



Ceviche “Mixto”

Peruvian Seafood Ceviche with Shrimp, Calamari, Octopus & Vegetable Chips

Cold Smoked Ahi Tuna Poke Tostadas

Napa Cabbage Slaw & Wasabi Mayo

Chupe de Camarones

Peruvian shrimp chowder

Grilled Spanish Octopus

Chipotle Hummus & chimichurri

Bacon wrapped Scallops

Corn & potato Succotash, ginger miso butter & lemongrass sauce

Limoncello Creme Brulé

Candied Lemon & Berries



Brazilian Chicken “Coxinha”

Brazilian Chicken Croquettes with Peri Peri sauce

Candied Pork spareribs

Glazed with Apricot BBQ sauce

Smoked Beef Picanha tacos

Pickled onion, Cotija Cheese & Aji Verde Sauce

Sous Vide Beef Tomahawk steak

Fried cassava, dip trio

Smoked Blueberry Popsicle

With Mascarpone cheese & Cookie Crunch



SEAFOOD & SPICE EVENING

Sous Vide Grilled Octopus Bruschetta

Purple Corn Bread Crostini, Roasted tomatoes, fresh basil, flat leaf parsley & garlic

Baked Oyster Popper

Garlic Panko, Jalapeno & Boursin Cheese

Blue Crab Cakes

Korean Gochujang Chili Aioli

Perch Tempura Tacos

Peruvian Tartar Sauce, Blackened Corn Salsa

Grilled Jumbo Shrimp

Seafood Arroz

Cookie Dough Peach Cobbler

Vanilla Ice Cream, Fleur de sel, Dominus Spanish EVOO



**AN EVENING WITH CHEFS SERGIO AND SCOT
FROM 519 CHEF HUSTLE**

Smoked bacon wrapped Jalapeno & Brie Chicken Thighs
Sparks BBQ Glaze, Chimichurri

Duo or Perch Tempura & Braised Beef Tacos
Adobo Braised Beef Tacos, cotija cheese, Wasakaka avocado sauce & pickled onions
Peruvian Tartar Sauce, Blackened Corn Salsa

Grilled Shrimp
Seafood Arroz

Deep Fried Cheesecake
Apple butter NY cheesecake wrapped in a spring roll sheet, chocolate rum sauce & walnut
praline.

Freshly brewed coffee by **RÖ-ST Coffee**



AN EVENING WITH CHEFS SERGIO AND SCOT FROM 519 CHEF HUSTLE

Smoked bacon wrapped Jalapeno & Brie Chicken Thighs

Traeger Sugar Lips glaze, Chimichurri

RÖ_ST Coffee Rubbed Pulled Pork Shoulder “Arepas”

Traeger ‘Que BBQ Sauce, smoked Gouda & Guasacaca Sauce

Grilled Beef Picanha

Pickled red onion, purple corn Naan & Horseradish Dijon Sauce

Lamb Kofta Sliders

Peruvian Yellow Chili Aioli & Purple Cabbage Slaw

Brazilian Grilled Pineapple Foster

Cinnamon Rum sauce, Vanilla ice cream Freeze dried fruits.

Freshly brewed coffee by **RÖ_ST Coffee**

Freeze dried fruit by **Super Powers Candy**

Micro Greens by **Ortaliza Urban Farms**



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Duo or Perch Tempura & Braised Beef Tacos

Adobo Braised Beef Tacos, cotija cheese, Guasacaca avocado sauce & pickled onions
Peruvian Tartar Sauce, Blackened Corn Salsa

Grilled Jumbo Shrimp

Seafood Arroz

Deep Fried Cheesecake

Apple butter NY cheesecake wrapped in a spring roll sheet, chocolate rum sauce & walnut
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Freshly brewed coffee by **RÖ-ST Coffee**



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Cold Smoked Ahi Tuna Poke Tostadas

Napa Cabbage Slaw & Wasabi Mayo

Grilled Spanish Octopus

Chipotle Hummus & chimichurri

Lobster & Ricotta Cappelletti

Achiote Bisque beurre Blanc

Bacon wrapped Scallops

Corn & potato Succotash, ginger miso butter & lemongrass sauce

Sous Vide Limoncello Creme Brulé

Candied Lemon & Berries



Brazilian Chicken “Coxinha”

Brazilian Chicken Croquettes with Peri Peri sauce

Candied spareribs

Seasoned with Traeger Pork & Poultry rub and glazed with Apricot BBQ sauce

Smoked Beef Picanha tacos

Pickled onion, Ají Verde Sauce

Sous Vide Beef Tomahawk steak

Fried cassava, dip trio

Smoked Blueberry Popsicle

With Mascarpone cheese & Cookie Crunch



Sweet Street Food Session

Caramelized Onion & Mascarpone Tart

With fresh thyme & Fig Jam

Seared Bacon Wrapped Scallops Pin Wheels

With Honey Jack Maple Glaze

Smoked St. Louis Ribs

Traeger Sugar Lips BBQ Sauce

Beef Tenderloin Bulgogi Tacos

Quick pickled vegetables, Gochujang aioli

RO-STRo-St Espresso Parfait

Crunchy Oreo Meringue Crumble, Freeze Dried Raspberries



Street Food Sessions

Vietnamese chicken spring rolls

Nuoc Cham dipping sauce

Sous Vide Grilled Octopus

Panca Chili Marinade, Chimichurri sauce

Punjabi Empanadas

Traditional Punjabi potato filling, wood oven baked, served with tamarind chutney.

Pulled Pork flat bread.

Honey Jalapeno BBQ Sauce

Beef Brisket Bulgogi Tacos

Quick pickled vegetables, Gochujang aioli

Apple Butter Cheesecake Parfait

Biscotti Crumble salted caramel butterscotch sauce.

