



FLANARTS CUISINE EVENTS

PERSONAL CHEF & CATERER

The Latin Luxe Package

Hor's d' Oeuvres

PICK THREE (3)

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, Fresh Pico, Lime Juice, Fried Pita

Chicken Salad Crostini- Rotisserie Chicken Salad with Celery and Onions, Balsamic, Served on a French Baguette

BBQ Pulled Pork Carnitas Arepitas- Cassava Arepas with Mozzarella, Topped with Braised Pork with BBQ

Crab Elote Croquette- Crab & Sweet Corn Coquette, Served with Cajun Remoulade Sauce Topped with Cotija

Cheese Tequeños - Chipotle Lime Crema

Croquetas de Bacalao- Cod Fillet & Potato Croquette, Served with Saffron Cream

Guava BBQ Meatball Slider- Beef Meatball, Served on a Mini Slider Bun with our Dark Rum & Guava BBQ Sauce

Mini Sandwich de Aguacate y Camarones- Shrimp and Avocado Roll, House Made Tartar Sauce, Fresh Dill

PICK ONE SALAD (1)

Dominican Potato Salad: With Beets, Eggs, Red Onions, Aji Gusto's, and Red Wine Vinaigrette, 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

PICK TWO SIDES (2)

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

ENTREES

INCLUDED:

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

Mushroom Raviolis- Creamy Mushroom Sauce with White Wine and Grana Padana