



# Triple Mediterranean Bruschetta

## TOMATO BASIL BRUSCHETTA

2 cups Garden Tomatoes, diced  
2 cloves Garlic, smashed  
3 Tbsp. Extra Virgin Olive Oil  
2 Tbsp. Basil, chiffonade  
¼ tsp. Salt  
Pinch of Pepper

1 Tbsp. Parmesan Cheese, grated  
Baguette Bread, sliced & grilled  
1 Tbsp. Olive Oil  
Pinch of Pepper  
Pinch of Salt

## KALAMATA OLIVES WITH FETA

1 ½ cups Kalamata Olives, chopped  
1 tsp. Garlic, minced  
2 Tbsp. Extra Virgin Olive Oil  
1 ½ tsp. Oregano, chopped  
⅛ tsp. Pepper  
1 Tbsp. Lemon Juice  
1 ½ Tbsp. Parsley, chopped  
⅓ cup Feta Cheese, crumbled  
Baguette Bread, sliced & grilled

## ARTICHOKE & ROASTED GARLIC

1 can Artichoke Hearts, minced  
1 Garlic Bulb  
2 Tbsp. Olive Oil  
Pinch of Salt  
Pinch of Pepper  
1 Tbsp. Lemon Juice  
1 ½ Tbsp. Parsley, chopped  
¼ tsp. Pepper  
4 Tbsp. Parmesan Cheese  
Baguette Bread, sliced & grilled

## **TOMATO BRUSCHETTA**

1. Dice tomatoes and place in a mixing bowl.
2. Peel garlic cloves and smash slightly with the back of a knife and add to tomatoes.
3. Add extra virgin olive oil, basil, salt and pepper and let marinate for about 30 minutes to an hour.
4. Remove garlic cloves before serving and spread 1-2 Tbsp. of tomato mixture on grilled baguette toasts.
5. Sprinkle with grated parmesan cheese and basil to garnish.

## **KALAMATA OLIVES WITH FETA CHEESE**

1. In a mixing bowl, combine chopped Kalamata olives, minced garlic, oregano, extra virgin olive oil, pepper, lemon juice and chopped parsley.
2. Add ½ the feta cheese and mix to incorporate.
3. Place 1-2 Tbsp. of olive tapenade onto grilled baguette toasts.
4. Garnish with a sprinkle of feta cheese and chopped parsley.

## **ARTICHOKE & ROASTED GARLIC**

1. Cut tops of garlic, season with salt & pepper and place in a foil pouch and roast on grill for 45- 60 minutes until golden brown.
2. When garlic is roasted, remove from grill, squeeze out cloves and mash into a puree with a fork.
3. Drain, rinse and chop artichoke hearts in a food processor or with a knife.
4. In a bowl, combine artichokes, roasted garlic, lemon juice, 1 Tbsp. parsley, pepper and 2 Tbsp. of parmesan cheese and mix to incorporate.
5. Spread 1-2 Tbsp. of artichoke mixture onto grilled baguette toasts. And garnish with parsley and parmesan cheese.

**Arrange one of each type of bruschetta on a plate and garnish with 1-2 cups mixed greens dressed with olive oil, salt & pepper in the center of the plate.**





# Grilled Corn and Black Bean Salsa with Grilled Guacamole

## GRILLED CORN SALSA

2 ears Corn on the Cob  
1 Red Pepper  
1 Tbsp. Olive Oil  
¼ tsp. Salt  
Pinch of Pepper  
1 can (14 oz.) Black Beans  
½ cup Red Onion, minced  
1 Avocado, diced  
2 Tbsp. Lime Juice

1 tsp. Lime Zest  
1 ½ tsp. Garlic, minced 3 Tbsp.  
Olive Oil  
5 shots Tabasco  
1 Tbsp. Cilantro, chopped  
Salt to taste  
Pepper to taste  
1 Bag Corn Chips

## GRILLED GUACAMOLE

3 Avocado  
¼ tsp. Salt  
⅛ tsp. Pepper  
2 Tbsp. Lime juice  
1 tsp. Garlic, minced  
⅓ cup Onion, minced

½ cup Tomatoes, diced  
2 Tbsp. Olive Oil  
1 Tbsp. Cilantro, chopped  
½ tsp. Salt  
¼ tsp. Pepper  
1 Bag Corn Chips

## GRILLED CORN SALSA

1. Heat grill over medium.
2. Peel corn husks back to remove hairs but do not remove husks. Put husks back and soak in water to moisten husks for 10-15 minutes
3. Slice red pepper into large planks and marinate with olive oil, salt & pepper.
4. Grill peppers for 4-5 minutes on both sides until tender. Grill corn and turning frequently until kernels start to soften and steam in husks about 8- 10 minutes.
5. Remove peppers and corn from grill. Dice peppers and remove corn from the cob and place in a mixing bowl.
6. Drain black beans and rinse. Add to corn and pepper mixture.
7. Add minced red onion, diced avocado, lime juice, lime zest, garlic, olive oil and Tabasco. Mix to incorporate all ingredients.
8. Add chopped cilantro and season with salt & pepper.
9. Serve with corn chips.

## GRILLED GUACAMOLE

1. Cut avocados in half and season with salt & pepper.
2. Heat grill to medium heat and grill avocados for 3-5 minutes to soften a little and add grilled flavor.
3. Remove avocados from grill and remove from skins with a spoon.
4. Puree avocados in a food processor or a bowl with lime juice.
5. Add onion, tomatoes, garlic, olive oil and cilantro and mix to incorporate all ingredients.
6. Season with salt & pepper as needed.
7. Serve with corn chips.





# ***Crab & Avocado Salad with Roasted Pepper Puree and Chive oil***

## **CRAB SALAD**

½ lb. Crab Meat, picked and flaked  
¼ cup Celery, small dice  
¼ cup Red Onion, minced  
1 Avocado, diced  
⅓ cup Mayonnaise  
3 Tbsp. Lemon Juice

¼ tsp. Salt  
⅛ tsp. Pepper  
1 Tbsp. Chives, sliced  
2 heads Belgian Endive

## **ROASTED PEPPER PUREE**

1 Red Pepper  
¼ tsp. Salt  
⅛ tsp. Pepper  
2 Tbsp. Olive Oil  
1 tsp. Garlic, minced

## **CHIVE OIL**

¼ cup Chives  
¼ cup Olive Oil  
Pinch of Salt  
Pinch of Pepper

### **CRAB SALAD**

1. In a mixing bowl combine flaked crab meat, celery, red onion and avocado.
2. In another bowl, combine mayonnaise, lemon juice, salt, pepper and chives. Mix ingredients to make dressing.
3. Mix dressing and crab mixture together and season with salt & pepper.
4. Reserve salad for later.

### **ROASTED PEPPER PUREE**

1. Spray peppers with vegetable spray then roast on the grill until charred all around.
2. Place peppers in a bowl and cover with plastic to remove skins.
3. Peel and seed peppers, place in a blender and puree with olive oil and garlic.
4. Reserve for service.

### **CHIVE OIL**

1. Place all ingredients in a blender and puree until smooth.

To assemble crab cups, place 2 Tbsp. of crab mixture in each Belgian endive leaf.

Arrange 3 endive cups on a plate.

Drizzle with roasted pepper puree.

Sprinkle with Chive oil.

Garnish plate with minced red onion and avocado and serve.