



SAMPLE DINNER
DINNER

PREPARE TO BE DELIGHTED



We offer the highest quality artisan flavors that combine unforgettable tastes and great emotions. We provide an experience that takes you through a cultural food journey.

This menu can be fully customized for your special event highlighting your favorite cuisine, likes, preferences, & dietary restrictions.



DINNER APPETIZERS



*Patatas bravas with chorizo

*Mexican esquites & skirt steak

*Steak & mushrooms mini brioche

*Seared octopus over roasted potatoes & sun-dried tomato pesto

*Maryland crab cakes over corn pico de gallo or Latin creamed corn

*Tuna tartare

*Mango, avocado & shrimp tower

*Peruvian causa (seafood or chicken) kalamata aioli

*Burrata mozzarella (blueberry reduction or tropical yellow fruits coulis)

micro arugula, heirloom tomatoes, yuzu pearls, & parm crisp

*Garlic & herbs vegetables stuffed portobello mushroom (VG)

*Mediterranean quinoa tower salad (VG)

*** (Only for plated dinners)



SALADS

*Frisee, mandarin segments – garlic & herbs croutons – manchego cheese – honey roasted almonds (red wine & shallots vinaigrette)

*Baby arugula, heirloom beets, orange segments, pumpkin seeds, dijon & balsamic vinaigrette (mozzarella pearls or stracciatella cheese optional) (prosciutto optional)

*Baby greens, Asian pear, golden raisins, truffle honey, goat cheese, passion fruit pearls, wonton chips (aji Amarillo vinaigrette)

*Little gem- pomegranate, crumbled bacon or croutons, pumpkin seeds, shaved parm, wine vinegar & shallots, pearls.



ENTREES

BEEF (choice of skirt steak or Ny Strip) Black Angus Prime Selection.

New Zealand Lamb Chops Or Pork Chops

Filet Mignon: \$ 8.00 (extra charge) Bacon wrapped or Natural.

*Black garlic caramel sauce

*Fresh-cut or Avocado chimichurri

*Creamy brandy peppercorn

*Mushroom demi-glace

*French herbs butter

*Blue Cheese (gorgonzola)

*Italian gremolata

*Black Colombian sauce

*Caribbean cream sauce

*Red wine & shallots reduction

*Bourbon orange glaze



ENTREES



CHICKEN (Free-range chicken breast, premium quality)

Sauces:

- *Creamy garlic & sun-dried tomatoes, basil chiffonade
- *Parsley & lemon cream sauce
- *Cabernet & pear reduction
- *Red wine, mushroom & rosemary
- *Latin Farm (creamy sofrito & cilantro)
- *Asian lemongrass & sauvignon blanc
- *Pesto & confit tomatoes
- *Mango, miso & togarashi glaze
- *Chicken cordon bleu & dijon mustard sauce
- *Spinach, artichoke & swiss ballotine
- *Caribbean salsa



OUR CUISINE.



ENTREES



FISH (choice of salmon, branzino, or red snapper)

Fresh & hand-selected

*Garlic, Meyer lemon & fine herbs butter with yuzu pearls

*Cilantro & lime cream emulsion

*Tuscan style

*Saffron, lavender & vanilla beurre blanc with olive relish

*Honey, ginger & soy, finished with chives

*Mexican salsa verde

*Basil & parsley chimichurri

*Tropical salsa (pineapple, mango, pomegranate, cilantro)

*Sweet chipotle tequila glaze

*Lemon, pepper, & rosemary butter

*Scallops over corn & parsnip puree

*Garlic & herbs lobster tail (\$ 10.00 PP additional)



SIDE DISHES

STARCH

- *Potato Duchess
- *Purple mashed potato
- *Mashed potato cakes
- *Yucca croquettes
- *Greek potato wedges
- *Twice-baked potato
- *Seared polenta
- *Latin rice croquettes
- *Creamy green mixed peppers rice
- *Mexican potatoes

VEGGIES

- *Classic vegetable medley
- *Seared string beans, pomegranate & caramelized onions
- *Seared asparagus & corn
- *Garlic butter rainbow Swiss chard & chickpeas
- *Soy & honey Brussel sprouts (almonds & pomegranate)
- *Garlic butter roasted root vegetables (Parsnip, turnips, carrots, & sweet potatoes)
- *Sautéed Asian vegetables (snap peas, onions, peppers, Chinese broccoli, edamame, bok choy)
- *Mediterranean Vegetables (eggplant, zucchini, red onion, olives, harissa, peppers, carrots, couscous, lemon)

ENTREES



VEGAN & VEGETARIAN

(Local & Organic produce)

*Roasted Brussel sprouts & root vegetables, pecans (VG)

*Seasonal vegetables acorn squash (VG)

*Cauliflower steak over sautéed baby kale, harissa, vegan aioli (VG)

*Mediterranean couscous zucchini boats & roasted marbled potatoes (VG)

*Rainbow vegetables pasta, pinot grigio, lemon & garlic sauce (V)

