



Private Events

Fresh Salads (8 persons minimum)

- **Avocado, Palm Salad** \$3.90
Spring greens, avocado, palm, sliced red onion, cherry tomatoes with a citrus and garlic vinaigrette
- **Greek Salad** \$3.50
Romaine and iceberg lettuce, green olives, feta cheese, diced cucumber, cherry tomato and Julianne red onions with oregano vinaigrette
- **Caesar Salad** \$3.50
Romaine lettuce, spinach, shredded New York cheese, seasoned croutons
- **Green Salad** \$3.90
Baby spinach, crispy bacon bits, green grapes, quail eggs, sliced mushroom, shredded New York cheese in a bacon dressing
- **Lorain Salad** \$3.90
Small diced fresh and sundried tomato, capers, basil tossed in olive oil and spices on a bed of Boston lettuce with crispy breadsticks
- **Pear and Feta Salad** \$3.90
Spring mix lettuce, pears, caramelized nuts, and feta cheese with a pear dressing
- **Caprese Salad** \$3.50
Sliced fresh vine ripped tomatoes, sliced mozzarella and basil leaves drizzled with olive oil and balsamic vinegar
- **House Salad** \$3.90
Spring green leaves tossed with diced tomatoes, red onion, beet, cucumber, kernel corn, shredded carrot, mild cheddar cheese, garlic croutons and signature house dressing
- **Strawberry Salad** \$3.90
Spring mix lettuce and spinach, candied pecans, feta cheese and raspberry dressing
- **Summer Peach Salad** \$3.90
Baby Spinach leaves, sliced peach, diced avocado, Julianne red onion, toasted sliced almonds and crumbles goat cheese



ENTREES (8 persons minimum)

Chicken

- **Parmesan Chicken Breast** \$11.95
Fried parmesan breaded cutlets topped with a homemade tomato and basil sauce and shredded mozzarella cheese
- **Chicken with Mushroom Cream** \$12.50
Braised chicken in a wine and mushroom cream sauce
- **Chicken Cordon Bleu** \$12.95
Sautéed thin fillet stuffed with cheese, ham and spinach with velouté wine sauce
- **Basil Crusted Chicken** \$12.95
Baked chicken breast brushed with cream cheese and basil breadcrumbs on light creamy white wine sauce
- **Chicken Roulade** \$12.95
Stuffed with olives, cream cheese goat cheese and roasted red pepper with creamy garlic sauce
- **Chicken Bacon Wrap** \$12.50
Ground chicken and sausage mix stuffed with plums and spinach omelet all wrapped inside of crispy slices of maple bacon

Beef

- **Beef Stroganoff** \$13.95
Sautéed tender pieces of beef in a wine, creamy and mushrooms sauce
- **Lomo Saltado** \$14.50
Peruvian style stirred fry strips of sirloin with red onions and tomatoes served with French fries
- **Roast Eye Round in Wine Sauce** \$13.50
Beef marinated in wine and Peruvian spices

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- **Roasted Beef Sirloin** \$14.95
 - Red Wine Sauce
 - Shallot Mustard
 - Au Poivre
 - Classic French Bordelaise
- **Beef Tenderloin** \$17.95
 - French Onion Au Jus
 - Mushrooms Ragu
 - Shallot Mustard
- **Beef Roulade** \$14.95
Beef steak rolled up with prosciutto, caramelized onion strips and Havarti cheese topped with chimichurri

Pork

- **Marsala Pork Tenderloin** \$12.95
Pork medallions cooked in mushroom Marsala wine sauce
- **Roasted Pork Loin** \$12.45
Pork loin roasted with passion fruit herb sauce
- **Roulade Pork Tenderloin** \$13.50
Mushroom, prosciutto and spinach stuffed rolled up tenderloin
- **Bacon Brown Sugar Pork Tenderloin** \$13.50
Cooked and topped with spicy and aromatic apple chutney
- **Sweet and Sour Tenderloin** \$11.50
Pork cubes sautéed with pineapple, red peppers and green onions



Seafood

- **Sea Bass with Chimichurri Mango Relish** \$13.95
Pan seared fillet topped with parsley and olive oil sauce, caramelized onions and garlic, and mango
- **Salmon in Capers & Parmesan Sauce** \$14.50
- **Tilapia Topped with Balsamic Butter Sauce** \$13.50
- **Baked Noodles with Scallops** \$15.95
Baked egg noodles with scallops in a cream and orange sauce

Vegetarian

- **Quinoa Cakes** \$11.50
Black beans, red peppers, onions, garlic, herbs, carrots, parmesan cheese and breadcrumbs
- **Zucchini Boats** \$11.50
Baked grated zucchini stuffed with spinach, mushrooms, artichoke and parmesan cheese
- **Portabella Mushroom** \$12.50
Baked mushroom stuffed with sundried tomatoes, cream cheese, mozzarella cheese, basil and drizzled with a balsamic vinegar reduction
- **Swiss Chard Quiche** \$10.50
Pie dough filled with a mixture of swiss chard, roasted red peppers, béchamel sauce and four cheese
- **Quinoa Stuffed Peppers** \$10.50
Baked Peppers filled with a mixture of corn, tomato, beans, pepper jack and feta cheese

