Sautéed Shrimp and Grape Tomatoes with Avocado Cilantro Mousse, Roasted (changed from grilled) Corn Salad, and a Chimichurri w/ Tequila Jalapeno Sauce

Sautéed shrimp

Recipe is per couple:

1 oz extra virgin olive oil

6-8 large raw shrimp, peeled and deveined

3 red grape tomatoes

3 yellow grape tomatoes (if available, if not double the red)

1 tsp minced garlic

1 tbls chopped parsley

1 tbls lime juice

.25 tsp dried oregano

1 tsp tequila jalapeno sauce (my hot sauce I bring)

1 oz unsalted butter

Pinch of kosher salt

Avocado Cilantro Mousse (We will make for the couples there)

Recipe is total amount needed:

10 ripe avocados

2 tbls minced garlic

1 bunch cilantro

1 cup heavy cream

1 cup lime juice

2 tbls kosher salt

Roasted Corn Salad

Recipe is per couple:

½ cup frozen corn kernels (we will roast ahead of time before portioning)

2 oz diced red onion

2 oz diced English cucumber

1 tbls chopped cilantro

.5 tsp minced garlic

2 oz diced red pepper

1 tbls extra virgin olive oil

Pork Milanese, Black Beans and Rice, Pineapple Salsa, Caribbean Jerk Aioli

Pork Milanese

Recipe is per couple:

4 (3) oz pork chops (we can cut the pork loin into portions and pound them thin with a mallet before service, the couples can bread)

1 cup panko bread crumbs

2 eggs

1 tbls water

1 cup flour

Pinch of kosher salt

4 ounces vegetable or canola oil

Black beans and rice (I will make before service)

Recipe is total amount needed:

4 oz extra virgin olive oil

4 white onions

3/4 cup minced garlic

2 oz cumin, ground

2 oz coriander, ground

8 cups white jasmine rice, uncooked

4 quarts chicken stock

7 cups canned low sodium black beans

1 cup lime juice

1 bunch italian parsley

Kosher salt to taste

Pineapple salsa

Recipe is per couple:

½ cup fresh pineapple, chopped

1 oz red pepper, diced

1 oz white onion, diced

1 tbls cilantro, chopped

¾ tsp granulated sugar

1 tsp lime juice

Pinch of kosher salt

Caribbean Jerk Aioli

3 tbls Caribbean jerk hot sauce (I’ll provide)

4 tbls Hellman’s or dukes mayonnaise

Peanut Butter Banana Marshmallow Empanadas with Spiced Chocolate Ganache

Peanut butter banana marshmallow empanadas

Recipe is per couple:

1 refrigerated pie crust dough (raw dough, try to get the rolled out pie crust already. It will make our prep easier) or if you can find small rounds of pie dough that are shaped for empanadas, would be great. (puff pastry works well too)

2 tbls peanut butter

4 slices ½ in thick bananas

6 each small marshmallows

1 egg

1 tbls water

2 tbls flour

1 tbls granulated sugar

1 tbls Butter or cooking spray to grease pan

Spiced Chocolate Ganache

Recipe is per couple:

2 ounces bitter sweet chocolate

¼ heavy cream

1 teaspoon bourbon

Pinch of cayenne pepper