



FLANARTS CUISINE EVENTS

PERSONAL CHEF & CATERER

The Latin Luxe Menu

Heavy Apps

Mini Oxtail Empanadas- Pepperjack Cheese, Chipotle Aioli
Mini Cuban Sliders- Marinated & Roasted Pork Shoulder "Pernil" Ham, Swiss Cheese, Mustard, Pickles
Avocado Guacamole- Fresno Pepper Pico, Coriander, Corn Tortilla
Chicken Salad Crostini- Rotisserie Chicken Salad with Cranberries, Celery, Onions and Balsamic, Mini Toasted Crostini
BBQ Pulled Pork Arepas- Cassava Arepas, Braised BBQ Pulled Pork, Mango Salsa
Crab & Elote Croquette- Lump Crab, Sweet Corn, Cilantro Crema, Cotija Cheese
Cheese Tequeños - Honey Chipotle Lime Crema
Croquetas de Bacalao- Cod Fillet & Potato Croquette, 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 and Cheese
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

SALADS

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

SIDES

Majado de Yuca- Cassava Mash with Pickled Red Onions
Roasted Fingerling Potatoes- Peperonata Escabeche, Rosemary, Garlic Confit
4 Cheese Graham Mac & Cheese- Cavatappi Pasta, Gouda , Mozzarella, Cheddar & Gruyere , Buttery Panko
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

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
Fricasse 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