

Dinner Menu

Dinner Night 1

Appetizer

Berry Salad

A refreshing mix of berries and pecans tossed with romaine lettuce in a vinaigrette

Main Course

Mediterranean Stuffed Chicken

A Mediterranean infused stuffed chicken breast served with a side of flavorful couscous

Dessert

Pear and Apple Tart

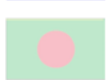
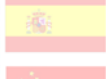
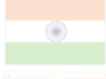
Honey glazed slices of apple and pear baked on a layer of puff pastry topped with brown sugar and cinnamon

Beverages

Your choice of

*Homemade Dominican Lemonade
Water*

Our Team



Our Garden



Ingredients

- 1 head of romaine lettuce
- 1 1/2 cups of strawberries
- 1 1/2 cups of blueberries
- 1/2 cup of toasted pecans



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Recipe

1. Wash lettuce and dry.
2. Place greens on individual salad plates or a large salad bowl.
3. Slice strawberries and place on top of greens.
4. Add blueberries, vinaigrette and pecans, toss all together.



Ingredients



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- 8 chicken breasts
- Sea salt and freshly cracked pepper, to taste
- Garlic powder, to taste
- Dried oregano, to taste
- 4 small baby red bell pepper, diced
- 1/2 cup low fat feta cheese
- 1/2 cup of kalamata olives, diced
- 1/2 cup of red onion, diced
- 4 tbsp pine nuts
- 1/2 cup basil, chopped

Recipe

1. Combine the bell pepper, feta cheese, olives, red onion, pine nuts, and basil together in a small bowl.
2. Cut a horizontal slit through the thickest portion of the chicken breast to form a small pocket.
3. Stuff 2-3 tbsp of the cheese mixture into each pocket; close the opening with a toothpick.
4. Season the chicken breast with sea salt, freshly cracked pepper, garlic powder, and oregano to taste on each side.
5. Place the chicken on the grill pan for 6 minutes on each side or until done.
6. Remove from grill, cover loosely with tin foil and let the meat "rest" for 7-10 minutes before slicing.



Ingredients

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- Flour
- 1 sheet of frozen puff pastry, thawed
- 1 pear, peeled, cored and thinly sliced
- 2 Golden Delicious apples, peeled, cored and thinly sliced
- 3 tablespoons of unsalted butter, melted
- 3 tablespoons of light brown sugar
- ½ teaspoon of ground cinnamon
- ¼ cup of warmed honey

Recipe

1. Dust a cutting board with flour and unfold puff pastry onto it.
2. Transfer floured puff pastry sheet to a parchment paper-lined baking sheet.
3. Using a fork, pierce a border around the edge of the puff pastry, 1/2 inch from the edges. Prick the center of the pastry as well, about 10 times all over the pastry.
4. In a bowl combine sugar and cinnamon.
5. Arrange the pear and apple slices on top of the pastry in 4 rows overlapping each other avoiding the border.
6. Brush the fruit with melted butter and top with cinnamon-sugar.
7. Speedcook at upper temperature medium and lower temperature low for 13-15 minutes, brush honey over the fruit halfway through.



Movie Night Appetizers

Bruschetta

Toasted baguette slices topped with mozzarella and a mix of fresh tomato, sun-dried tomato and garlic

Brie En Croute

A piece of brie cheese topped with a mix of cranberry, pecans and honey wrapped in a puff pastry

Chinese Lettuce Wrap

A mix of mushrooms, beef and vegetables served in pockets of lettuce

Beverages

Your choice of

*Carbonated mineral water with fruit juice
Water*

Our Team



Our Garden



BRUSCHETTA



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Ingredients

- 6 plum tomatoes, chopped
- 1/2 cup sun-dried tomatoes
- 3 cloves garlic, minced
- 1/4 cup olive oil
- 2 tablespoons balsamic vinegar
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 French baguette
- 2 cups shredded mozzarella cheese

Recipe

1. In a large bowl, combine and mix the tomatoes, sun-dried tomatoes, garlic, olive oil, vinegar, salt, and pepper. Allow the mixture to sit for 10 minutes.
2. Cut the baguette into 3/4-inch slices. Brush both sides of bread with olive oil and cook on grilling pan until slightly brown.
3. Divide the tomato mixture evenly over the baguette slices. Top with mozzarella cheese.
4. Speedcook at high upper and lower temperature in speedcook oven for 5 minutes.



