



FLANARTS CUISINE EVENTS

PERSONAL CHEF & CATERER

The Signature Menu

PICK THREE PROTEINS

CHICKEN

Crispy Chicken Breast - Tuscany (Sun-dried Tomato, Spinach, White Wine, Garlic , Parmesan)
Pollo Guisado al Caldero- Chicken Stew with Caribbean Spices
Chicken Wings- Oven Roasted or Fried- Choose BBQ Sauce, Roasted Pineapple Habanero, Buffalo or Hot Honey
Chicken Picatta with Lemon Caper Sauce and Parsley
Grilled Chicken with Creamy Corn Salsa and Avocado Chimichurri
Chicken Madeira: Mushrooms and Madeira Port Wine
Grilled Chicken Breast with Marsala Mushroom Sauce
Chicken Tikka Masala with Roasted Cashew Nuts
Thai Coconut Lemongrass Chicken with Thai Chili Peppers
Marinated Jerk Chicken with Jerk BBQ

PORK

Bratwurst Sausage - German Pork Sausage "A la Plancha" Onion Stout Gravy
Jack Daniel's Guava BBQ Ribs - Baby Back Ribs, House Made Jack Daniel's Guava BBQ, Fried Onions
Grilled Pork Chops- Center Cut Pork Chop , Italian Peperonata Medley
Roasted Pork Shoulder " Pernil" with Served with Chimichurri Sauce
Bourbon Peach Glazed Pork Loin Medallions
French Pork Chop with a Blackberry Balsamic Sauce
Oven Roasted Crispy Pork Belly with Soy Orange Glaze

BEEF

Angus Sirloin Tri-Tip- Finished with Caramelized Onions and Mushrooms
Beef Picadillo Criollo- Peppers, Onions, Caribbean Spices, Sweet Plantains, Fire Roasted Tomatoes
Roasted Picanha and then Broiled to Perfection Served with Argentinian Chimichurri
Beef Bourguignon- Braised Beef Stew with Burgundy Wine and Vegetables
Grilled Beef Skewers - Brushed with a Tamarind Glaze Sauce

FISH & SEAFOOD

Creamy Garlic Jumbo Shrimp , Hint of Chili and Fresh Herbs with a Splash of Citrus
Steamed Mussels in White Wine and Garlic with Shallots and a Touch Of Cream and Butter
Pecan Crusted Cod Fillet with Bourbon Orange Glaze
Miso Marinated Atlantic Salmon, Roasted and Finished with a Citrus Caramel and Furikake
Beer Battered Fish Fillet Served with Tartar Sauce
Mahi Mahi - Fresh Mango Salsa with Jalapenos and Fresno Peppers

CHOOSE THREE SIDES

Arroz con Guandules- Traditional Pigeon Pea Rice with Coconut Milk and Fire Roasted Peppers (v)
Black Bean Rice- Caribbean Spiced Black Bean Rice (v)
Primavera Rice- Jasmine Rice, Seasonal Vegetables Mix (v)
Garlic Mashed Potatoes- Golden Yukon Potatoes, Garlic Confit, Sour Creme & Chives (v)
Mac & Cheese- Cavatappi Pasta , Mozzarella, Gouda, Bacon and Buttery Graham Cookie Crumble
Penne Pasta- Vodka Pomodoro with Garlic, Basil & Parmesan Cheese (v)
Mexican Street Corn Salad (Warm)- Fresh Corn , Mexican Crema, Poblano, Cotija Cheese (v)
House Made Corn Bread - Fresh Corn , Cheddar Cheese or Jalapenos (v)
Roasted Broccoli - Cheddar Cheese & Roasted Pepitas (v)
Crispy Roasted Cauliflower- Pickled Red Onion, Coriander (v)
Sautéed Baby Bella Mushrooms and White Onions, Thyme and White Wine (v)
Curried Couscous Couscous- Curry Masala, Assorted Vegetables, Bombay Mix (v)
Eggplant Lasagna - Italian Eggplant, Spiced Pomodoro, Cheese Blend, Italian Herbs (v)
Roasted Mini Blue Potatoes - Served with Peperonata Escabeche Mix (v)
Au Gratin Potatoes- Golden Yukon Mashed with Creme Fraiche, Finished with Gruyere Cheese and Japanese Bread Crumbs (v)
Wild Mushroom Cobbler- Blend of Creamy Wild Mushrooms, Cooked on a Cast Iron, with Caramelized Onions and Cheese (v)
Roasted Baby Potatoes- Roasted Blue Mini Potatoes, Seasoned and Finished with a Sweet Peperonata Escabeche Mix (v)
Ratatouille Vegetables- A Blend of Zucchini, Yellow Squash, Heirloom Tomatoes, Eggplant, Peppers and Onions, Cooked on a Rustic Tomato Sauce with Fresh Basil (v)