

APPETIZER

ROASTED PEPPER CROSTINI

ROASTED BELL PEPPERS COMBINED WITH CREAM CHEESE
AND FRESH HERBS SPREAD OVER TOASTED FRENCH BAGUETTE SLICES

SALAD

SEASONAL FRESH FRUIT SALAD

SEASONAL FRESH FRUIT TOPPED WITH A LIGHT LEMON-HONEY YOGURT SAUCE
AND SLIVERED ALMONDS

MAIN ENTREE

GRILLED SKIRT STEAK WITH A SPICY TAMARIND GLAZE

GRILLED SKIRT STEAK WITH A SWEET AND SOUR SPICY
TAMARIND GLAZE OVER A ROASTED PARSNIP AND POTATO MASH
AND ROASTED VEGETABLES

DESSERT

HIBISCUS FLOWER CHEESECAKE

LIGHT AND CREAMY CHEESECAKE WITH FLAVORFUL
HIBISCUS TONES



Environmental Health

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