
Mediterranean Menu

Passed Hors d'oeuvres

Cucumber Cup. One Bite Size Cucumber Cups filled with Beet Hummus and black Sesame Seeds.

Falafel Flat Bread Bite with Baba Ganoush, grilled Zucchini, grilled Bell Peppers, shaved Parmesan,
Black Olive Tapenade, Herb Oil, Cracked Pepper, Sea Salt

Fire grilled Vegetable Tatar with Tomato Aioli, Parmesan Chip and crispy Rosemary

Lamb Meat Ball on Tomato Salad with Arugula, Rosemary - Garlic Sour Dressing served in a Glass.

In Almond breaded Shrimps on grilled Vegetables

Eggplant Bites, Sliced and pan-fried Eggplant filled and rolled with Goat Cheese, sun-dried
Tomatoes, Thyme, Parsley and Garlic

Flat Bread Bite with Tomato Sauce, Tuna, Artichokes and Mozzarella Cheese

First course

Burratta salad. Mixed Seasonal Lettuce, Burratta, pickled Mushrooms, toasted Pine Nuts, Grape
Tomatoes, Balsamic, Olive Oil, cracked Pepper and Sea Salt

Catch of the Seafood sautéed with Grape Tomatoes and white Wine served with Garlic Couscous.



Mediterranean Bread Salad with toasted Sour Bread Croutons, Tomatoes, Zucchini, Lettuce, Olives and Basil Vinaigrette

Feta Cheese in crispy Herb Crust on Arugula, Radicchio and Bib Lettuce, Olive

Gnocchi in Gorgonzola-White Wine Sauce with sautéed Pears

Roasted Cauliflower with Chickpeas, Tahini Dressing, Mint and toasted Pine Nuts

Tabbouleh Salad with Feta Cheese, in spicy Honey caramelized Sweet Potato, toasted Sunflower Seeds, Mint, Parsley and Lemon Vinaigrette

Main course

Crispy-scaled Sea Bass with baked Potatoes in cream, Broccoli Mousse and Arugula Sauce with Pine Nuts

In Barolo slowly braised Lamb Shoulder, with Moroccan mashed potatoes, Broccoli with toasted Almond Butter and glazed Carrots

Branzino Fillet on Celeriac Puree with Lemon Oil, grilled Broccoli and sauteed Grape Tomatoes

Flame grilled and in Olive Oil confit Porterhouse Steak with Oregano - Rosemary and Garlic, Polenta, sautéed Grape Tomatoes with Kalamata Olives

Muhamarra grilled Chicken with Couscous and Sweet Pepper-Herb Salad



Email Michael.s@chefs-ink.com

Phone: 7864191386

Website: www.chefs-ink.com

Address: 2267 NE 173rd Street, North Miami Beach, 33160

Roasted Rack of Lamb on warm Carrot Salad with Lemon-Scented Yogurt Sauce, Mint, Cilantro and pan-fried Potatoes

Desserts

Crème brûlée with lavender and marinade berries

Warm Orange Honey Cake with Almonds and Pistachio Ice Cream

Oven warm Mallorca Bread Pudding with Cognac Caramel Sauce and Vanilla Ice Cream

Basil - Orange Panna Cotta with Strawberry Sauce

Melon Salad with Lime, toasted Sesame Seeds, Honey-Ricotta, Pistachio and drizzled with Honey.



Email Michael.s@chefs-ink.com

Phone: 7864191386

Website: www.chefs-ink.com

Address: 2267 NE 173rd Street, North Miami Beach, 33160
