

# APPETIZERS, BITES & LIGHT LUNCH

## EVENT TYPE

Event Catering  
Orders above \$400

## TYPE OF CUISINES

Venezuelan, Haitian, Brazilian,  
Cuban, American, Souls, Syrian,  
Turkish, Greek, Italian, Pakistani,  
Indian, Russian, Ukrainian, Thai...

## COSTS

\$6 - \$30 / person  
+12% Service Fee

## WHOOZCHEFS



Emilia and Arthur



Anne



Jenerra



Maral



Vanessa



Olga



Didem



Sophia



Ghazal





## CHEF JENERRA - SOUL / AMERICAN

**Soul Food. Born in the midwest and raised in the South. "Food became a way to show my love and gratitude to my family, friends, and community, just as it has been shown to me. "**



### MENU OPTIONS: \$12 - \$30 / person

**Gruyere and Zatar Twists** - Puff pastry filled with gruyere and sprinkled with Zatar seasoning



**Cranberry Brie Bites** - small tartlets filled with brie cheese, topped with homemade cranberry sauce and chopped pecans



**Prosciutto and Cantaloupe Skewers** - cantaloupe topped with prosciutto, sprinkled with black pepper and shredded fresh basil



**Firey Chicken Meatballs** - chicken meatballs coated with a sweet and spicy sauce



**Bulgogi Beef Meatballs** - beef meatballs coated with Korean bulgogi sauce



**Honeyed Feta Cubes** - cubes of honey-dipped feta rolled in crushed pistachios



**Cool as a Cucumber Skewers** - cucumber slices topped with dill cream cheese and salmon gravlax



**Pimento Cheese Crackers** - The flavors of pimento cheese baked into rounds and rimmed in sesame seeds



**Curried Deviled Eggs** - the classic with a curried twist



**Lumps of Goodness** - the classic crab cake with a spicy twist



**Blue Chutney Shortbread** - small blue cheese-infused shortbread crackers topped with cream cheese, toasted walnut halves, and chutney



**Pigs in a Blanket Redo** - blue cheese stuffed date, wrapped in bacon and baked







## CHEFS EMILIA AND ARTHUR (VENEZUELAN CHEFS)

"Our greatest and most satisfactory gift is to help people have homemade food every day, made from scratch with fresh ingredients. "

### MENU OPTIONS \$7 - \$12/ person

#### OPTION #1: FILLED VENEZUELAN AREPAS (GF)

**1 per people / Ingredients:** cornmeal, salt and water.

**Shredded Chicken:** Chicken Breast, onion, red bell peppers, garlic, celery, salt and pepper.

**Mozzarella Cheese:** with tomato and pesto sauce (basil, parmesan cheese, nuts, olive oil)

**Cheese:** American or mozzarella

**Reina Pepiada:** chicken & avocado mix with mayo-yogurt dressing

**Perico Arepa (DF):** Scrambled eggs with tomato and onions.

**Black Beans:** Garlic, cilantro, celery, red bell peppers, onion, cumin

**Black Beans & White Cheese Mix:** Black beans made with onion, celery, cumin, red bell pepper, paprika, garlic, cilantro, salt and pepper, queso fresco & feta cheese.

**Red Beans With Chorizo (DF):** made like black beans but with chorizo added.



#### OPTION #2: VENEZUELAN EMPANADAS (2 per people)

**Shredded Chicken**

**Black Beans & Cheese** (mozzarella or American)

**Ham & Cheese** (mozzarella or American)

**Cheese** (mozzarella or American)

**Served with Garlic Cilantro sauce. Ingredients:** mayo, yogurt, garlic, cilantro, salt and pepper

**SIDE (choose one option)**

**Buttered Corn on the Cob**

**Boiled Broccoli**

**Coleslaw:** Cabagge, carrots, cilantro, mayo-mustard dressing)

**Pasta and Tuna Salad:** tuna, mayo, mustard, garlic, and olive oil





**CHEFS EMILIA AND ARTHUR (VENEZUELAN CHEFS)**

**We prepare traditional Venezuelan dishes in connection with our native country. We learned so much by just watching our grandmothers cook and, step by step, we perfected some culinary techniques. "**

**LUNCH MENU OPTIONS \$6 - \$9/person**

**Baked chickpea balls with yogurt sauce:** with onion, garlic, peppers, parsley



**Mini Tuna Sandwich with spinach :** filled with tuna-veggies mix and mayo-mustard dressing



**Mini Roasted Eggplant Sandwich:** served with roasted bell pepper and arugula and our homemade chimichurri



**Baked potatoes & roasted peppers croquettes:** served with homemade cilantro sauce





## CHEF MARAL - SYRIAN CHEF

"Cooking became my favorite chore when I was only a little kid. Growing up in Syria right on the border of Turkey in a small village I learned making Armenian, Greek, Lebanese and Turkish food. I will be delighted to bring the taste of Mediterranean meals to your table and hope that you will enjoy it."

### MENU OPTION FOR CORPORATE LUNCH - \$6 - \$9 / person

**Cheese Phyllo (with homemade cheese)**

**Cheese and spinach Phyllo**

**Spinach Phyllo**



### EXTRA (For Breakfast Options)

**Foul (fava beans):** cooked fava beans with lemon, garlic, olive oil, garnished with tomatoes parsley, and scallions



**Pita Bread or**

**Zaatar:** Thyme, sesame seeds, sumac, olive oil, and other spices. Spread on flat dough and baked in oven.



**Mamouniye:** semolina, gee butter, sugar, and orange blossom water garnished with mozzarella cheese. Drizzled with cinnamon





### CHEFS DIDEM (TURKISH CHEF)

"Born with a love of food, in her traditional Turkish home. Every meal brought her family together to share in conversation, argument, laughter, love, and happiness. Her mother, grandmother, and aunts were her first culinary instructors, teaching her to grow and cook fruits, herbs, and vegetables in their home garden."

### LUNCH MENU OPTIONS \$6 - \$8/person

**Chickpea Salad Rolls:** Chickpea, avocado, parsley, tahini, onion, cumin, tortilla

**Roast Beef Rolls:** Roast beef, spinach, horseradish, American cheese, mayonnaise, tortilla

