

## APPETIZERS / HORS D'OEUVRES

SPICY CHICKEN SALAD CROSTINI

GOAT CHEESE STUFFED OLIVES

PROSCIUTTO CANAPÉS

CUCUMBER CUPS WITH A SHRIMP AND SCALLOP CEVICHE

ROASTED PEPPER HUMMUS WITH PITA CHIPS

BASIL, MOZZARELLA AND BALSAMIC REDUCTION STUFFED PETITE TOMATOES

TROPICAL SHRIMP COCKTAIL

PULLED PORK WITH GUAVA SAUCE CROSTINIS

SUSHI RICE BALLS WITH SPICY TUNA AND A SWEET & SPICY SOY SAUCE

MELON WRAPPED IN PROSCIUTTO

FRESH FRUIT SKEWERS

FRUIT GALETTE



Environmental Health

PERSONAL CHEF ◦ CATERING ◦ CONSULTING ◦ EVENT PLANNING ◦ CULINARY CLASSES

## ENTREES

SEAFOOD PAELLA

ROASTED WHOLE CHICKEN INFUSED WITH ROSEMARY AND THYME

PORK CUTLETS WITH MUSHROOM SAUCE

PETIT BEEF TENDERLOIN ON MUSHROOM RISOTTO WITH CARAMELIZED ONION AND GORGONZOLA MOUSSE

GRILLED SKIRT STEAK WITH A SWEET & SOUR SPICY TAMARIND GLAZE

ROASTED PEPPER STUFFED ARTICHOKE OVER PILAF STYLE QUINOA

GRILLED SPINY LOBSTER WITH CITRUS VINAIGRETTE

CHICKEN BREASTS STUFFED WITH GRUYERE CHEESE AND PROSCIUTTO

BRAISED SHORT RIBS WITH A SPICY GUAVA SAUCE



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## DESSERTS

ASSORTED FRUIT FILLED EMPANADAS

PINA COLADA CHEESECAKE

PASSION FRUIT PIE

BREAD PUDDING WITH A COCONUT RUM SAUCE

FRUIT GALETTE

FLOURLESS CHOCOLATE TORTE

CRÈME BRÛLÉE

FRUIT COBBLER

PISTACHIO MACAROONS

FLAN



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