



# Corporate Menu

## Breakfast (8 persons minimum)

- **Continental** \$6.25  
Assorted breads, muffins, cream cheese, butter and assorted jams
- **Passion Cuisine Special** \$9.25  
Assorted breads, crackers, assorted deli meat and cheeses, black olive spread, avocado spread and seasonal fruit
- **American Breakfast** \$9.25  
Scrambled eggs with cheese, bacon strips or sausages, mini pancakes and sweet pastries
- **Business Breakfast** \$8.75  
Mini croissants, bagels and muffins, toast, assorted fresh fruit, deviled ham spread veggie and plain cream cheese
- **Peruvian Style Breakfast** \$10.75  
Chicharrón (crackling pork) served with marinated onions, Peruvian tamales, sweet potato scallops and bread

\*All breakfast items above include coffee and tea\*

## Additional Breakfast Items (per person)

- Seasonal Fresh Fruit \$2.50
- Rainbow Fruit Skewers \$2.50
- Berries Parfait, Granola and Yogurt \$4.50
- Individual Low-Fat Yogurt \$2.00
- Dry fruit parfait, Greek Yogurt & honey \$4.50
- Mini Quiche (Swiss Chard, Mushroom, Vegetarian or Lorraine) \$2.50
- Mini Bagels, Biscuits or Croissants \$0.75
- Fresh Mini Muffins (Blueberry, Chocolate Chip, Banana) \$1.00
- Ham & Cheese \$1.90
- Chicken Liver Pâté \$0.80

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- Cream Cheese or Jelly \$0.50
- Deviled Ham Spread \$0.80
- Peruvian Tamales \$3.00
- Breakfast Burritos \$4.00
  - Sausage, scrambled eggs, tomatoes and mushrooms
  - Scrambled eggs with bacon, spinach and red bell pepper
- Herb Sautéed Red Potatoes with Caramelized Onions and Sausage \$3.00
- Vegetarian Eggs muffins \$2.50

#### **Beverages (per person)**

- Orange Juice \$1.75
- Papaya, Orange and Mango Smoothie \$3.00
- Coffee \$1.00
- Tea \$1.00
- Assorted Sodas \$1.00
- Water Bottles \$1.00

## **Coffee Break (8 persons minimum)**

**Coffee, Tea and (1) savory and (1) sweet Item \$6.75 per person**

#### **Petite Savory**

- Brazilian Cheese Bun
- Deli Meats and Cheese Croissant
- Bacon, Egg and Cheese Biscuit
- Deli Turkey Sandwich and Apple Jam in Hawaiian Roll
- Roasted Beef with Horseradish Mayo and Brie Cheese in a Brioche Bun
- Triple Avocado Sandwich
- Chicken Salad with Cranberry and Shredded Carrot Sandwich
- Asparagus, Cheese, Bacon and Hard-Boiled Egg Roll Sandwich
- Egg and Ham Salad Sandwich

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- Cocktail Empanadas  
Chicken, Beef, Ham and Cheese or Vegetarian
- Petite Quiche  
Swiss Chard, Mushroom, Vegetarian, Sweet Onion or Lorraine

### **Petite Sweets**

- Alfajores
- Small Brownies
- Assorted Pastries
- Muffins (Blueberry, Chocolate Chip, Banana)
- Cookies (Oatmeal and Raisins, Chocolate Chip, M&M)

### **Sandwiches (8 persons minimum)**

- **Avocado Triple Sandwich \$8.50**  
Three-layer sliced bread stacked with fresh avocado, tomatoes, hardboiled egg and lemon mayonnaise
- **Vegetarian Pita Pockets \$8.90**  
Pita pocket spread with hummus filled with sautéed mushrooms, caramelized onions, red peppers, feta cheese, and arugula topped with balsamic vinaigrette  
Add Chicken \$2.00
- **Veggie Muffuletta \$8.90**  
Ciabatta bread with roasted red peppers, artichoke hearts, sliced pepperoncini, mushrooms, provolone cheese, balsamic vinegar and olive spread
- **Chicken Triple Sandwich \$9.50**  
Three-layer sliced bread stacked with pulled chicken, black olives, raisins and pecans
- **Italian Sandwich \$10.90**  
Grilled chicken breast, mozzarella, fresh and sundried tomato, spinach, basil, balsamic vinaigrette

