

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.