



Appetizers Menu

Vegetarian

- **Artichoke Alfajores** \$53.50
Two savory biscuits with creamy artichoke filling
- **Caprice Kebabs** \$44.50
Cherry tomatoes, mozzarella cheese in marinate basil sauce
- **Greek Salad Skewers** \$48.50
Kalamata olives, feta cheese cubes, cucumber pieces with savory olive oil drizzling
- **Cheese Stuffed Mushroom** \$49.75
Baked mushrooms stuffed with three cheeses filling
- **Parmesan Swiss Chard Tarts** \$56.50
Pastry filled with béchamel sauce, Swiss chard, parmesan, and smoked Gouda Cheese
- **Sweet Onion Tart** \$56.50
Pastry shell with a caramelized onions, cheese and cream filling
- **Veggie Empanadas** \$56.50
Handmade dough filled with artichoke, red pepper, mushroom, onion, spinach and a creamy cheese sauce
- **Italian Profiteroles** \$52.50
Savory pastry with basil, sun-dried tomatoes and caramelized onions
- **Mediterranean Bruschetta** \$53.50
Marinated fresh and sun-dried tomatoes, capers and feta cheese on seasoned Naan bread
- **Mini Avocado Triple Sandwich** \$51.50
Light sandwich bread layered with lime marinated avocado, thinly sliced tomatoes and hardboiled egg
- **Mini Cottage Cheese Balls** \$47.50
Béchamel and cheese mixture breaded and fried until crisp and gooey, served with homemade marinara dipping sauce
- **Provolone and Pesto Crostini** \$45.00
Crunchy baguette slices topped with homemade basil pesto and freshly grated provolone

passioncuisine@hotmail.com
571.288.1699 English
703.231.6692 Spanish



- **Quinoa patties** \$45.50
Mixture of Quinoa, carrots, asparagus, artichoke and parmesan cheese with a remoulade sauce
- **Avocado and Tomato Skewers** \$45.00
Cherry tomato, avocado and queso fresco squares marinated with cilantro & olive oil
- **Quail Eggs with Huancaína or Peanut Sauce** \$43.50
Flavorful and creamy cheese dip with notes of garlic, lime, and spicy peppers or spicy peanut sauce accompanied with hard boiled quail eggs
- **Spinach Puffs** \$45.50
Puff pastry shell with a spinach, artichoke, red pepper, parmesan cheese filling
- **Andean Quinoa and Black Bean Salad** \$49.50
Flavorful mixture of quinoa, black beans, carrots, red onion, green bell pepper, tomato and fresh cilantro tossed in a light dressing of olive oil, Dijon mustard and sherry vinegar
- **Arancini Balls** \$48.50
Fried risotto balls stuffed with white cheddar and mozzarella and served with basil tomato sauce
- **Cheddar cups with Avocado Feta Mousse** \$51.50
Crispy cheese cups filled with creamy avocado mousse mixed with red pepper flakes and lemon

Chicken

- **Chicken Bacon Wraps** \$54.50
Ground chicken and sausage mix stuffed with plums and spinach omelet all wrapped inside of crispy slices of bacon
- **Sesame Chicken Batonnet with Citrus Dip** \$53.75
Chicken breast pieces rolled in sesame breadcrumb mixture and fried until golden brown accompanied with a citrus dip of Chinese pepper, lime, and parsley
- **Chicken Piquant Tartlets** \$54.50
Pulled chicken mixed with a creamy, mildly spicy sauce famously colored by the use of Peruvian yellow peppers

passioncuisine@hotmail.com
571.288.1699 English
703.231.6692 Spanish



- **Chicken Saltimbocca** \$62.50
Thin chicken breast filet rolled with spinach, prosciutto and parmesan cheese
- **Chicken, Prosciutto and Sage Kabobs** \$64.50
Thin, grilled chicken layered with prosciutto slices and skewered whole
- **Chicken Empanadas** \$52.50
Handmade dough filled with juicy chicken, Peruvian black olives, raisins and hardboiled egg or aji de gallina
- **Mini Chicken Triple Sandwich** \$55.50
Chicken salad layered with light mixture of black olives, raisins and pecans
- **Savory Chicken Cupcakes with Mashed Potato Frosting** \$59.25
Warm chicken, sausage and fennel cup topped with parmesan mashed potatoes
- **Chicken Salad Lettuce Wrap** \$53.45
Chicken salad with homemade mayonnaise, dried cranberries, shaved carrots and nuts wrapped in lettuce
- **Chicken Salad on Spicy Cornbread** \$52.50
Sweet cornbread with jalapeno topped with creamy chicken salad
- **Southern Style Chicken & Waffles topped with Bourbon Bacon Syrup** \$62.50
- **Curry Chicken Salad Wrapped in Crepe** \$61.50
Tasty chicken salad with celery, raisin & scallions

