



FLANARTS CUISINE EVENTS

PERSONAL CHEF & CATERER

The International Taste Tour

CHOOSE 3 HOR'S D OEUUVRES

- Beet Hummus - Served with Chick Peas, Onions, Tahini, Feta Cheese, Fried Pita [Middle East]
- Burek Rolls or Pie- Traditional Stuffed Phyllo Dough Choice of Cheese, Spinach, Potato or Beef [Turkey]
- Bang Bang Shrimp Cones- Served with Sriracha Aioli [Thailand]
- Baccala Croquette- Salted Cod Croquettes Served with Romesco Sauce [Spain]
- Mini Tikka Chicken Skewers- Creamy Tikka Masala Sauce, Roasted Cashews [India]
- Empanaditas de Yuca- Cassava Mini Empanadas Stuffed with Picadillo [Puerto Rico]
- Vegetable Egg Rolls- Stuffed with Carrots, Cabbage and Peas Served with Dark Soy and Sweet Chili [China]
- Mini Burger Sliders- Sweet Rolls, Angus Beef, Cheddar Cheese, Pickles [North America]
- Moroccan Lamb Meatballs- Za'atar Spice, Harissa Aioli [Morocco]
- Mozzarella in Carozza- Fresh Mozzarella, Sun-dried Tomato Pesto, Pomodoro [Italy]
- Vegetarian Samosa- Sweet Peas, Garbanzo and Potatoes, Coriander and Green Chili Chutney [India]
- Chicken Satay - Coconut Satay Sauce, Crushed Peanuts, Coriander [Thailand]

CHOOSE ONE SALAD

- Caprese Insalata - Fresh Mozzarella, Tomato, Fresh Basil, Balsamic Reduction [Italy]
- Mediterranean Tabbouleh - Bulgur Wheat, Cucumber, Mint, Tomato, Parsley Onion, Lemon Juice, EVOO [Lebanon]
- Greek Orzo Salad- Orzo Pasta, Grape Tomatoes, Garbanzo, Onion, Peppers, Olives, Feta Cheese, Greek Vinaigrette [Greece]
- Mexican Street Corn Salad - Fire Roasted Corn, Mexican Crema, Poblano Peppers, Cilantro, Lemon, Cotija Cheese [Mexico]
- Curried Couscous - Pearl Couscous, Vegetables, Golden Raisins, Toasted Pepitas, Bombay Mix [India]
- Russian Potato Salad - Ham, Peas, Eggs, Pickles, Carrots, Dijonnaise, Scallion [Russia]
- Hearts of Palm and Avocado Salad- Lemon Olive Oil [Brazil]

CHOOSE ONE SIDE

- Coconut and Pigeon Pea Rice- Sofrito, Caribbean Spices, Fire Roasted Peppers [Puerto Rico]
- 4 Cheese Mac & Cheese- Cavatappi Pasta, Gouda, Mozzarella, Cheddar & Gruyere [North America]
- Wild Mushroom Cobbler- Wild Mushrooms, Gruyere, White Onions, Fresh Herbs [British]
- Truffle Pecorino Dauphinoise- Scalloped Yukon Gold Potatoes, Black Truffle Pecorino Cheese [France]
- Eggplant Lasagna- Spiced Pomodoro Sauce, Mozzarella, Asiago and Parmesan, Fresh Basil [Italy]
- Palak Rice - Basmati Rice, Palak Curry, Green Chili, Roasted Cashews [India]
- Upma Couscous- Traditional South Indian Dish with Ghee, Mustard Seeds, Curry Leaves, Nuts and Vegetables [India]
- "Chofan"- Dominican Version of the Chinese Rice; Ham, Vegetables, Eggs, Shrimp, Scallions, Soy Sauce [Dominican Rep.]
- Vegetable Lo- Mein- Egg Noodles, Lo-Mein Sauce, Edamame Assorted Vegetables, Green Onions [China]
- Kimchi Rice- Kimchi, Scallions, Edamame [Korea]

CHOOSE 3 PROTEINS

- Coconut Thai Chicken - Red Thai Curry, Coconut Milk, Lemongrass, Roasted Cashews [Thailand]
- Jerk Chicken Wings - Bone-in Chicken Wings Grilled Pineapple and Rum Glaze [Jamaica]
- Tuscan Chicken Breast - Juicy Grilled Breast, Spinach, Sun-dried Tomatoes, Garlic, Parmesan [Italy]
- Roasted Picanha - Black Lava Salt, Pepper, Chimichurri Sauce [Brazil]
- Shrimp Butter Masala- Spicy Shrimp with a Creamy Butter Masala [India]
- Mongolian Beef - Sautéed Beef with Peppers, Green Onion, Ginger, Garlic, Soy, Oyster Sauce [Taiwan]
- Lamb Meat Balls - Za'atar Spice, Garlic, Harissa & Tomato Sauce [Morocco]
- Beef Picadillo - Sofrito, Sweet Plantains, Vegetables, Cachucha Peppers [Cuba]
- Beef Bourguignon - Angus Chuck, Mirepoix Burgundy Wine [France]
- Pernil Asado- Roasted Pork Shoulder, 'Pique' [Puerto Rico]
- Grilled Pork Chops- Bourbon Peach Glazed, Onions, Sage [North America]
- Pollo Guisado al Caldero - Dominican Chicken Stew [Dominican Rep.]
- Mole Poblano Chicken - Roasted Chicken, Mole Poblano, Sesame Seeds [Mexico]
- Bulgogi - Chicken/Pork/Beef, Gochujang, Scallions, Sesame [Korea]
- Dark Rum & Guava BBQ Ribs- Fried Onions [Caribbean]
- Beer Battered Fish Fillet - Cod Fillet, Tartar Sauce [British]
- Bratwurst - Pork & Veal German Sausage, Served with an Onion and Stout Beer Gravy [German]
- Roasted Pasilla Pepper Shrimp - Chile Negro, Lime, Balsamic Vinegar, Red Onions [Mexico]