



FLANARTS CUISINE EVENTS

PERSONAL CHEF & CATERER

The Latin Luxe Menu

Heavy Apps

CHOOSE (4) FOUR

- Mini Oxtail Empanadas- With Pepperjack Cheese and Served with Chipotle Aioli
- Mini Cuban Sliders- Marinated & Roasted Pork Shoulder "Pernil" Ham, Swiss Cheese, Mustard, Pickles
- Avocado Guacamole- Fresno Pepper Pico, Coriander, Sweet Coconut Arepas
- Chicken Salad Crostini- Rotisserie Chicken Salad with Cranberries, Celery, Onions and Balsamic, Served on a Mini Cassava Cracker
- BBQ Pulled Pork Arepas- Cassava Arepas, Topped with Braised BBQ Pulled Pork
- Crab & Elote - Lump Crab with Sweet Corn, Served with Cilantro Crema, Finished with Cotija Cheese
- Cheese Tequeños - Chipotle Lime Crema
- Croquetas de Bacalao- Cod Fillet & Potato Croquette, Served with Saffron Cream
- Dark Rum & Guava BBQ Meatballs - All Beef Meatball, Served with our Dark Rum & Guava BBQ Sauce and Finished with Fried Onions
- Mini Sandwich de Aguacate y Camarones- Shrimp and Avocado Roll, House Made Tartar Sauce, Fresh Dill
- Mini Beef Picadillo Empanadas - Mini Empanada, Stuffed with Beef Picadillo
- Mini Pionono - Sweet Plantain Mini Cupcakes Stuffed with Beef, and Topped with Cheese
- Chilorio Tacos - Non-Spicy Red Chile Slow Cooked Pork, Topped with Pickled Onions and Avocado Salad
- Shrimp Tacos - Crispy Shrimp, Coriander Cabbage Slaw, House Mader Tartar Sauce
- Pinchos de Guayaba y Queso - Guava Paste Skewers with Fresh Mozzarella , Dusted with Cinnamon Powder
- Shots de Tomate - Roasted Tomato Bisque Shots Perfectly Paired with a Bite Sized, Mini Grilled Cheese Sandwich
- Ceviche Shots: A refreshing Blend of Shrimp and Octopus Ceviche, Elegantly Presented in Mini Shot Glasses.
- Chipotle Shrimp Cucumber Rounds: Chipotle Marinated Roasted Jumbo Shrimp, Laying on Cucumber and Guacamole, Finished with Chipotle Aioli

CHOOSE ONE (1) SALAD

- Russian Potato Salad: (Dominican Potato Version) With Beets, Eggs, Red Onions, Aji Gustoso, and Red Wine Vinegar, Mayo
- Ensalada de Aguacate y Camarones- Avocado & Shrimp Salad, Cherry Tomatoes, Dill, House Made Tartar Sauce
- Guineitos en Escabeche y Mollejas- Pickled Baby Green Banana, Chicken Gizzards , Bay Leaves, Black Pepper
- Mexican Street Corn Salad - Fire Roasted Corn, Mexican Crema, Poblano Peppers, Cilantro, Lemon, Cotija Cheese
- Passion Salad- Mixed Greens, Onions, English Cucumbers, Tomatoes, Queso Fresco, Passion Fruit Vinaigrette
- Hearts of Palm & Avocado Salad - Sliced Hearts of Palm, Avocado, Cherry Tomatoes, and Red Onions Tossed in a Lime Cilantro Vinaigrette
- Coles de Bruselas- Brussel Sprouts, Bacon, Sautéed Onions, Balsamic, Queso Fresco
- Summer Watermelon Salad - Fresh Watermelon, Radish, Blueberries, Fresh Mint , Balsamic Vinaigrette, Feta Cheese
- Ranchero Quinoa - Tender Quinoa Tossed with Black Beans, Corn, Jicama, Red Bell Peppers, Green Peppers, Tomato Salsa and Green Onions

