



# FLANARTS CUISINE EVENTS

PERSONAL CHEF & CATERER

## The Signature Menu

### CHICKEN

Crispy Chicken Breast - Tuscany (Sun-dried Tomato, Spinach, White Wine, Garlic , Parmesan  
Pollo Guisado al Caldero- Chicken Stew with Caribbean Spices  
Chicken Wings- Oven Roasted or Fried- Choose BBQ Sauce, Roasted Pineapple Habanero, Buffalo or Hot Honey  
Chicken Picatta with Lemon Caper Sauce and Parsley  
Grilled Chicken with Creamy Corn Salsa and Avocado Chimichurri  
Chicken Madeira: Mushrooms and Madeira Port Wine  
Grilled Chicken Breast with Marsala Mushroom Sauce  
Chicken Tikka Masala with Roasted Cashew Nuts  
Thai Coconut Lemongrass Chicken with Thai Chili Peppers  
Marinated Jerk Chicken with Jerk BBQ

### PORK

Bratwurst Sausage - German Pork Sausage "A la Plancha" Onion Stout Gravy  
Jack Daniel's Guava BBQ Ribs - Baby Back Ribs, House Made Jack Daniel's Guava BBQ, Fried Onions  
Grilled Pork Chops- Center Cut Pork Chop , Italian Peperonata Medley  
Roasted Pork Shoulder " Pernil" with Served with Chimichurri Sauce  
Bourbon Peach Glazed Pork Loin Medallions  
French Pork Chop with a Blackberry Balsamic Sauce  
Oven Roasted Crispy Pork Belly with Soy Orange Glaze

### BEEF

Angus Sirloin Tri-Tip- Finished with Caramelized Onions and Mushrooms  
Beef Picadillo Criollo- Peppers, Onions, Caribbean Spices, Sweet Plantains, Fire Roasted Tomatoes  
Roasted Picanha and then Broiled to Perfection Served with Argentinian Chimichurri  
Beef Bourguignon- Braised Beef Stew with Burgundy Wine and Vegetables  
Grilled Beef Skewers - Brushed with a Tamarind Glaze Sauce

### FISH & SEAFOOD

Creamy Garlic Jumbo Shrimp , Hint of Chili and Fresh Herbs with a Splash of Citrus  
Steamed Mussels in White Wine and Garlic with Shallots and a Touch Of Cream and Butter  
Pecan Crusted Cod Fillet with Bourbon Orange Glaze  
Miso Marinated Atlantic Salmon, Roasted and Finished with a Citrus Caramel and Furikake  
Beer Battered Fish Fillet Served with Tartar Sauce  
Mahi Mahi - Fresh Mango Salsa with Jalapenos and Fresno Peppers

### SIDES

Arroz con Guandules- Traditional Pigeon Pea Rice with Coconut Milk and Fire Roasted Peppers (v)  
Black Bean Rice- Caribbean Spiced Black Bean Rice (v)  
Primavera Rice- Jasmine Rice, Seasonal Vegetables Mix (v)  
Garlic Mashed Potatoes- Golden Yukon Potatoes, Garlic Confit, Sour Creme & Chives (v)  
Mac & Cheese- Cavatappi Pasta , Mozzarella, Gouda, Bacon and Buttery Graham Cookie Crumble  
Penne Pasta- Vodka Pomodoro with Garlic, Basil & Parmesan Cheese (v)  
Mexican Street Corn Salad (Warm)- Fresh Corn , Mexican Crema, Poblano, Cotija Cheese (v)  
House Made Corn Bread - Fresh Corn , Cheddar Cheese or Jalapenos (v)  
Roasted Broccoli - Cheddar Cheese & Roasted Pepitas (v)  
Crispy Roasted Cauliflower- Pickled Red Onion, Coriander (v)  
Sautéed Baby Bella Mushrooms and White Onions, Thyme and White Wine (v)  
Curried Couscous Couscous- Curry Masala, Assorted Vegetables, Bombay Mix (v)  
Eggplant Lasagna - Italian Eggplant, Spiced Pomodoro, Cheese Blend, Italian Herbs (v)  
Roasted Mini Blue Potatoes - Served with Peperonata Escabeche Mix (v)  
Au Gratin Potatoes- Golden Yukon Mashed with Creme Fraiche, Finished with Gruyere Cheese and Japanese Bread Crumbs (v)  
Wild Mushroom Cobbler- Blend of Creamy Wild Mushrooms, Cooked on a Cast Iron, with Caramelized Onions and Cheese (v)  
Roasted Baby Potatoes- Roasted Blue Mini Potatoes, Seasoned and Finished with a Sweet Peperonata Escabeche Mix (v)  
Ratatouille Vegetables- A Blend of Zucchini, Yellow Squash, Heirloom Tomatoes, Eggplant, Peppers and Onions, Cooked on a Rustic Tomato Sauce with Fresh Basil  
Gemelli Pasta with Fire Roasted Cøy and Poblano, Ancho Chili Crema