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# FLANARTS CUISINE EVENTS

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PERSONAL CHEF & CATERER

## The International Taste Tour

### HOR'S D OEUVRES

Beet Hummus - Served with Chick Peas, Onions, Tahini, Feta Cheese, Fried Pita [Middle East]  
Burek Rolls or Pie- Traditional Stuffed Phyllo Dough Choice of Cheese, Spinach, Potato or Beef [Turkey]  
Bang Bang Shrimp Cones- Served with Sriracha Aioli [Thailand]  
Baccala Croquette- Salted Cod Croquettes Served with Romesco Sauce [Spain]  
Mini Tikka Chicken Skewers- Creamy Tikka Masala Sauce, Roasted Cashews [India]  
Empanaditas de Yuca- Cassava Mini Empanadas Stuffed with Picadillo [Puerto Rico]  
Vegetable Egg Rolls- Stuffed with Carrots, Cabbage and Peas Served with Dark Soy and Sweet Chili [China]  
Mini Burger Sliders- Sweet Rolls, Angus Beef, Cheddar Cheese, Pickles [North America]  
Moroccan Lamb Meatballs- Za'atar Spice, Harissa Aioli [Morocco]  
Mozzarella in Carozza- Fresh Mozzarella, Sun-dried Tomato Pesto, Pomodoro [Italy]  
Vegetarian Samosa- Sweet Peas, Garbanzo and Potatoes, Coriander and Green Chili Chutney [India]  
Chicken Satay - Coconut Satay Sauce, Crushed Peanuts, Coriander [Thailand]

### SALADS

Caprese Insalata - Fresh Mozzarella, Tomato, Fresh Basil, Balsamic Reduction [Italy]  
Mediterranean Tabouleh - Bulgur Wheat, Cucumber, Mint, Tomato, Parsley, Onion, Lemon Juice, EVOO [Lebanon]  
Greek Orzo Salad- Orzo Pasta, Grape Tomatoes, Garbanzo, Onion, Peppers, Olives, Feta Cheese, Greek Vinaigrette [Greece]  
Mexican Street Corn Salad - Fire Roasted Corn, Mexican Crema, Poblano Peppers, Cilantro, Lemon, Cotija Cheese [Mexico]  
Curried Couscous - Pearl Couscous, Vegetables, Golden Raisins, Toasted Pepitas, Bombay Mix [India]  
Russian Potato Salad - Ham, Peas, Eggs, Pickles, Carrots, Dijonnaise, Scallion [Russia]  
Hearts of Palm and Avocado Salad- Lemon Olive Oil [Brazil]

### SIDES

Coconut and Pigeon Pea Rice- Sofrito, Caribbean Spices, Fire Roasted Peppers [Puerto Rico]  
4 Cheese Mac & Cheese- Cavatappi Pasta, Gouda, Mozzarella, Cheddar & Gruyere [North America]  
Wild Mushroom Cobbler- Wild Mushrooms, Gruyere, White Onions, Fresh Herbs [British]  
Truffle Pecorino Dauphinoise- Scalloped Yukon Gold Potatoes, Black Truffle Pecorino Cheese [France]  
Eggplant Lasagna- Spiced Pomodoro Sauce, Mozzarella, Asiago and Parmesan, Fresh Basil [Italy]  
Palak Rice - Basmati Rice, Palak Curry, Green Chili, Roasted Cashews [India]  
Upma Couscous- Traditional South Indian Dish with Ghee, Mustard Seeds, Curry Leaves, Nuts and Vegetables [India]  
"Chofan"- Dominican Version of the Chinese Rice; Ham, Vegetables, Eggs, Shrimp, Scallions, Soy Sauce [Dominican Rep.]  
Vegetable Lo- Mein- Egg Noodles, Lo-Mein Sauce, Edamame Assorted Vegetables, Green Onions [China]  
Kimchi Rice- Kimchi, Scallions, Edamame [Korea]

### PROTEINS

Coconut Thai Chicken - Red Thai Curry, Coconut Milk, Lemongrass, Roasted Cashews [Thailand]  
Jerk Chicken Wings - Bone-in Chicken Wings Grilled Pineapple and Rum Glaze [Jamaica]  
Tuscan Chicken Breast - Juicy Grilled Breast, Spinach, Sun-dried Tomatoes, Garlic, Parmesan [Italy]  
Roasted Picanha - Black Lava Salt, Pepper, Chimichurri Sauce [Brazil]  
Shrimp Butter Masala- Spicy Shrimp with a Creamy Butter Masala [India]  
Mongolian Beef - Sautéed Beef with Peppers, Green Onion, Ginger, Garlic, Soy, Oyster Sauce [Taiwan]  
Lamb Meat Balls - Za'atar Spice, Garlic, Harissa & Tomato Sauce [Morocco]  
Beef Picadillo - Sofrito, Sweet Plantains, Vegetables, Cachucha Peppers [Cuba]  
Beef Bourguignon - Angus Chuck, Mirepoix Burgundy Wine [France]  
Pernil Asado- Roasted Pork Shoulder, 'Pique' [Puerto Rico]  
Grilled Pork Chops- Bourbon Peach Glazed, Onions, Sage [North America]  
Pollo Guisado al Caldero - Dominican Chicken Stew [Dominican Rep.]  
Mole Poblano Chicken - Roasted Chicken, Mole Poblano, Sesame Seeds [Mexico]  
Bulgogi - Chicken/Pork/Beef, Gochujang, Scallions, Sesame [Korea]  
Dark Rum & Guava BBQ Ribs- Fried Onions [Caribbean]  
Beer Battered Fish Fillet - Cod Fillet, Tartar Sauce [British]  
Bratwurst - Pork & Veal German Sausage, Served with an Onion and Stout Beer Gravy [German]  
Roasted Pasilla Pepper Shrimp - Chile Negro, Lime, Balsamic Vinegar, Red Onions [Mexico]