

## Global Cuisine BBQ menu sample

### Finger food

Vegetable bruschetta  
Smoked salmon and yogurt bites  
Shrimp and vegetable Asian winter rolls  
Brocoli and turkey rolls  
Bolognese lasagna pockets  
Hummus dip with pita bread  
Thai fish lollipops in a sweet chili sauce  
Tuna sashimi platter  
Mini capress salad skewers  
Sea bass ceviche shots  
Assorted marinated olives  
Mini Buffalo wings with blue cheese dipping sauce



### Meats

Pork ribs in a Tamarind BBQ sauce  
Sundried plum stuffed pork loin with a ginger and orange sauce  
Prime beef tenderloin steaks with a chipotle and tequila butter  
Sirloin pepper steaks with a horseradish sauce  
Mushroom stuffed beef loin with a Greek yogurt sauce  
Argentinean "Churrasco" skirt steak with a fresh chimichurri salsa  
Italian style T-bone steak drizzle with extra virgin olive oil  
Homemade beef or veggie burgers  
Pork sausage sandwich, caramelized onions with a sweet and sour mustard sauce  
Yellow fin tuna steaks encrusted with smoked sesame seeds and served  
with a Japanese ponzu broth.  
Seared salmon steaks with a dill and lemon dressing  
Banana leaf wrapped sea bass fillets, winter vegetables julienne with a coconut sauce  
Grilled Tandoori style chicken thighs  
Bacon wrapped chicken breasts stuffed with ricotta cheese in a tapenade sauce

### **Sides**

Lemon and rosemary baby potatoes  
Baked potatoes with sour cream and bacon lardons  
Chive mashed potatoes  
Coconut scented and vegetable pilaf rice  
Spiced vegetable kebabs  
Assorted vegetable bites with a blue cheese dip  
Roasted plum tomatoes  
Grilled asparagus, snow peas or French green beans  
Mexican avocado Guacamole  
Grilled corn on the cob



### **Salads**

Orange and bacon coleslaw  
Cucumber and fresh tomato salad with a yogurt dressing  
Tomato and onion salsa "Costa Rican pico de gallo"  
Mixed green salad with herb or blue cheese dressing  
Spinach salad with a parmesan dressing  
Asian vegetable salad with a peanut dressing



### **Desserts**

Key lime pie  
Crème brulee  
Dark chocolate mousse  
Coconut flan  
Costa Rican "tres leches"  
Fresh fruit and Chantilly crepes



The price of this menu usually includes 2 options from the finger food menu, meats, salads and sides. And 1 option of dessert. This is an overall BBQ menu; once we get going we can change things up. You can add more meats or sides as you like. The price is \$25 per person, one only fee of \$60 for the chef and \$10 for the staff transportation.

The groceries costs are not included. Bartender and full beverage services are available. Waiter is included for dinner to groups of 5 to 10 people. Gratuities for the staff are not included.

The chefs and staff will arrive at your villa approximately 4 hours before serving time and there is no need to be at the house when they arrive. They will prepare all the menu at your kitchen using only but the freshest ingredients available. By the end of the event they will do the cleanup of your kitchen.