



CHEF PATRICIA

INSPIRED RECIPES FOR
CASUAL AND ELEGANT ENTERTAINING

TEA SANDWICHES

MEDITERRANEAN PIMENTO CHEESE

SWEET BASIL, LEMON AND PARMESAN CHICKEN SALAD

BRIE, BLACK FOREST HAM AND APPLE

LOBSTER AND CRAB, MEDITERRANEAN TUNA, SMOKED SALMON

SMOKED TURKEY, BASIL AND HERBED CREAM CHEESE ON RAISIN NUT BREAD

SKEWERS

CHERRY TOMATO, FRESH MOZZARELLA, TORTELLINI AND BASIL

ROASTED ROSEMARY SHRIMP, ARTICHOKE AND CHERRY TOMATO MARINATED IN
LEMONY HERBS & OLIVE OIL

BEEF TENDERLOIN, PEPPER, ONION AND CHERRY TOMATO WITH CHIMICHURRI
SAUCE

FENNEL SAUSAGE, SMOKED MOZZARELLA, PEPPER AND ONION

ROASTED ROSEMARY PORK TENDERLOIN, RED PEPPERS, PURPLE ONIONS AND
CHERRY TOMATOES

ZAATAR CHICKEN OR SALMON WITH ZUCCHINI PEPPER AND SQUASH



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VEGETABLES

CUCUMBER TOPPED WITH FRESH CRAB, SHRIMP, LOBSTER SALAD OR HERBED
CHEESE

ENDIVE AND RADICCHIO STUFFED WITH HERBED CHEESE & CAPERS CAN TOP WITH
SMOKED SALMON, SMOKED TROUT OR PROSCIUTTO

FRESH ASPARAGUS OR CARROT BUNDLES WRAPPED WITH PROSCIUTTO

ROASTED VEGETABLES AND ROLLATINIS

FLAT BREADS

FRESH TOMATO, SMOKED MOZZARELLA AND BASIL

WILD MUSHROOMS, FRESH ROSEMARY AND GOAT CHEESE TOPPED WITH FRESH
ARUGULA, PARMESAN, DRIZZLED WITH HONEY BALSAMIC

GREEK CHICKEN, PEPPERS, SPINACH, KALAMATA OLIVES TOPPED WITH FETA

FRESH BLACK BEAN AND CORN SALSA TOPPED WITH QUESO FRESCO AND GREEN
ONION



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GOURMET SPREADS SERVED WITH ROSEMARY BREAD, WARM PITAS, ZAATAR CRISPS OR CRUDITÉS

SMOKED SALMON, SMOKED TROUT OR CRAB OR LOBSTER SALAD

SUN DRIED TOMATO TAPENADE

MUHAMMARA (ROASTED RED PEPPERS WITH WALNUTS AND POMEGRANATE
MOLASSES)

WHITE BEAN WITH FRESH HERBS, EDAMAME, SWEET PEA, LIMA BEAN

MEATBALLS

ZAATAR LAMB OR CHICKEN WITH TZATZIKI SAUCE

CHICKEN OR BEEF WITH BASIL PESTO SAUCE OR MARINARA

SALMON WITH ASIAN SAUCE