Beef

- **Beef Anticuchos** \$67.50
Grilled and seasoned sirloin steak skewers with sweet potato
- **Beef Asparagus Negimaki** \$68.50
Crispy julienne vegetables wrapped in Asian marinated thinly sliced beef
- **Beef Empanadas** \$57.50
Handmade dough filled with juicy ground beef, kalamata black olives, raisins and hardboiled egg
- **Open Face Roast Beef Canapé** \$64.50
Toasted baguette topped with tender slices of roast beef, melted cheese, caramelized onions and roasted red pepper

passioncuisine@hotmail.com
571.288.1699 English
703.231.6692 Spanish



- **Beef Stuffed Potatoes Croquettes** \$54.50
Seasoned mashed potato filled with juicy ground beef, kalamata black olives, raisins and hardboiled egg
- **Beef Wellington Bites** \$68.50
Small fillet covered with liver pate and mushrooms deluxe wrapped in puff pastry
- **Honey Balsamic Steak Bites** \$65.50
Honey, balsamic vinegar and spices marinated sirloin served with au jus
- **Mini Bacon Wrapped Steak** \$66.50
Small pieces of seasoned steak wrapped in bacon and topped with crumbled blue cheese
- **Rolled Roasted Beef** \$68.50
Thinly sliced roasted beef stuffed and rolled with a mushroom cheese mixture
- **Mini Beef Crepes** \$64.50
Shredded beef, onions, roasted red peppers and gouda cheese

Pork

- **BBQ Pulled Pork on Polenta Cakes** \$54.50
Fried cornmeal polenta cake topped with sweet BBQ pulled pork
- **Bacon Wrapped Dates with Orange Glaze** \$58.50
Dried dates, feta cheese, and almonds wrapped in crispy bacon and topped with an orange glaze
- **Mini Butifarras Sandwich** \$55.50
Thin slices of Peruvian style pork loin on a bed of lettuce and topped with pickled red onions
- **Pulled Pork Profiteroles Sandwich and coleslaw** \$58.50
Pate au choux dough filled with sweet BBQ pulled pork and bacon bites
- **Prosciutto Wrapped Asparagus** \$59.50
Oven roasted asparagus, melted cheese, wrapped in prosciutto
- **Peruvian Gourmet Tamales** \$65.50
Seasoned corn dough stuffed with pork or chicken, black olives, hardboiled eggs and spicy yellow peppers served with pickled red onions
- **Rosemary Pork Skewers** \$56.50
Wine and herb flavored pork tenderloin cubes with roasted potatoes and onions

passioncuisine@hotmail.com
571.288.1699 English
703.231.6692 Spanish



- **Teriyaki Pork on Sticks** \$56.50
Grilled pork marinated in Teriyaki sauce, roasted pineapple and red bell peppers
- **Sausage and Goat Cheese Crostini** \$57.50
Toasted baguette slices topped with goat cheese, sun dried tomatoes and sausage mixture
- **Savory Plums** \$57.75
Plums wrapped in crispy prosciutto slices and filled with brie and nuts
- **Rolled Asparagus Tea Sandwiches** \$52.50
Crumbled bacon, sharp provolone cheese, white asparagus, hardboiled egg and aioli rolled in soft white bread
- **Spinach Triple Sandwich** \$49.50
Spinach, bacon, cheese, hard boiled eggs and tomato layered on soft sandwich bread

Seafood

- **Blinis with Cream Cheese and Smoked Salmon** \$72.75
Mini pancakes topped with a cream cheese avocado spread and sliced salmon
- **Crispy Shrimp with Passion Fruit Dip** \$69.00
Breaded shrimp fried to perfection and served with a tangy passion fruit sauce
- **Fried Causa with Ceviche** \$63.50
Fried potato cake topped with lime juice marinated fish, spices and red onions and spicy sauce
- **Mini Salmon Wellington** \$72.50
Small pieces of salmon coated with a spinach and artichoke mixture wrapped in pull pastry
- **Peruvian Ceviche** \$68.50
Fresh fish cooked in spicy citrus juices and julienne red onions
- **Savory Crab Stuffed Mushrooms** \$69.50
Mushroom caps filled with a cheesy crabmeat mixture and baked until golden brown
- **Scallops Al Vodka** \$79.75
Fresh scallops marinated in bloody Mary lemon cocktail sauce



