

LUNCH & DINNER MENUS

EVENT TYPE

Corporate Lunch or Dinner
Orders above 20 people

TYPE OF CUISINES

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

COSTS

\$12.5 - \$30 / person
+12% Service Fee

WHOOZCHEFS



Emilia and Arthur



Anne



Isadora



Maral



Vanessa



Sonu



Neha



Sophia



Ghazal





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 OPTION 1 - \$19 / person (no dessert) - \$21.50 / person (with dessert)

MAIN DISH

- **Oven-Baked Beef Meatballs With Tomato Sauce (DF):**

ground beef, panko, egg, onion, red bell peppers, garlic, celery, tomatoes, paprika, salt, and pepper.



- **Oven-Baked Turkey Croquettes (DF):** Ground Turkey,

onions, celery, red bell peppers, garlic, tomato, parsley, egg, and panko, served with our Signature Garlic-Cilantro Sauce.



SIDES

- **Curry Chickpea (V-VG-GF-DF):** Chickpeas (no cans), ginger, coconut milk, onion, garlic, celery, salt, pepper.



- **Basmati Spinach Rice (GF-DF):** Basmati Rice, spinach, onion, garlic, salt, pepper.



- **Red Beans Salad (GF-DF):** red beans with Bell Peppers, Scallions, Cilantro, and Balsamic Dressing)



- **Broccoli Salad (GF-DF):** Broccoli, Cranberry, Bacon with Mayo-Mustard Dressing



DESSERT (EXTRA)

Option 1 -Venezuelan Tres Leches Cake: Wheat flour, sugar, eggs, baking powder, evaporated milk, condensed milk, and whole milk. (picture attached)

Option 2 - Lemon Pie (GF):: rice flour, corn flour, sugar, butter, egg, condensed milk, and lemon juice.



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

LUNCH MENU OPTION 2- \$19 / person (no dessert) - \$21.50 / person (with dessert)

TACO BAR

Ground Beef (GF-DF): ground beef, onion, red bell pepper, garlic, paprika, cajun, tomatoes, salt, and pepper.

Shredded Chicken (GF-DF): Chicken Breast, onion, celery, garlic, red bell pepper, turmeric, paprika, salt, and pepper.

Red Beans (GF-DF): stewed with onion, celery, garlic, red bell pepper, tomatoes, paprika, cajun, salt, and pepper.

Pico De Gallo (GF-DF) : Tomatoes, Onions, Cilantro, lime, and olive oil

Shredded Mexican Cheese Blend (GF)

Sour Cream (GF) & Cilantro-Garlic-Mayo Sauce (GF)

Corn (GF-DF) tortillas or Flour (DF) tortillas

DESSERT (EXTRA)

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LUNCH MENU OPTION 3- \$19 / person (no dessert) - \$21.50 / person (with dessert)

FILLED FRIED VENEZUELAN AREPAS (GF)

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

Shredded Chicken (GF/DF): Chicken Breast, onion, red bell peppers, garlic, celery, salt and pepper.

Reina Pepiada (GF/DF): chicken & avocado mix with mayo-yogurt dressing.

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

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

Black Beans & White Cheese Mix (GF): 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.



SIDES

Venezuelan Style Potato & Chicken Salad (GF/DF): With Celery, Cilantro, Green Peas and Mayo-Mustard Dressing.

Ratatouille (GF/DF): Zucchini, Eggplants and Tomato with Red Bell Peppers & Onions.

DESSERT (EXTRA)

Option 1 -Venezuelan Tres Leches Cake: Wheat flour, sugar, eggs, baking powder, evaporated milk, condensed milk, and whole milk. (picture attached)

Option 2 - Lemon Pie (GF): rice flour, corn flour, sugar, butter, egg, condensed milk, and lemon juice.



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LUNCH MENU OPTIONS - \$12.5 / person

MAIN DISH OPTION 1 - FILLED AREPAS

1 per person

Fried arepas made with cornmeal, salt, and water

Reina Pepiada Arepa (GF): filled with chicken-avocado mix and mayo-yogurt dressing

Perico Arepa (GF/DF): scrambled eggs with tomato and onions.

MAIN DISH OPTION 2 - SANDWICHES

1 per person

*Ciabatta Bread

*Served with spinach

Reina Pepiada Sandwich: filled with chicken-avocado mix and mayo-yogurt dressing

Tuna Sandwich (DF): tuna, mayo, mustard, celery

Eggplant Sandwich (Vegan / DF): roasted eggplant, tomatoes, and Zucchini

SIDES (choose 2 options)

Chickpea Salad (GF/DF): with red bell peppers, scallions, cilantro and olive oil and balsamic

Green plantains Salad (GF/DF): with red bell peppers, onion & lime-olive oil dressing

Cabbage, corn, carrots & cilantro Salad (GF/DF): with Mayo-Mustard Dressing

Pasta Salad: with ham, corn & celery, mayo, mustard, garlic, and olive oil.



CHEF ANNE (HAITIAN CHEF)



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.

MENU OPTION \$19 / person

MAIN DISHES (choose one of the rice options)

Grilled Epis Chicken breast (GF): Thinly sliced chicken breast marinated in a Haitian spice blend (epis) and grilled.

