



## **Fusion Menu IV**

### **Appetizers (Choice of two)**

**Roasted Veggie Bruschetta:** Roasted veggies (eggplant, zucchini, onions, garlic, and red bell peppers) served in a thin slice of toasted bread.

**White Bean & Sun Dried Tomato Bruschetta:** White bean hummus topped with sun dried tomatoes, pine nuts and baby greens.

**Cream Cheese Stuffed Tomatoes:** Tomatoes filled with Cream cheese, sour cream, and garlic super-creamy filling

**Baby Bell Peppers stuffed with quinoa pilaf:** Raw Baby Bell Peppers Stuffed with a white quinoa pilaf and topped with parmesan cheese

### **Second Course**

**Queso Frito Salad:** Assorted greens salad dressed in an Extra Virgin Olive Oil Vinaigrette topped with Nicaragua Style Fried Cheese.

### **Sides**

**Saltado de Chayote:** Chayote squash sauté in Extra Virgin Olive Oil with sweet Red Peppers and Red Onions.

**Arroz Basmati Verde :** Basmati rice cooked with a green sauce of cilantro, parsley and green onions.

### **Main Course (Choice of One)**

**Pollo con Cola:** Baked Chicken thighs/breasts that have been marinated in Coco Cola, herbs and spices. A Peruvian original.

**Veracruz Style Snapper:** Snapper cooked in olive oil, and topped with a tomato, onions, olives and capers sauce.

**Mexican Citrus Chicken:** Cilantro-Lime Marinated Grilled Chicken Breasts.