CHOOSE TWO (2) SIDES

- Majado de Yuca- Cassava Mash with Pickled Red Onions
- Roasted Fingerling Potatoes- Pepperonata Escabeche, Rosemary, Garlic Confit
- 4 Cheese Graham Mac & Cheese- Cavatappi Pasta, Gouda , Mozzarella, Cheddar & Gruyere , Graham Cookie Crumble
- Risotto de Guandules- Arborio Rice, Pigeon Peas, Chicken Consommé , Grated Pecorino Cheese
- Hot Yucca Salad- Bell Peppers and Onion Escabeche, Cilantro Oil
- Arroz Guandules con Coco- Jasmine Rice, Coconut Milk, Pigeon Pea, Plantain Leaf, Fire Roasted Peppers
- Garlic Confit Mashed Potato- Golden Yukon Mash with Creme Fraiche and Fresh Chives, Garlic Confit
- Majado de Yautia Lila - Purple Taro Root Mash, Escabeche
- Wild Mushroom Cobbler- Wild Mushrooms, Caramelized White Onions, Thyme, White Wine
- Zanahorias Guisadas- Caribbean Carrot Stew Cooked with Sofrito, Caramelized Onions and Chicken Bouillon
- Pastel de Yuca- Traditional "Cassava Pastel" Cooked with Annatto Oil, and Stuffed with Fancy Red Peppers and Olives
- Lasagna de Berenjena- Eggplant Lasagna, Pomodoro Criollo, Mozzarella, Asiago and Parmesan Cheese , Fresh Basil

CHOOSE TWO (2) PROTEINS

- Grilled Chicken with Creamy Corn Salsa and Avocado Chimichurri
- Jack Daniel's Guava BBQ Baby Back Ribs- House Made Guava BBQ Sauce, Topped with Fried Onions
- Raviolis de Zetas- Mushroom Ravioli, Creamy Mushroom Sauce with White Wine and Queso
- Ropa Vieja - Cuban Shredded Beef with Mojo Marinade, Peppers, Onions, Herbs and Spices
- Pollo Guisado al Caldero - Caribbean Chicken Stew Cooked on a Rustic Tomato Base
- Pernil Asado - Traditional Roasted Pork Shoulder Served with Spicy Mojo Sauce "Pique"
- Salmon Rostizado - Roasted Atlantic Salmon Finish with a Peperonata Escabeche
- Pollo Rostizado al Chimichurri - Rotisserie Chicken Topped with Chimichurri Sauce
- Bacalao Horneado - Oven Roasted Cod Served with a Lemon and Caper Sauce with Parsley
- Fricassee de Pollo, Zetas y Chorizo - Pan Roasted Chicken , Chorizo and a Creamy Mushroom Sauce
- Criollo "Brat" - Sautéed Bratwursts with Latin Spices and Topped with White Onions and Dark Beer Sauce
- Lasaña Criolla - Lasagna, Beef Picadillo, Sweet Plantains, Mozzarella Cheese, Market Vegetables, Creole Tomato Sauce
- Pinchos- Sugarcane Skewered Pork Tenderloin, Chipotle Pineapple Salsa
- Carne Guisada - Latin Beef Stew -Slow Braised Beef with Sofrito, Spices on a Rustic Tomato Base
- Chili con Carne - Slow Simmered Chili with Chiles, Beans, Tomatoes, and Cumin. Garnished with Cheddar, Sour Cream, and Scallions
- Chivo Guisado - Goat Stew, Latin Spices, Creole Tomato Base
- Camarones al Ajillo- Roasted Shrimp with Garlic and White Wine Sauce
- Pastelon - Layers of Sweet Ripe Plantains, Savory Ground Beef Picadillo, and Creamy Cheese Baked to Golden Perfection
- Mahi Mahi - Oven Baked with a Fresh Caribbean Mango Salsa with Fresno Peppers