Haitian fried meatballs: Seasoned ground beef, flour, bell peppers, onions, and seasonings pan-fried.

Haitian rice and brown beans (GF/VEGAN): White Jasmine rice with whole brown beans. Seasoned with pureed onions, garlic bell peppers

White Rice (GF/VEGAN): Steamed white jasmine rice cooked with scallions and parsley.

SIDES

Roasted mixed Veggies (GF/VEGAN): Roasted onions, bell peppers, broccoli, season vegetables well-seasoned

Mixed green salad (GF/VEGAN) with marinated mango: Leafy mixed greens with sliced onions, cucumbers, and marinated mangos with balsamic dressing.

All orders come with:

PIKLIZ: cabbage, carrots, onions, vinegar

CREOLE SAUCE: Chicken broth, onions, tomato paste, salt pepper thyme





CHEF ISADORA

"I am from Brazil. I am very proud to be born in a multicultural cradle, with a very diverse and tasty cuisine. In my culture, we learn to cook from an early age from our elders, teaching and learning cooking is a form of love and care."

MENU BRAZILIAN STROGONOFF - \$19 / person (no dessert) \$21.50 (with dessert)

MAIN DISHES (choose one option)

Brazilian Chicken stroganoff (GF): diced chicken, and sweet corn, tomato, and onion in a creamy sauce made with heavy cream, nutmeg, salt, tomato sauce, mustard, and pepper.



Brazilian Beef stroganoff (GF): diced beef, mushrooms, tomato, and onion in a creamy sauce made with heavy cream, nutmeg, salt, tomato sauce, mustard, and pepper.



SIDES

White rice

Broccoli with salt, pepper, and carrots

Salad: a salad of greens, onion, cherry tomatoes, and mango.



DESSERT OPTIONS

Brazilian Banana Jam "Doce de banana": Banana, sugar, clove, and cinnamon.



Brigadeiro Gourmet: condensed milk, heavy cream, chocolate, and coconut. *One of the most popular Brazilian desserts. Brigadeiro is loved in every family, especially among kids. The gourmet version is creamy and delicious.*





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MENU FEIJOADA - \$19 / person (no dessert) \$21.50 (with dessert)

MAIN DISHES (choose one option)

Traditional Brazilian Feijoada: black beans, pork ribs, bacon, beef meat, cooked sausage, bay leaf, cumin seeds, coriander, sea salt, garlic, fresh onions, fresh tomatoes, extra virgin olive oil.



Vegan Feijoada (Vegan / DF / GF): pinto beans, pumpkin, carrot, beetroot, Bay leaf, Cumin seeds, Coriander, Sea salt, Garlic, Fresh onions, Fresh tomatoes, Extra virgin olive oil



SIDES

White rice

Broccoli with salt, pepper, and carrots

Salad: a salad of greens, onion, cherry tomatoes, and mango.



DESSERT OPTIONS

Brazilian Banana Jam "Doce de banana": Banana, sugar, clove, and cinnamon



Brigadeiro Gourmet: condensed milk, heavy cream, chocolate, and coconut. *One of the most popular Brazilian desserts. Brigadeiro is loved in every family, especially among kids. The gourmet version is creamy and delicious.*





CHEF OLGA KHARINA - UKRANIAN CHEF

"My passion for cooking gave me the opportunity to experiment with lots of different flavors and learn how to make fancy dishes in a simple way and save the authenticity and unique flavors. I grew up in Ukraine (Crimea), eating lots of fresh fruit and vegetables, so my focus in cooking is healthy, simple dishes made with preferably locally sourced ingredients."

MENU OPTIONS FOR CORPORATE LUNCH - \$19 / person

MAIN DISH

Chicken stroganoff + Beef stroganoff with egg noodles:

chicken/beef, mushrooms, flour, dill, onions, garlic, sour cream, egg noodles



SIDE

Cabbage salad with dill: green cabbage, cucumbers, dill, lemon juice, olive oil



DESSERT

Sharlotka (apple sponge cake): flour, eggs, sugar, baking powder, apples, cinnamon





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."

**MENU OPTION FOR LUNCH - \$19 / person (one main dish option)
\$22 (two main dishes options)**

MAIN DISHES (PICK ONE)

Shawarma with potato wedges (GF/DF): roasted red meat seasoned with shawarma spices, potatoes seasoned with cumin and red pepper.



Chicken shawarma with potato wedges (GF/DF): roasted Chicken seasoned with shawarma spices, potatoes seasoned with cumin and red pepper.



SIDES

Musakah (GF/DF): roasted eggplant with onions, green pepper, garlic, and tomatoes. With special spices



Armenian mujaddara (GF/DF): cooked brown lentils with rice, topped with caramelized onions, apricot, cranberry, walnuts, and parsley



OR

Armenian mujaddara with bulgur (DF): cooked brown lentils with bulgur (G) or rice (GF), topped with caramelized onions, apricot, cranberry, walnuts, and parsley



SALAD:

Garden salad: Lettuce, tomatoes, cucumber, onions, chickpeas, olives, feta.



