

HOR'S D'OEUVRES



Coconut Shrimp - Roasted Pineapple Habanero Sauce
Caprese Skewers- Marinated Mozzarella Ciliegine, Cherry Tomatoes, Balsamic Glaze
Avocado Guacamole- Fresno Pepper, Fresh Pico, Coriander, Lime, Fried Pita
Shrimp Cocktail- Cocktail Sauce
Chicken Croquettes- Served with Roasted Pineapple Habanero Sauce
Turkey & Cranberry Salad - Turkey Breast, Cranberry and Dijonnaise, Served on a Phyllo Cup
Cheese Tequeños - Truffle Honey Sauce
Cocktail Franks - Pigs on a Blanquet Served with Brown Mustard Sauce
Guava BBQ Meatball Sub- Beef Meatball, Served on a Mini Slider Bun with our Dark Rum & Guava BBQ Sauce,
Neptune Salad Phyllo Cups- Crab, Shrimp, Dijonnaise, Celery , Onions , Parsley
Mini Cuban Sliders- Marinated & Roasted Pork Shoulder “Pernil” Ham, Swiss Cheese, Mustard, Pickles
Chicken Salad Crostini- Rotisserie Chicken Salad with Celery and Onions, Peruvian Pepper Drop on Phyllo Cup
Pork Carnitas Arepitas- Cassava Arepas with Mozzarella, Topped with Braised Carnitas al Mojo
Cheese Tequeños - Chipotle Lime Crema
Tinga Tacos- Chicken Tinga, Refrito Beans, Mexican Crema, Iceberg Lettuce Pico de Gallo, Queso Fresco
Shrimp & Avocado Roll- House Made Tartar Sauce, Fresh Dill
Tostones Montaditos- Crispy Tostones, Pulled Pork Carnitas, Tequila Mango Salsa
Mini Empanadas- Choose; Chicken, Cheese or Beef Served with Chipotle Aioli
Smoked Salmon MousseTartalette- Dill Oil , Fried Capers
Mediterranean Hummus- Served on an Mini Martini Glass, Pomegranate, Feta Cheese, Pita Bread
Goat Cheese Vol Au Vent- Whipped Herbed Chèvre, Mike's Spicy Honey
Fish Tacos- Beer Battered Cod Fillet, Cabbage Slaw, House Tartar
Grilled Chicken Satay- Thai Chicken Satay, Peanut Sauce, Roasted Peanuts
Bang Bang Shrimp Cones- Bang Bang Sauce, Scallion Salad
Grilled Chicken Skewers- Brushed with Cilantro Chimichurri
“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
Shrimp Roll- Sweet Roll, Shrimp Scampi Salad, House Tartar Sauce
“Al Pastor” Carnitas Tostadas- Corn Tostadas, Slow Cooked Carnitas, Fresh Pineapple Jalapeno Salsa
Shroom & Swiss- Angus Burger Slider, Swiss, Caramelized Onions and Mushrooms
Chèvre MousseTartalette- Fig Sauce ,Balsamic Reduction, Peruvian Pepper Jam
Beer Battered Fish Tacos - Cod Fillet, Cabbage Slaw, House Tartar, Flour Tortilla
Grilled Beef Skewers- Lime Chimichurri
Chicken Mousse- Purple Potato Chip, Balsamic Pearls
Rotisserie Chicken Salad Endive Boats - Belgian Endive, Dijonnaise, Celery, Cranberry , Apples



FLANARTS CUISINE EVENTS

PERSONAL CHEF & CATERER