



## CHEFS EMILIA AND ARTHUR (VENEZUELA)

"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. "

### Fried Arepas Filled (All GF) - Choose three:

Made with cornmeal, salt, and water

- **Shredded Chicken (DF):** chicken breast, onion, red bell pepper, celery, garlic, olive oil, turmeric, paprika, salt, and pepper.
- **Mozzarella Cheese with tomato and pesto sauce** (basil, parmesan cheese, nuts, olive oil)
- **Perico (DF):** scrambled eggs with onion, tomato, olive oil, salt, and pepper.
- **Black Beans & White Cheese Mix** (queso fresco & feta cheese). Black beans made with onion, celery, cumin, red bell pepper, paprika, garlic, cilantro, salt and pepper.
- **Red Beans With Chorizo (DF):** made like black beans but with chorizo added.





## 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."



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



**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





## CHEF ANNE

After attending culinary school, I gained knowledge from chefs from Maryland, New York, Boston, and RI. I took all that I've learned from school and my family's love for cooking and started my own business, a mash-up of dishes that represent my Haitian background and my knowledge from all over.

**Protein** - Haitian Scrambled eggs with bell peppers, tomatoes and onions



**Vegetable** - Mashed plantains with sautéed onions



**Meat** - Pan-fried breakfast sausage





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



**Mini Reina Pepiada Arepas:** stuffed with traditional Venezuelan chicken-avocado mix with mayo-yogurt dressing





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**Cheese Phyllo (with homemade cheese)**

**Cheese and spinach Phyllo**

**Spinach Phyllo**



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## CHEF NEHA

Vegetarian chef. Authentic North Indian & Rajasthani. "I add my own vision and experience to the food I prepare so that it is not just the usual cookbook recipes. I am embarking on a new journey to bring my homemade food for you to taste and enjoy."



**Aloo tikki sliders**



**Chickpea waffle (gluten free, Vegan)**



**Bombay Sandwich (Not Grilled)**





## CHEF SWETHA NATARAJA

South Indian Food. "Growing up in a big family in India I was blessed to have tasted and experienced my mom's and grandma's cooking. Since my childhood, I have helped my mom cook nutritious and healthy food without compromising on taste."

Sooji idli with peanut chutney

Pongal

Baked paneer as a side dish

Spinach rice with pulao and yogurt raita



## CHEF DIDEM

Born with a love of food, in her traditional Turkish home, cooking equaled nurturing. 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.

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

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







## CHEF ASSATA

Indigenous food farmer, third-generation herbalist, and alchemist.



### MAINS

Natural turkey sausages

Vegan sausages

Blueberry mini vegan- muffins

Fruit salad- honeydew, grapes, strawberries, basil-lime dress



### SIDES

Natural grain buttered toast (vegan butter)

Sliced avocados

Vegan scrambled eggs & sweet bell peppers

Spiced baked plantains



### DRINKS OPTIONS

Apple Zing Ice tea blu hibiscus ice tea

