

Personal Chef, Catering & Event Design

# Small Bites Services

Based in 3 Hours of Service the Additional Fees are:

FULL SERVICE FEES • Chef Fee (\$180.00 Applied up to 50 guests) more than 50 guests (\$75.00 additional Applied for each 25 guests)

Service Fee
(\$100.00 Applied up to 30 guests)
more than 30 guests
(\$75.00 additional Applied for each 25 guests)

- Transportation Fee \$50.00 (Miami Area)
- Additional Services available upon request





Our "Small Bites" price is \$18 per person and includes selection of: Selection of 6 Small Bites

#### **Poultry Selection**

- Chicken Empanada/ Piquillo Red pepper Coulis
- Mini Brioche Toast / Foie Gras Mousse and Quince Chutney
- Peruvian Chicken Causa/ Aji Amarillo, Olives, Dutch Potatoes
- Spice Chicken Wrap, Black Beans, Cilantro Sour Cream
- Chicken Satay/Peanut & Green Onions
- Deviled Egg with American Caviar and Chieve
- Roasted Duck Eggrolls / duck, shiitake, and shredded beets, fivespice, honey-hoisin-chili sauce
- Chicken Saltimboca/Serrano Ham, Wild Mushrooms Sauce
- Chicken & Waffle Bite/Thyme infused Maple syrup

### Seafood Selection

- Key Lime Spicy Tuna Taco/ Avocado & Cilantro
- Shrimp Empanada/ Creamy Aji Amarillo
- Corn Crab Empanada & Guacamole Aioli
- Tuna Tataki/ Wasabi Mayo and Soy Pipette
- New England Tarragon lobster sliders
- Jumbo Lump Petit Crab cakes & Classic Egg Tartar
- Grilled octopus ceviche
- Spicy Salmon on Crispy Rice, sesame seeds and scallions
- Shrimp Cocktail
- Coconut Shrimp Skewers
- Paella Croquette

### \$2.50 each Additional selection

### **Meat Selection**

- Colombian style Steak Empanada/ Chimichurri Sauce
- Pistacho and Zathar crusted Lamb Chop/ Tzatziki (\$2 p/p)
- House Smoked Dog on Croquette & Spicy Mustard
- Arabian All Beef Quibbes
- Corned Beef Reuben Spring Rolls/ Sauerkraut
- Korean Sliders / Pork Belly, Korean BBQ sauce, spicy mayo slaw,
- Kobe beef tartar with truffle
- Mini Short Rib Slider & Amber Beer Shot
- Sweet Plantain Sushi Roll & Red Pepper Emulsion
- Skirt Steak Pincho/ Chimichurri Sauce
- Serrano Ham Croquette/ Garlic Aioli
- Saucy Asian Meatballs
- Loaded Mini Potato / Bacon and Cheese
- Melon, blue Chees, prosciutto and Basil skewer

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### Veaetarian Selection

- Caprese skewer with mozzarella, tomato & basil
- Latin Cheese Tequeno/ Cilantro & Garlic
- Tomato Bruchetta, Feta Cheese, Age Balsamic, Fresh Basil
- Miniature Flat Bread, Arugula, Goat Cheese, Fig
- Triple Cream Brie with Caramelized Pear on Walnut Brushetta
- Colombian Empanada, "Pizza Style" with Mozzarella
- Spanakopita
- Sundried Tomato & Asiago Arancini
- Fresh Yellow Tomato Gazpacho/ Watermelon & Cucumber
- Bella signature Mac & Cheese Iollipop
- Grilled Asparagus Roll ups/ Goat Cheese and Pepper Jelly
- "Avocado Toast" crostini/ mozarella, tomato and balsamic
- Guava Paste & Manchego skewer

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### Sweet Bites Selection

- Warm S'mores Tartlets with Graham Cracker Crumble
- Key Lime Pie Shoot & Anglaise
- Peanut butter and Fudge Mousse Shots with Toffee Crisps
- Strawberry Chantilly and Shortcake Mousse Cups
- Miniature Carrot Cake Bites
- Petite Berry Cobbler with Crumbled Streusel Topping
- Chocolate Chip Cookies & Milk
- Chewy Quadruple Chocolate Fudgy Brownies
- Citrus Glazed Fresh Fruit Skewers with Toasted Coconut
- Churros & Dulce de Leche
- Strawberries Cheesecake
- Buttermilk Cupcakes
- Passion Fruit Panacota
- Coconut pannacotta
- Classic Tiramisu
- White chocolate Mousse