



COLD HORS D'OEUVRES

SEAFOOD

Caviar: Ossetra / Imperial 000 Triple Zero / Golden Ossetra

Cabo Ceviche: Mahi Mahi, lime juice, red onion, cilantro, mango- habanero puree

Peruvian Ceviche: Red snapper, lime juice, pico de gallo, and cucumber

Ahuachile Ceviche: Prawns, limen, pico de gallo, avocado, and cucumber

Octopus Ceviche: Avocado, cucumber, and pico de gallo in a seafood broth

Smoked Salmon Blini: Smoked Salmon, cream cheese, small blini pancake

MEAT

Prosciutto & Cheese Crostini: Need ingredient list

Salami & Mozzarella Skewers: Need ingredient list

VEGETARIAN

Guacamole: Served with homemade plantain, yucca, and taro chips

Bruschetta: Toasted ciabatta bread with Roma tomatoes, olive oil, garlic, and basil

Tomato & Mozzarella Caprese: Heirloom tomatoes, fresh mozzarella, basil

Watermelon Feta Skeweres: Cubed watermelon, feta cheese, olives

HOT HORS D'OEUVRES

SEAFOOD

Coconut Crusted Shrimp: Served with sweet habanero sauce

Crab Cakes: Served with a watercress salad and a side of mango- habanero sauce

Sizzling Prawns: Sautéed prawns in garlic, olive oil and chili flakes

MEAT

Chicken or Beef Empanadas: Need ingredient list

Bacon Wrapped Dates: Need ingredient list

Kobe Beef Sliders: Gouda muenster cheese, tomatoes and chipotle mayonnaise

Australian Lamb Riblets: Grilled with an oregano vinaigrette

New Zealand Lamb Meatballs: Served with cucumber & mint yogurt

VEGETARIAN

Zucchini Cakes: Served with cucumber & mint yogurt

Vegetarian Empanadas: Cured cabbage, black beans, bell peppers, mushrooms, smoked mozzarella cheese, poblano peppers, onions, aioli ricotta sauce



TASTE OF CUCINA VENTI

MODERN ITALIAN INSPIRED MENU

SALADS

Summer in Sorrento: Watermelon topped with feta cubes, arugula, figs, and Sicilian olives, poppy seed dressing

Mango: Arugula, mango, cranberries, cherry tomatoes, gorgonzola cheese, red onions, walnuts, honey mustard dressing

Greens & Apples: Garden lettuce, gorgonzola cheese, walnuts, cranberries, apples, poppy seed dressing

Caesar: Romaine lettuce, parmesan cheese, toasted croutons, Caesar dressing

Spinach & Strawberries: Baby spinach, gorgonzola cheese, strawberries, cherry tomatoes, walnuts, cranberries, red onions, raspberry vinaigrette

MEAT & POULTRY

Bone-In Ribeye: Grilled bone-in ribeye, served with roasted potatoes in a lemon vinaigrette

Filet Mignon: Black truffle mashed potatoes, roasted cipollini onions, and assorted wild mushrooms with demi glaze

Australian Lamb Chops: Grilled lamb chops, served with Swiss chard & roasted potatoes in a lemon vinaigrette

Harris Ranch Short Ribs: Slow braised short ribs, over creamy mashed potatoes in a light wine sauce

Organic Mary's Bone-In Chicken Breast: In a savory wine sauce enhanced with garlic and herbs served with mashed potatoes, and grilled garden broccolini

Fettuccine Carbonara: Served with pancetta, English green peas, and mushrooms in a white cream sauce

Fettuccine with Duck Confit: Duck confit, truffle oil, English peas, shitake mushrooms, raisins, parmesan cheese, toasted pine nuts & duck cracklings in a light cream sauce



TASTE OF CUCINA VENTI

MODERN ITALIAN INSPIRED MENU

SEAFOOD

Pan Seared Pacific Halibut: Served with black truffle risotto, English peas, Chanterelle & assorted mushrooms, mascarpone cheese & truffle oil

Pan Seared Wild Salmon: Served with asparagus, roasted rosemary potatoes in a piccata sauce

Seared Scallops: Served with grilled asparagus, roasted potatoes, corn, mushrooms, basil, bacon, & spinach

Fettuccine Pescatore: Fresh salmon, halibut, clams, and prawns in a spicy white wine tomato sauce

Seafood Paella: Arborio rice with Saffron, prawns, clams, sausage, scallions & bell peppers

VEGETARIAN

Black Truffle Risotto: English peas, Chanterelle & assorted mushrooms, mascarpone cheese, truffle oil, & freshly shaved black truffles

Porcini Mushroom Ravioli: Assorted wild mushrooms, roasted cherry tomatoes, and spinach in a light marsala cream sauce

Angel Hair Pasta: Tomatoes, marinara sauce, fresh basil, and garlic





TASTE OF VOYA

MODERN PERUVIAN INSPIRED MENU

SALADS

Jicama: Mixed greens, oranges, and raisins, arbol Chile dressing

Dungeness Crab & Avocado: Arugula, frisee, fresh oranges, red onion, jicama, arbol Chile dressing

Spinach & Prawns: Baby spinach, grilled prawns, mango, panela cheese, citrus vinaigrette

House: Butter lettuce, red onion, mango, jicama, and red bell pepper served with an orange vinaigrette

MEAT & POULTRY

Peruvian Style Chicken: Half free-range chicken, salsa Verde, habanero sauce, Peruvian potatoes and seasonal vegetables

Kobe Burger: Kobe beef, lettuce, tomatoes, onions, pickles, gruyere cheese, brioche bun, truffle fries

Cochinita Pibil: Yucatan style braised pork, pickled onions, fresh oranges, queso fresco, creamy plantain- cilantro rice

Churrasco Argentino: Grilled hanger steak, creamy corn poblano salsa, green beans, Pico de Gallo, chimichurri sauce

Chicken Enchiladas: Guajillo Red Sauce or Green tomatillo salsa enchiladas



TASTE OF VOYA

MODERN PERUVIAN INSPIRED MENU

SEAFOOD

Whole Grilled Branzino Fish: Saffron rice, roasted potatoes and carrots, green beans, cured cabbage, chipotle sour cream

Fresh Wild Corvina Seabass Filet: Cilantro rice, fresh mango salad, citrus vinaigrette

Pan Seared Wild Mahi-Mahi: Jasmine rice mixed with sweet plantain, green beans, sweet achiote sauce, pickled onions, orange zest

Salmon Maya: Grilled salmon, organic black beans, grilled vegetables, rice, pumpkin seeds, habanero sauce

Seafood Paella: Arborio with Saffron, prawns, clams, calamari, octopus, mussels, zucchini, onions, poblano peppers, tomatoes, cilantro, habanero sauce

VEGETARIAN

Chile Relleno: Poblano Chile stuffed with rice, corn, onion, mozzarella, arugula, served with a spicy achiote-oregano sauce, queso fresco, cilantro rice, arugula and frisee salad

Voya's Vegan Paella: Broccolini, asparagus, bell peppers, zucchini, chili poblanos, red onions, cilantro, saffron, in a vegetable-based broth

Enchiladas: Guajillo Red Sauce or Green tomatillo salsa enchiladas