Entrée price includes 2 sides

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Starch Sides

- **Creamy Classic French Au Gratin Potato Scallops**
- **Rosemary Roasted Potatoes**
- **Duchess Mashed Potatoes**
Individual Parmesan Mashed Potatoes cakes and broiled to perfection
- **Candied Sweet Potatoes**
- **Sage, Parmesan and Garlic Mashed Potatoes**
- **Cauliflower Puree**
- **Parsley Lemon Rice**
- **Creamy Risotto**
- **Leek and Mushroom Rice**
- **Cold Andean Quinoa Salad**
Black beans, tomatoes, celery, corn, onions, carrots, green peppers in a cherry vinegar dressing
- **Pasta Salad**
Spiral pasta, red peppers, green onions, pineapple mixed with a light mayonnaise
- **Orzo Salad**
Orzo pasta tossed sundried tomatoes, basil and feta cheese mixed in sundried tomato oil
- **Pasta or Angel Hair with Herbed Butter**
- **Tuscan Tortellini**
Warmed stuffed pasta stirred with spinach, chopped tomatoes, olive oil and parmesan cheese
- **Creamy Orzo**
Orzo pasta cooked in a creamy and cheesy sauce



Vegetable Sides

- **Pan Roasted Green Beans with Toasted Almonds and Parmesan Cheese**
- **Asparagus with a Parsley Lemon Gremolata**
- **Oven Roasted Ratatouille**
Thinly slices of eggplant, tomato, potatoes, zucchini on olive oil tomatoes basil sauce
- **Warm Veggie Salad**
Cherry tomatoes, mini corns, onion and asparagus seasoned with olive oil, salt and pepper
- **Warm Sour Sweet Salad**
Red and orange pepper, pineapple and raisins
- **Mixed Roasted Vegetables and drizzle with Balsamic Vinegar**

A La Carte Menu (8 persons minimum)

- **Tuna or Chicken Causa** \$6.50
Smashed, layered potatoes stuffed with tuna or chicken salad and marinated onions
- **Peruvian Ceviche** \$12.50
Bass fish cubed and marinated in spicy citrus juices served with sweet potatoes, corn, yuca on a bed of lettuce
- **Stuffed Rocotos or Red Peppers** \$12.95
Red chili or red peppers filled with meat, raisins, black olives topped with cheese and served with au gratin potatoes
- **Ground Beef Lasagna** \$12.95
Noodles layered with mozzarella, béchamel sauce, homemade tomato meat sauce and fresh herbs

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- **Artichoke and Spinach Lasagna** \$13.95
Noodles layered with mozzarella, béchamel sauce, fresh artichoke, mushroom and spinach *Add chicken for an additional \$1.00*
- **Rice and Seafood** \$16.50
Rice mixed with seafood and cooked in special blend of Peruvian spices
- **Florence Paella** \$16.50
Rice, chicken, seafood and chorizo seasoned with saffron and spices and cooked in a paella pan
- **Peruvian Cilantro Rice with Chicken** \$12.50
Rice and chicken cooked in cilantro, herbs, carrots, peas and red bell peppers served with salsa criolla

Desserts (8 persons minimum)

- **Chocolate Crepes** \$4.90
Crepes filled with Lúcumá cream and topped with chocolate sauce
- **Mango, Strawberry or Passion Fruit Mousse** \$4.90
- **Triple Chocolate Mousse** \$4.90
- **Tiramisu** \$4.90
Layers of ladyfingers dipped in coffee and brandy, whipped mixture of mascarpone cheese and coffee
- **Cream Profiterole** \$4.90
Choux pastry filled with pastry cream and topped with caramel or chocolate
- **Chocolate Pecan Turrón** \$4.90
Fudgy brownie with pecan covered with chocolate ganache and roasted pecans
- **Tres Leches Cake** \$4.90
Vanilla sponge cake soaked in a three creamy milk sauce and topped with whipped cream



- **Strawberry, Passion Fruit or Lemon Pie** \$4.90
Tarts filled with pastry cream, topped with fruit sauce or meringue
- **Fresh Fruit Chantilly Soufflé** \$4.90
Layered soufflé cake layered with dulce de leche, fruit and whipping cream (Peach or Mango)
- **New York Style Cheesecake** \$4.90
Original cheesecake covered with semisweet chocolate or fruit coulis
- **Petit Sweet Trays** \$65.00
Choose Three (3) - (35 pieces per order)
 - Sweet Alfajores
 - Assorted Sweet Truffles
 - Cream Profiteroles
 - New York Style Cheesecake
 - Chocolate Covered Strawberries
 - Chocolate Pecan Turrón Bites
 - Petite Tartlets (lime, berries or Passion Fruit)
 - Napoleon Cake

*8 Minimum Per Each Item

*Delivery charge varies per location

*Minimum order of \$150.00

*Additional charge for credit card payments

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