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- **Beef Sandwich** \$12.50  
Criollo marinated eye round beef on a bed of greens and fresh tomatoes in a French roll
- **Pepper Steak Sandwich** \$12.50  
Strips of marinated steak sautéed with assorted peppers and onions
- **Butifarra Sandwich** \$10.90  
Braised pork loin fillets marinated in Peruvian seasoning with iceberg lettuce topped with pickled onions in ciabatta bread
- **Deli Sandwich** \$12.90  
Deli sliced salami, ham, pepperoni, provolone, lettuce, tomatoes and tapenade

\*All sandwiches will be served with chips or fresh fruit, a small fresh salad (Greek, Green or Caesar Salad)\*

## **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 bed of Boston lettuce with crispy breadsticks

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- **Pear and Feta Salad** \$3.90  
Spring mix lettuce, pears, caramelized nuts, and feta cheese with a pear dressing
- **Caprese Salad** \$3.90  
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, julienne red onion, toasted sliced almonds and crumbles goat cheese

\*Add Chicken \$3.50, Steak \$4.00, Shrimp \$4.50\*

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## ENTREES (8 persons minimum)

### Chicken

- **Parmesan Chicken Breast** \$11.95  
Fried parmesan breaded cutlets topped with a homemade tomato and basil sauce and melted 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
- **Basil Crusted Chicken** \$12.95  
Roasted cutlets with a basil and cheese crust
- **Chicken Roulade** \$12.95  
Stuffed with olives, cream cheese goat cheese and roasted red pepper
- **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 stir 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
- **Sirloin with Red Wine Sauce** \$14.95  
Grilled Herbed Sirloin with a creamy red wine sauce

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## 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
- **Sweet and Sour Tenderloin** \$11.50  
Pork cubes sautéed with pineapple, red peppers and green onions

## Seafood

- **Bass with Chimichurri Mango Relish** \$13.95  
Pan seared fillet topped with parsley and olive oil sauce, caramelized onions, garlic and mango
- **Salmon in Capers & Parmesan Sauce** \$14.50
- **Tilapia Topped with Balsamic Butter Sauce** \$13.50

## Vegetarian

- **Quinoa Cakes** \$11.50  
Black beans, red peppers, herbs, carrots and parmesan cheese
- **Zucchini Boats** \$11.50  
Baked zucchini stuffed with spinach, mushrooms, artichoke and 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** \$12.50  
Pie dough filled with a mixture of swiss chard, roasted red peppers, béchamel sauce and 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 butter and oregano**
- **Tuscan Tortellini**  
Warmed stuffed pasta stirred with spinach, chopped tomatoes, olive oil and parmesan cheese
- **Creamy Orzo**  
Orzo cooked in a creamy and cheesy sauce

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## 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
- **Sweet Onion Tartlet** \$4.50  
Yellow sweet onion sautéed in butter and sugar and baked in a pie crust with cream and cheese
- **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\*
- **Baked Noodles with Scallops** \$15.95  
Baked egg noodles with scallops in an cream and citrus sauce
- **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

### **Self-Serve Stations (8 persons minimum)**

- **Fajita Bar** \$19.00  
Chicken, steak, lime cilantro rice, black or pinto beans, sour cream, pico de gallo, guacamole, shredded lettuce, fajita veggies, tortillas, chips and salsa
- **Pasta Bar** \$17.00  
Raviolis and linguine pasta, alfredo sauce, ground beef tomato and basil sauce, pesto sauce, grilled chicken

### **Desserts (8 persons minimum)**

- **Tiramisu** \$4.90  
Layers of ladyfingers dipped in coffee and brandy, whipped mixture of mascarpone cheese and coffee
- **Chocolate Pecan Turrón**  
Fudgy brownie with pecan covered with ganache and roasted pecans

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- **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
- **Suspiro de Limeña Shots** \$2.95  
Homemade dulce de leche and topped with a sweet and stiff meringue made with port wine
- **Swiss Roll or Pionono** \$4.90  
Sponge cake roll filled with dulce de leche, pastry cream or Chantilly cream and sprinkled with powder sugar
- **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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