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MENU OPTION FOR CORPORATE LUNCH - \$19 / person

STARTER

Falafel and Hummus



MAIN DISHES

Chicken Kofta

Losh kefta kabob



SIDES

Rice

Salad



DESSERT

Baklava: phyllo dough, pistachio, butter, sugar





CHEF VANESSA ALSSID - AMERICAN CHEF

"I use locally sourced, organic produce and proteins as much as possible. I am a graduate of Boston University's Culinary Arts program and Cornell University's Nutritional Certification program. I have over 30 years of experience in many culinary roles."



MENU OPTIONS - \$19 / person (no dessert) \$21 (with dessert)

PROTEINS (Pick one)

- Mediterranean Sliced Chicken Breast GF
- Traditional Chicken Salad with Potato Rolls GF
- Teriyaki Sliced Chicken Breast
- Poached Salmon in Orange Honey Glaze 4oz GF
- Egg Salad with Pickles with Potato Rolls GF
- Vietnamese inspired Chicken Salad with Sesame Ginger dressing GF
- Vietnamese inspired Beef Salad (loaded with vegetables)
- Caprese Beef Salad



VEGETARIAN SALADS AND COLD SOUPS (Pick two)

- Seasonal Roasted Vegetables
- Greek Salad, Romaine, Kalamata Olives, Tomato, Cucumber, Red Onion, and Feta Cheese
- No Nut Pesto Pasta
- Mexican Quinoa Corn and Beans in a Lime Citrus Vinaigrette
- Mixed Greens with Feta, Onion, Tomato and Cranberries
- Spicy Peanut Noodle Salad with Fresh Red Pepper & Cucumber
- Farro mixed with Almonds, Cabbage, Red Pepper, Onion, Tomato, and Honey Mustard dressing
- Corn Salad with, Goat Cheese, Red Onion, Tomato, Cilantro Green Goddess dressing
- Gazpacho with Sour Cream
- Potato & Leek Soup
- Carrot Coconut Soup
- Cucumber Cream
- Borsht with Sour Cream



EXTRA - DESSERTS

- No Nut Brownies
- Lemon Bars
- Oatmeal Cookies
- Fresh Fruit Salad





CHEF SONU - MUGHLAI CUISINE



"Growing up in the northern city of Indore in a Punjabi family, I was introduced to many different kinds of foods. My passion for cooking first developed while helping my mother cook and has continued to be one of my favorite pass times."

MENU OPTIONS - \$19 / person (no dessert) - \$22 / person (with dessert)

STARTER - Vegetarian Shami Kebabs: soft and succulent kebabs that have robust earthy flavors and easily melt in the mouth. Shami kebabs are basically patty made from chickpea, along with other flavorful spices and fresh herbs.

Ingredients: chickpeas (Chana), Gram flour, Eggless Mayonnaise, chopped onion, ginger, chili paste, Fennel seeds powder, Coriander, chopped mint leaves, cornflour, Rice, canola oil



MAIN DISHES

Dal Makhani: one of the most popular lentil recipes from the North Indian Punjabi cuisine made with Whole Black Lentils (known as Urad dal or Kaali Dal in Hindi) and Kidney Beans (known as Rajma in Hindi)

Ingredients: onions, garlic, ginger, tomatoes, hing (asafoetida), desi ghee, green chilis, cilantro, dal makhani masala, tomato paste, dry fenugreek leaves, red chili powder, heavy cream, rajma, black lentils, salt, canola oil



Mughlai Chicken: a rich, creamy, and impossibly delicious curry from the North of India. A mildly spiced marriage of fragrance and flavor. The Mughal Empire gave the world so many culinary delights, and this curry is one of them.

Ingredients: chicken, onions, cashews, almonds, ginger-garlic paste, spices, and curd/yogurt, Canola oil, Kewra water heavy cream.



Shahi Paneer: deliciously rich and creamy, making it one of the most popular recipes in Mughlai cuisine. Fresh, unmelting cheese is married with a creamy gravy, perfect for serving with naan or roti. "Shahi" means "royalty," and This delicious dish that is fit for royalty.

Ingredients: paneer, canola oil, butter, heavy cream, Garam masala, garlic, ginger, cilantro, green pepper



DESSERT - Mughlai Shahi Tukda

Ingredients: ghee, sugar, crushed black cardamom, saffron, milk, powdered green cardamom





CHEF NEHA - INDIAN 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."

MENU OPTIONS FOR CORPORATE LUNCH - \$20 / person

Couscous Salad Bowl

Light and fresh salad bowl prepared with sauteed tofu, vegetables, couscous, and lemon juice.



Amritsari Chole

This dish is named after a city in Punjab called Amritsar. It is made with boiled chickpeas simmered well with the gravy of garlic & onion.



Veg Diwani Handi with Jeera Rice

Assorted vegetables are cooked and tossed in tomato and onion gravy with mild spices.



Dessert Option: Rasmalai Fusion Twist

Fsion dessert made with vanilla cake, thickened milk syrup (Indian rabdi), cottage cheese ball, and whipped cream.