Ingredients



© Food and Wine, March 2011

- 1 puff pastry sheet
- 1 egg
- 1 tbsp. water
- 1/3 cup dried cranberries, softened
- 1/4 cup chopped toasted pecans
- 1/4 cup honey
- 1 Brie cheese round

Recipe

1. Thaw pastry sheet at room temperature 40 minutes until it is easy to handle.
2. Preheat oven to 350 degrees.
3. Beat egg and water in a small bowl.
4. Unfold the pastry sheet on lightly, floured surface. Roll sheet into a 14 in square.
5. Stir cranberries, pecans, and honey in bowl. Spread cranberries onto center of square. Top with cheese.
6. Brush edges of pastry with egg mixture. Fold two opposite sides over cheese. Trim remaining two sides of square to 2 inches from edge of cheese. Decorate top with pastry scraps if desired. Brush with egg mixture.
7. Bake for 25-30 minutes or until pastry is deep golden brown. Let stand for 45 minutes before serving.





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Ingredients

- 8 lettuce leaves
- 1 lb. ground beef
- 2 tbsp. chopped chives
- 2 tbsp. parsley
- 1/4 cup of bamboo shoots, julienned
- 1 tbsp. ginger, minced
- 1 garlic clove, minced
- 1/2 cup of marinated mushrooms, julienned
- 1/2 cup of onions, cubed
- 1/4 cup of jew's ear mushrooms, julienned
- 2 tbsp. soy sauce
- 1/4 cup fried vermicelli
- Salt to taste
- Sugar to taste

Recipe

1. In a bowl, combine the beef, green onions, garlic, parsley, ginger, bamboo shoots, soy sauce, salt and sugar.
2. Sauté the cubed onions in a pan until translucent, adding in the jew's ear mushrooms and marinated mushrooms until cooked.
3. In a separate pan, sauté the beef mixture until well done.
4. On a lettuce leaf, spoon in some of the beef mixture, followed by some of the mushroom mixture. Sprinkle some fried vermicelli to serve.



Our Team



Our Garden



Dinner Menu

Dinner Night 2

Appetizer

Greek Salad

Authentic mix of fresh cucumber, tomato, onion, peppers and olives topped with crumbled feta cheese and olive oil

Main Course

Chicken Tikka Masala

Cubed chicken flavored with a mix of Indian spices in a savory yogurt sauce over a bed of rice

Dessert

Dulce Frio

Dominican dessert of lady fingers soaked in evaporated and condensed milk with fruit cocktail

Beverages

Your choice of

*Freshly brewed Iced Tea
Water*



G R E E K

Ingredients



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- 3/4 cup red bell pepper, chopped
- 3/4 cup chopped green bell pepper
- 1 cup cucumber - peeled, seeded and chopped
- 1 tomato, chopped
- 1/2 cup diced red onion
- 1 small can of black olives, quartered
- 1/2 cup crumbled feta cheese
- 1/2 cup vegetable oil
- 1/4 cup chopped oregano
- 2 teaspoons white wine vinegar
- salt to taste

S A L A D

Recipe

1. In a large bowl, combine the red bell pepper, green bell pepper, cucumber, tomato, oregano, red onion, and olives.
2. Whisk together the oil and vinegar. Before serving add the oil and vinegar mixture, feta cheese and salt.
3. Toss together and serve.





CHICKEN



© The Pensive Citadel

Ingredients

- 50 oz cubed chicken breasts

For Marinade:

- 2 cups of plain yogurt
- Juice of 2 lemons
- 2 tbsp ground coriander
- 8 tbsp of garlic & ginger paste
- 4 tsp chili powder
- 2 tsp of salt
- 1 tsp turmeric

For Masala gravy:

- 8 tomatoes, chopped
- 2 onion, sliced
- 6 tablespoons of ginger chopped
- 3 garlic cloves, minced
- 4 tbsp brown sugar
- 2 tbsp tomato paste
- 4 tsp garam masala powder
- 2 tsp turmeric powder
- 1 tsp chili powder
- 4 tbsp of ghee oil
- 1 cup of heavy cream

