



FLANARTS CUISINE EVENTS

PERSONAL CHEF & CATERER

The Luxury Package

APPETIZERS /STARTERS

(Hot & Cold -Station -or- Passed Around)

PICK FOUR

- Shrimp Tempura Bao- Tempura Battered Shrimp, Cilantro Cabbage Slaw, Sriracha Aioli, Hoisin Creme
- Oxtail Mini Empanadas- Pepperjack Cheese, Chipotle Aioli
- “Al Pastor” Carnitas Tostadas- Corn Tostadas, Slow Cooked Carnitas, Fresh Pineapple Jalapeno Salsa
- Shrimp Tacos- Crispy Shrimp, Sweet Flour Tortilla, Cilantro Cabbage Slaw, Sriracha Aioli, Fresno Peppers
- Fried Scallops- Beer Battered Scallops, House Tartar
- Chèvre MousseTartalette- Fig Sauce ,Balsamic Reduction, Peruvian Pepper
- Langostino & Shrimp Roll- Sweet Hawaiian Roll, Langoustine Tails, Shrimp Scampi, House Tartar Sauce
- Grilled Beef Skewers- Lime Chimichurri
- Chicken Mouse- Purple Potato Chip, Balsamic Pearls
- Fillet Mignon Crostini- French Baguette, Beef Tenderloin, Onion Jam, Horseradish Creme Sauce
- Grilled Chicken Skewers- Brushed with Cilantro Chimichurri

PICK ONE SALAD

- Organic Caesar Salad- Romaine Hearts, Creamy Dressing, Butter Garlic Crouton, Shaved Parmesan
- Organic Greens Salad - Cherry Tomatoes, Cucumber, Red Onion, Goat Cheese, Champagne Vinaigrette
- Greek Orzo Salad- Orzo Pasta, Grape Tomatoes, Garbanzo, Onion, Peppers, Olives, Feta Cheese, Greek Vinaigrette
- Mexican Street Corn Salad - Fire Roasted Corn, Mexican Crema, Poblano Peppers, Cilantro, Lemon, Cotija Cheese
- Curried Couscous - Pearl Couscous, Vegetables, Golden Raisins, Toasted Pepitas, Bombay Mix

PICK TWO SIDES

- Mezzi Rigatoni Choose One- Vodka Pomodoro - Vegetables White Sauce- Tuscany Sauce
- Roasted Fingerling Potatoes- Pepparonata Escabeche, Rosemary, Garlic Confit
- 4 Cheese Mac & Cheese- Cavatappi Pasta, Gouda , Mozzarella, Cheddar & Gruyere (Add black forest bacon \$2)
- Sweet Pea Risotto- Arborio Rice, Field Peas, Chicken Consommé
- Hot Yucca Salad- Bell Peppers and Onion Escabeche, Cilantro Oil
- Pigeon Pea & Coconut Rice- Jasmine, Pigeon Pea, Plantain Leaf
- Buttery Mashed Potato- Golden Yukon Mash with Creme Fraiche and Chives
- Sweet Potato Gratin- Winter Spices, Cranberry, Maple Syrup, Streusel
- Wild Mushroom Cobbler- Wild Mushrooms, Gruyere, White Onions, Fresh Herbs
- Honey Glazed Carrots & Broccolini
- Truffle Pecorino Dauphinoise- Scalloped Yukon Gold Potatoes , Black Truffle Pecorino Cheese
- Eggplant Lasagna- Spiced Pomodoro Sauce, Mozzarella, Asiago and Parmesan, Fresh Basil

ENTREES

CHOICES OF:

- NY Strip Steak “Carving Station”- Jack Daniels Marinate, Chimichurri Sauce, Pickled Red Onions
- Shrimp Tikka Pie- Jumbo Shrimp Simmered in Tikka Masala with Roasted Cashews, Finished with a Flaky Pastry Dough
- Lamb Chops- Za’atar Spice, Garlic Confit , Pomegranate Molasses
- Tuscany Chicken- Grilled or Crispy - Tuscany Sauce (Spinach, Sun-dried Tomatoes, Garlic, White Wine, Parmesan)

Starbuck Coffee & Tea Service

A Selection of 2 Desserts

\$84.95 plus setup, tax & gratuity