

# CHEF BEAU'S KLEAN KITCHEN

## *Chef Beau's Winter/Fall Heavy App / Tapas Menu*

**Suggestion is for 2-3 warm & 1-2 cold (3-4 total) and an entrée to set as buffet**

*Additional Tapas can be made for \$175, which includes the cost of the food up to 14p.*

### **Warm Tapas**

***Pulled pork-pulled pork cups served in a Boston Bib Lettuce Wrap (or corn chip for those who want a crunch), with Denmark Blue Cheese and topped w/ an Purple-Apple cabbage slaw***

***Spicy/Sweet Seared Lamb Chops,  
w/ Chef Beau's Garlic-Chili-Honey-Lime dipping sauce***

***Andouille Crab & Oyster Rockefeller***

***Grilled Chorizo Kabobs w/ Michigan Sour Cherries & "Drunken Figs"***

***Organic Bacon wrapped Scallop w/ Roasted Poblano & Papaya (or Mango) Relish (Seasonal)***

***Marinated Hanger Steak w/ a Garlic Fingerling Kabob drizzled w/ a reduced Fig Balsamic***

***Bacon Wrapped Spicy Prawn (or Jumbo Shrimp) w/ a Roasted Garlic & Avocado Puree***

***Scallop stuffed w/ homemade Chorizo  
(Chorizo can be made w/ ground pork, chicken, or Veal)***

***Cherry Peppers stuffed w/ Fig Infused Goat Cheese (or Manchego)***

***Stuffed Baby Bella's w/ Andouille Crab (or Chicken) & Manchego Cheese***

***Chorizo De Largarto (Alligator) Cumin Oil, Spanish Mustard Sauce w/ Pickled Red Onions  
Check w/ the Chef for availability & \$\$***

***Twice Baked Sweet Potato served w/ a Maple Syrup Hash & Garnished w/ Fresh Green Onions***

### ***Sliders***

***Pulled BBQ Pork***

***Tenderloin w/ a Char-Tomato Aioli***

***Crispy Salmon w/ an Avocado-Cilantro Aioli***

## **Cold Tapas**

### ***Cajun Tuna Sashimi***

*Cajun-style Ceviche only in Endive w/ a Garlic Sracha Horseradish Aioli*

### ***Melon con Jamon Serrano***

*Honeydew wrapped in Serrano Ham*

### ***Concombers Farcis***

*Stuffed cucumbers w/ Smoked Pacific Canadian Salmon, non-GMO fed & organic chopped hard-boiled egg mixed w/ a tarragon aioli*

*Wasabi Chicken Wrapped in a Radicchio Leaf w/ a fresh Toasted Sesame Aioli Garnished w/ Red Pepper*

### ***Vegetable Strudel***

*Seared Squash, Zucchini, Roasted Red Pepper, Caramelized Red Onion, drizzled w/ a Pomegranate Balsamic Reduction Served on a Parmesan (or Manchego) Crisp*

### ***Caprese Skewers (or Salad)***

*Black Truffle Oil Drizzle, Fig Balsamic Reduction, sprinkled w/ crushed Hawaiian Pink Sea Salt*

## **Entrée's to Share**

### ***Papas bravas***

*Patatas a la brava or papas bravas, is a dish native to Spain, often served as a tapa in bars. It typically consists of white potatoes that have been cut into about 2 centimeter irregular shapes and then baked or fried in oil and served warm with a sauce such as a spicy saffron tomato sauce*

### ***Shrimp Étouffée***

*Dish found in both Cajun and creole cuisine typically served with shellfish over rice. The dish employs a technique known as smothering, a popular method of cooking in the Cajun areas of southwest Louisiana. Étouffée is most popular in New Orleans and in the Acadiana area of the southernmost half of state.*

### ***Shrimp/seafood Creole***

*Tomatoes and shrimp (or firm white fish, scallops etc) cooked up with garlic and onions - this Gulf Coast tradition will have you dreaming of the bayou. This recipe can either be a main dish or a side dish. You can make it as hot as you want!*

### ***Cajun Gumbo***

*You pick 3 Proteins*

### ***Chef Beau K's Traditional Paella***

*There are as many versions of paella as there are cooks. It may contain chicken, pork, shellfish, fish, eel, squid, beans, peas, artichokes or peppers. Saffron, the spice that also turns the rice a wonderful golden color is an essential part of the dish.*

### ***Moqueca – Brazilian Fish Stew***

*In Brazil, they make moqueca (pronounced "mo-KEH-kah"), a stew made with fish, onions, garlic, tomatoes, cilantro, and in the northern state of Bahia, coconut milk*

*Desserts are Additional \$\$\$*

**Sorbet**

*We can make any flavor w/ in a season such as Lemon & Prosecco, Pinot Noir, Raspberry, or Mango. Really, we can make just about any flavor you desire almost anytime of the year, naturally!*

*(\$85 for up to 12p)*

**Agave Nectar "Limon" Mousse**

*We can make this Dairy Free w/ Coconut Cream*

*(\$85)*

**Chocolate Sobayon**

*A French-style Classic Mousse*

*(\$100)*

**Pear Cobbler (Vegan)**

*Gluten, Dairy, Soy Free and still super delicious ☺*

*(\$110)*

**Chocolate "Lava" Cake w/ Fresh Berries Macerated in Agave Nectar**

*Chef Beau's version of the Famous French Restaurant Le Titi de Paris, formerly of Arlington Heights, IL*

*(\$125 for up to 12p)*