Handful of parsley to garnish

TIKKAMASALA

Recipe

1. Mix the marinade ingredients in a bowl and add chicken. Stir well and leave to marinate in the fridge overnight.
2. Place chicken pieces on skewers, cover with marinade and place on grill pan. Turn every few minutes and baste with remaining marinade.
3. Chicken should cook after 10-15 minutes. Remove from skewer when cooked.
4. Prepare the masala gravy. Heat the ghee in a pan and fry onions for 5 minutes.
5. Add in ginger and garlic and cook for 2 minutes.
7. Turn off the heat and process the masala with a hand blender.
8. Mix in cream, then add cooked chicken.
9. Bring to a boil slowly and serve.



D U L C E



© Recetas Gratis

Ingredients

- Lady fingers (1 Pack)
- 1 can of fruit cocktail
- 1 can of condensed milk
- 1 can of Carnation evaporated milk

Recipe

F R I O

1. In tray, line the lady fingers.
2. Take a toothpick and poke holes in the lady finders.
3. Mix fruit cocktail, condensed milk, and evaporated milk.
4. Pour the mixture over the lady fingers evenly.
5. Refrigerate before serving.



Comprehensive Ingredients List

- | | | | |
|-----|---------------------------------|-----|---------------------------------|
| 1. | 6 red bell peppers | 37. | Soy sauce |
| 2. | 2 green bell pepper | 38. | Garlic powder |
| 3. | 2 cucumbers | 39. | Pack of tea bags |
| 4. | 16 plum tomatoes | 40. | 2 cups yogurt |
| 5. | 7 garlic cloves | 41. | 7 tbsp. light brown sugar |
| 6. | ½ cup kamata olives | 42. | 3 tbsp. unsalted butter |
| 7. | Small can of black olives | 43. | ½ cup marinated mushrooms |
| 8. | 1½ cup feta cheese | 44. | ¼ cup jew's ear mushrooms |
| 9. | 2 tbsp. tomato paste | 45. | 1 brie cheese round |
| 10. | 14 boneless chicken breasts | 46. | ¼ cup fried vermicelli |
| 11. | 2 cups. mozzarella cheese | 47. | 8 lettuce leaves |
| 12. | ¾ cup honey | 48. | 1 head of romaine lettuce |
| 13. | 2 puff pastry sheets | 49. | 1 can fruit cocktail |
| 14. | 1 French baguette | 50. | 1 pack lady fingers |
| 15. | 1 cups flour | 51. | 1 egg |
| 16. | 1 can evaporated milk | 52. | 2 cups couscous |
| 17. | 1 can condensed milk | 53. | ¼ cup chopped oregano |
| 18. | 5 tsp. chili powder | 54. | ½ cups basil leaves |
| 19. | 2 tbsp. chopped chives | 55. | Dried oregano |
| 20. | ¼ cup bamboo shoots | 56. | ¼ cup mint |
| 21. | 7 tbsp. chopped ginger | 57. | 1 bunch parsley |
| 22. | 8 tbsp. garlic and pinger paste | 58. | 18 medium size lemons |
| 23. | 3 yellow onions | 59. | ½ gal. concentrated fruit juice |
| 24. | 2 red onions | 60. | ½ gal. mineral water |
| 25. | 4 tbsp. ghee | 61. | 3 gallons water |
| 26. | 2 tbsp. coriander powder | 62. | 1 cup pecans |
| 27. | 3 tsp. turmeric powder | 63. | 1/3 cup dried cranberries |
| 28. | 4 tsp. garam masala powder | 64. | ½ cup sun dried tomatoes |
| 29. | ½ tsp. ground cinammon | 65. | 4 tbsp. pine nuts |
| 30. | 2 tsp. white wine vinegar | 66. | 1 pear |
| 31. | 2 tbsp. balsamic vinegar | 67. | 2 golden delicious apples |
| 32. | Olive oil | 68. | 1 lb. ground beef |
| 33. | Vegetable Oil | 69. | 2 lbs. rice |
| 34. | Salt | 70. | 1 cup heavy cream |
| 35. | Black Pepper | 71. | 1 ½ cup blueberries |
| 36. | Sugar | 72. | 1 ½ cup strawberries |