- **Shrimp Piquant Tartlet** \$58.50
Shrimp mixed with a creamy, mildly spicy sauce famously colored by the use of Peruvian yellow peppers and baked in a tartlet crust
- **Mini Shrimp Quesadilla** \$61.75
Flour tortilla toasted with shredded Monterey jack cheese, pan-seared shrimp, cilantro and caramelized onions with a guacamole dip
- **Shrimp Wrapped in Crispy Bacon** \$69.00
Spiced lime and garlic marinated shrimp wrapped in a crispy slice of bacon
- **Tuna Causa** \$51.50
Spicy mashed potatoes layered with citrus tuna salad and topped with avocado
- **Peruvian Shrimp Cocktail** \$69.00
Shrimp cocktail with potatoes, avocado and a Latin American sweet and tangy sauce
- **Savory Mini Crab Cakes with Lemon Aioli Sauce** \$71.50
Flaked crab meat, red peppers, green onions, pan seared, topped with lemon aioli and served on a slice of cucumber
- **Savory Shrimps on Snow Peas** \$ 63.50
Shrimps marinated in spicy and citrus mixture
- **Asian Ahi Tuna and Avocado Endives** \$70.50
Cubed tuna seasoned with Asian spices and oils and mixed with cucumbers, grapes, green onions and avocado
- **Blackened Shrimp with Guacamole (avocado) Cucumber Bite** \$65.50

*** 35 pieces per order ***

passioncuisine@hotmail.com
571.288.1699 English
703.231.6692 Spanish

Party Platters and Dips

(Serves 20-25 guests)

- **Artisan Cheese Platter** \$80.00
Cheddar, Swiss, Gouda, Pepper Jack, Brie, and mushroom and cream cheese roll, served with assorted crackers, mini toasts or bread
- **Garden Vegetable Display** \$50.00
Fresh or roasted assorted vegetables served with hummus and citrus vinaigrette
- **Fruit Platter** \$60.00
Fresh seasonal fruit
- **All Beef Cocktail Meatballs** \$70.00
Bite sized meatballs with your choice of Barbecue and Pineapple Sauce, Tomato Basil Sauce or Swedish Sauce
- **Artichoke and Chicken Dip** \$70.00
Parmesan and cream cheese sauce mixed with artichoke and shredded chicken served with pita bread
- **Chicken Piquant Tartlets** \$65.00
Pulled chicken mixed with a creamy, mildly spicy sauce famously colored by using Peruvian yellow peppers
- **Peruvian Ceviche** \$150.00
Fresh Sea Bass cooked in spicy citrus juices and julienne red onions served with yucca sticks, Peruvian corn kernels, sweet potato bites and crunchy canchita





Sweets

Mini Desserts

- **Sweet Alfajores** \$51.50
Peruvian style shortbread cookies filled with dulce de leche
- **Assorted Sweet Truffles** \$52.50
Assortment of coconut, vanilla, chocolate, nut and coffee truffles
- **Petite Tartlets** \$56.50
 - **Lime**
Fresh squeezed lime custard and topped with homemade meringue
 - **Passion Fruit**
Sweet and slightly tangy tropical fruit flavored tart topped with Swiss meringue
 - **Berries**
Vanilla pastry cream layered with fresh strawberries or mixed fresh berries
- **Cream Profiteroles** \$55.00
Choux pastry filled with pastry cream and topped with caramel or chocolate
- **New York Style Cheesecake** \$57.00
Original cheesecake covered with semisweet chocolate or fruit coulis
- **Chocolate Covered Strawberries** \$57.00
Fresh strawberries covered with dark chocolate
- **Chocolate Pecan Turrón Bites** \$57.00
Fudgy brownie with pecan covered with a rich chocolate toffee and topped with roasted pecans

*** 35 pieces per order ***

passioncuisine@hotmail.com
571.288.1699 English
703.231.6692 Spanish

Shots Desserts (8 people minimum)

- **Suspiro de Limeña** \$2.95
Thick and creamy homemade dulce de leche topped with a sweet Italian meringue enriched with port wine
- **Mini Mousses** \$2.95
Creamy, velvety custard – assorted flavors, mango, chocolate, passion fruit, dulce de leche, lucuma.
- **Tiramisu** \$2.95
Layered espresso-soaked ladyfinger cookies, mascarpone cheese, custard and liquor
- **Tres Leches Cake** \$2.95
Vanilla sponge cake soaked in a three creamy milk sauce and topped with whipped cream
- **Mini Bavarois** \$2.95
Light and airy foam dessert flavored with fresh fruit or chocolate and topped with a vanilla custard sauce

*Pricing is for 35 pieces minimum per appetizer

*Different options available for small groups

*Delivery charge varies per location

*Minimum order of \$150.00

*Additional charge for credit card payments

