

Menu - Private Chef Renata Cordero De Moraes

Appetizers

- Goat Cheese Chips
- Potatoes
- Smoked Salmon Canape
- Onion Canape
- Shrimp Cocktail
- Baked Brie
- Focaccia with Olive Pate
- Crab Dip
- Caprese on the Stick
- Coconut Shrimp
- Ahi Cevich

Salads

- Green Salad: Green lettuce, butter lettuce, cucumbers, Maui onion, parsley, crispy wontons on vinaigrette
- Spinach Salad: Baby spinach, strawberries, gorgonzola cheese, caramelized nuts, sliced onions with Balsamic dressing
- Caprese Salad: Fresh Mozzarella, cherry tomatoes, fresh basil, Kalamata olives, sliced onion with Balsamic vinaigrette
- Mix Salad: Mixed greens, shredded beets, tomatoes, onion, shredded carrots with your favorite dressing
- Red Salad: Red lettuce, sliced onions, hearts of palm, sliced apple, candied pecans with guava vinaigrette
- Beet Salad: Mixed greens, feta cheese, sliced onions, pickled beets, tangerines, candied walnuts on Lilikoi dressing
- Cucumber Salad: Sliced cucumbers, onions, radishes, parsley on lime vinaigrette
- Potato Salad: Potatoes, apples, onions, roasted garlic, black olives, lime juice, and grilled salmon

Soufflés

- Xuxu (chayote) soufflé
- Asparagus soufflé
- Cheese soufflé
- Cauliflower and Broccoli Soufflé
- Spinach soufflé

Soups

- Creamed Spinach
- Cream of Mushroom
- Carrot Soup
- Broccoli Soup
- Creamed Asparagus
- Creamed Corn
- Seafood Chowder

Vegetables – prepared steamed, grilled, or baked

- Broccoli
- Asparagus
- Brussels sprouts
- Eggplant
- Cauliflower
- Squash
- Carrots
- Zucchini
- Mushrooms
- Mixed Sautéed

Seafood – prepared grilled, pan-fried, steamed, baked, a la Parmigiana, panko breaded, en croute, en Crêpe, lime caper sauce, baked cheese sauce, baked chipotle sauce, rose sauce, sweet tomato coconut sauce

- **Salmon** - Salmon is a mild-flavored fish with a rich and slightly oily taste to it, along with whatever accompanying flavors were added to the dish
- **Mahi-Mahi** - This fish has a firm flesh and a mild, sweet flavor that makes it very versatile
- **Ono** – also known as Hawaii Wahoo, is flaky and delicate with a mild flavor
- **Opakapaka** – Hawaii Pink Snapper has a clear, light pink flesh with a delicate flavor that has earned it the reputation as Hawaii's premium snapper
- **Tilapia** – a popular mild-flavored fish that is a good source of protein
- **Swai** - a white-fleshed, moist fish with a firm texture and neutral flavor. It easily takes on the flavor of other ingredients
- **Shrimp** – favorite preparations: scampi, ceviche, in rose sauce, in chipotle sauce, honey garlic marinade, shrimp tart with corn, cheese and tomatoes, shrimp pizza, or as a shrimp cake
- **Lobster** – favorite preparations: Thermidor, panko crispy lobster, en Crêpe, steamed, or scampi
- **Crab** – favorite preparations: crab cakes, crab soufflé, or en Crêpe
- **Scallops** – favorite preparations: panko crispy scallops, seared, on the half shell, en Crêpe

Pasta, Rice, and Potatoes

- **Seafood Pasta:** Your choice of pasta, sauce and seafood
- **Penne Pasta with Sweet Tomato Cream Sauce:** Your choice of salmon, shrimp, mussels, Mahi, Ono
- **Angel hair Aioli:** Angel hair, garlic, olive oil, fresh herbs
- **Linguini with Chipotle Sauce:** Linguini, shrimp, chipotle sauce, fresh parsley
- **Rigatoni Marinara:** Rigatoni pasta in fresh tomato sauce with fresh basil
- **Smoked Salmon Lasagna:** Lasagna, smoked salmon, mozzarella, sweet tomato coconut sauce, fresh parsley
- **Spinach Lasagna Alfredo:** Lasagna, spinach, cream cheese, mozzarella on Alfredo sauce
- **Penne Hearts of Palm:** Penne with creamy wine sauce and hearts of palm
- **Pesto Pasta:** Short pasta with basil pesto, shrimp, black olives
- **Mediterranean Pasta:** Rotini, sundried tomatoes, artichoke pesto, black olives, feta cheese

Merlot Pasta: Angel hair, mussels, creamy wine sauce

Veggie Risotto

Seafood Risotto

Baked Potatoes

Mashed Potatoes

Couscous

Desserts

- Chocolate Cake
- Strawberry Cake
- Fruit Salad
- Fresh Fruit Pizza
- Banana & Cheese Tart
- Coconut Cake Pudding
- Chocolate Balls
- Pistachio Chocolate Tart
- Peanut Pave
- Strawberry Pave
- Pecan Balls
- Quindin
- Lilikoi Mousse
- Chocolate Mousse
- Pineapple Cake