

Satiate

Private Chef Services

Event: A Mexican themed birthday party

Proposed menu: fresh guacamole

- avocados, cilantro, green onion, tomato, lime juice

pico de gallo/salsa fresca

- roma tomatoes, white onions, cilantro, serrano chilies (please advise how spicy you would like), lime juice

fish tacos

- fresh Steelhead trout, pan seared with homemade taco seasoning
- broken into bite sized pieces for easy handling on tacos

carnitas

- boneless pork shoulder slow cooked in an orange marinade
- shredded for easy addition to tacos

corn tortillas

- multi coloured for tacos

Other ideas to consider:

grilled, marinated flank steak

- sliced thin for easy handling on tacos

empanaditas (small empanadas)

- small half moon shaped pastries with various fillings (chicken, beef, pork)

polvorones

- Mexican cookie with ground almonds, rolled in icing sugar
- does contain flour and eggs