*

Salmon Ceviche *mango, cilantro, lime*

Salmon Cucumber Rounds *cream cheese, dill*

Swordfish Skewer *teriyaki glaze*

Grilled Shrimp Skewer *salsa verde, lemon aioli*

Gulf Shrimp & Lobster Ceviche *pickled shishito, meyer lemon, shiso*

Shrimp Cocktail *kewpi mayo*

Crab Rangoon *caramelized onion, sweet and sour*

Crab Cake *ponzu aioli*

Lobster Fritter *lemon corn aioli*

VEGETARIAN

Edamame Dumpling *truffle, pea shoot, sake broth*

Tofu Skewer *mizuna pesto, miso caramel*

Mushroom Fritter *herb aioli*

Burrata Crostini *cherry, honey*

Warm Gruyere Gougere *apple butter*

Spinach, Fontina Mini Stromboli *tomato sauce*

English Pea Crostini *mushroom, sesame seed*

King Oyster Mushroom Skewer *yakitori glaze, rice pearl*

Eggplant Satay *miso caramel, peppadew, scallion*

Burrata Crostini *kumquat, pistachio, honey*

Fava Bean Toast *farmers cheese, marinated strawberry*

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