

# Chef Menu

CATERING CHEF GOURMET

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## Appetizers

Crispy cheese balls and chili sauce  
Rice cracker and srimp with citrus chili powder

## Entrie

Chipotle honey hummus with crispy pita bread

## Main (choose option )

### SALMON GABARDINE

Salmon wrapped in bacon, served with fresh artisan pasta  
with mushroom sauce and sprout

### CHICKEN CURRY

Chicken breast in curry sauce, coconut-scented spring rice,  
butter vegetables and tender sprouts



# Costa Rican Menu

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## Appetizers

Tico style fish ceviche and tortilla chips  
Yucca Mojo: Steamed Yucca with a Spicy Citrus Sauce and  
Pickled Red Onion

## Entrée

Patacones: Fried Plantains with Black Bean Purée & Farmer's  
Cheese

## Main (choose option)

### CASADO WITH MEAT

Costa Rican casado with shredded meat, rice, beans,  
Ripe banana and Creole salad

### CHICKEN CURRY

Chicken breast in curry sauce, coconut-scented spring rice,  
butter vegetables and tender sprouts



# Summer Menu

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## Appetizers

Guacamole with chips  
Shrimp taco with a spicy touch

## Entrée

Summer Salad, sprouts, Watermelon, orange, fresh cheese,  
almonds and mint yogurt dressing

## Main

### THREE OF TACOS

Fish, meat and chicken tacos with flour tortillas, Creole salad,  
pico de gallo, avocado and chipotle sauce





# *Mediterranean Menu*

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## *Appetizers*

Roasted vegetable antipasto, served with toast bread, pesto and fresh mozzarella

Serrano ham croquettes and smoked cream cheese

## *Entrée*

zucchini ravioli with ricotta cheese and spinach in marinara sauce

## *Main*

### **SEAFOOD PAELLA**

Spanish-style seafood and fish paella accompanied by aioli and tomato and red onion salad with parsley





# *Caribbean Menu*

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## *Appetizers*

Caribbean-style fish ceviche with coconut milk and chili  
Cheese and oregano enyucado

## *Entrée*

Medium spicy meat patties

## *Main (choose option)*

### **CARIBBEAN FISH**

Coconut and thyme scented rice and beans, ripe banana, fish  
and Caribbean shrimp sauce

### **PORK LOIN**

Pork Loin served with Caribbean Pineapple Sauce, Sweet  
Potato Puree and Pickled Vegetables



# Caribbean Menu

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## *Aperitivos*

Ceviche de pescado al estilo caribeño con  
leche de coco y chile  
Enyucado de queso y orégano

## *Entrée*

Empanadas de carne medianamente picantes

## *Principal (Estilo familiar)*

### PESCADO DEL CARIBE

Arroz y frijoles con aroma de coco y tomillo, plátano  
maduro, pescado y salsa de camarones caribeños

### LOMO DE CERDO

Lomo de cerdo servido con salsa de piña caribeña,  
camote y ensalada rusa





# *Sensation Menu*

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## *Appetizers*

Shrimp Quesadilla with Blue Cheese  
Jalapeño peppers stuffed with shredded meat and wrapped in  
bacon

## *Entrée*

Chicken and hearts of palm pie

## *Main (choose option)*

### **FISH AND SEAFOOD MUQUECA**

Fish and Shrimp Muqueca, served with coconut-scented rice  
and fresh salad with citrus dressing

### **TUNA AL TERIAKY**

Teriaky tuna, roasted vegetables and tomato salad





# *Party Menu*

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## *Small Bites*

Tico ceviche

Caribbean ceviche

Crispy rice with tuna tartare

Chicken empanada

Crispy cheese balls

Mini chicken foot and hearts of palm

Shrimp tacos with a spicy touch

Zuquini caprese

Guacamole with chips

Goat cheese bruschetta with strawberry and balsamic

