



# INSPIRED EVENTS

CATERING & PRODUCTION

ESTD — 2011

*Menu Selections*





WELCOME TO

## INSPIRED EVENTS

I'm so excited and thrilled you've decided to inquire about our services and what makes us the perfect fit for your big day!

Well, there's the usual stuff: we've produced more than 1,000 weddings in the 12 years I've been in the industry. So, we definitely have the expertise it takes to make your day amazing!

Our food is delicious and our staff is trained, professional, and love to see you and your guests' smile. Our partners are award winning and we've been recognized by The Knot, Wedding Wire, Best of Coral Gables, Ocean Drive Magazine, VoyageMiami, Destination Weddings & Honeymoons, and by many others in the industry as one of the top in our field.

However, this isn't why you would choose us, as others in our industry are also great at what they do. You would choose Inspired Events for the intangibles you can't measure with awards. We are trained on how to keep calm and deal with high levels of stress during hectic times. We travel through your journey into marriage together, by your side, guiding and helping you stay focused on what matters the most-your vision for your special day. You would choose us because our experience with love has taught the team to appreciate patience and the importance of listening and compassion during such a stressful time.

It's our moment to make you shine as a couple and that's what we do and do well!

WELCOME

*Maggie Rodriguez*

MAGGIE RODRIGUEZ | founder

DISCOVER

[inspiredeventsmiami.com](http://inspiredeventsmiami.com)

GET IN TOUCH

[maggie@miamiweddingsandevents.com](mailto:maggie@miamiweddingsandevents.com)





## Seafood Options

### SHRIMP COCKTAIL SHOOTER

Served in shot glass with cocktail sauce

### COCONUT SHRIMP

Battered shrimp, deep fried, drizzled with Island rum glaze & dusted with coconut flakes

### SHRIMP & GRITS

Served in shot glass

### SHRIMP, MIXED SEAFOOD, OR FISH CEVICHE SPOONS

Marinated in citrus juices and red onions

### GRILLED SHRIMP SKEWER

Drizzled with alioli

### TOSTONE TOPPED WITH SHRIMP CREOLE

Crispy green plantain, deep fried and topped with mini shrimp cooked in wine & spices

### CONCH FRITTER

Drizzled with spicy cocktail sauce

### AHI TUNA

Phyllo cup, chopped ahi tuna topped with spicy nayo

### SMOKED SALMON CUPS

Phyllo cup, thinly sliced salmon, brie, topped with capers

### COCKTAIL SIZED CRAB CAKES

Seared & later baked topped with remoulade sauce

### SHRIMP PO'BOY

Mini brioche buns filled with lettuce, tomatoes, crispy seasoned popcorn shrimp & topped with remoulade sauce

### FISH SPREAD BRUSCHETTA

Homemade fish dip spread on baguette toast, drizzled with fresh lime juice & garnished with thinly sliced jalapeno



## Vegetarian Options

### HUMMUS & PITA CHIP

Crispy pita chip, topped with homemade hummus & drizzled with olive oil & garnished with paprika

### MOZZARELLA & CHERRY TOMATO SKEWER

Fresh mozzarella, juicy cherry tomatoes, skewered, drizzled with EVOO & balsamic vinegar, and garnished with fresh basil

### GAZPACHO SHOTS

Fresh vegetables blended with seasoning & spices, served chilled in shot glasses

### SPANISH TORTILLA SQUARES

Potato & onion omelet – prepared Spanish style - topped with garlic-mayo alioli

### VEGGIE & BLUE CHEESE CUPS

Carrot & celery sticks with creamy blue cheese dipping sauce

### FRUIT & CHEESE SKEWER

Combination of cheese & grapes

### BUTTERNUT SQUASH SOUP SHOTS

Creamy butternut squash soup –made with fresh vegetable stock, topped with crème fraîche, a little nutmeg, & garnished with fresh parsley. Served with smoked gouda & apple grilled cheese squares

### AVOCADO TOAST

Smashed avocado mixed with tomatoes & red onions, topped with cilantro, queso blanco, & drizzled with EVOO & fresh lime juice, spread on crispy baguette toast

### SPANISH BRUSCHETTA

Sliced & toasted baguette topped with grated fresh tomato, & drizzled with EVOO, balsamic vinegar, sea salt, freshly ground pepper, and oregano

### BLUEBERRY-GOAT CHEESE DELIGHT

Sliced & toasted baguette topped with goat cheese & honey spread, blueberry compote, and candied pecans. Finished off with a light drizzle of locally sourced honey

### FETA & WATERMELON SQUARES

Cubed fresh watermelon skewered with feta cheese, topped with fresh mint & drizzled with balsamic vinegar

### RASPBERRY-BRIE TARTS

Crispy phyllo cups filled with creamy brie, drizzled with homemade raspberry sauce & topped with a fresh raspberry





## Poultry Options

### JERK CHICKEN TOSTONES

Crispy green plantain sliced & deep fried, topped with shredded spicy jerk chicken & garnished with mango chutney

### CHICKEN & WAFFLES

Buttermilk battered chicken, deep fried set atop a crispy waffle & drizzled with bourbon-maple syrup

### CHICKEN & RICE

Served in mini cups garnished with plantain chip

### BBQ CHICKEN SQUARES

Shredded BBQ chicken atop a square of homemade corn bread

### BUFFALO CHICKEN SKEWER

Topped with bleu cheese crumbles

### CHICKEN TURNOVERS

Seasoned shredded chicken filled dough pockets, served with chimichurri

### CHICKEN FRICASE & POTATO MASH MARTINI

Seasoned, shredded chicken stew served atop of potato mash served in a 2 ounce disposable martini cup

### ROTISERIE CHICKEN, CORN & BLACK BEAN SALSA CUPS

Shredded rotisserie chicken, roasted corn, black beans, freshly made salsa, and queso fresco inside a crispy tortilla cup

### BAO BUNS

Bbq chicken, shredded & filled

### CHICKEN SALAD CUPS

Crispy phyllo cups filled with homemade chicken salad

### PINEAPPLE-ROSEMARY CHICKEN SKEWERS

Grilled, seasoned, cubed chicken breast skewered on rosemary sticks with fresh pineapple chunks



## Beef & Pork Options

### BEEF SKEWER

Grilled filet of beef, skewered with sliced red pepper & drizzled with chimichurri

### BEEF SLIDERS

Mini homemade ground beef patties, potato rolls, sliced American cheese, topped with ketchup

### CUBAN SLIDER

Mini chorizo & ground beef patties, potato rolls, grilled & diced onions, topped with potato sticks & garnished with ketchup

### BEEF TURNOVERS

Pastry dough pockets filled with savory ground beef, served with spicy dipping sauce

### MEATBALL & RICOTTA SPOON

Homemade cocktail sized beef meatballs, topped with marinara sauce placed on a bed of ricotta cheese & garnished with fresh basil

### PORK DUMPLINGS

Deep fried and served with soy ginger sauce

### HAM FRITTERS

Mini ham croquette balls, deep fried & topped with guava marmalade

### MASH POTATO & GROUND BEEF MARTINI

Savory ground beef "Latin -style" served atop of creamy mashed potatoes & garnished with cheddar cheese served in a 2 ounce disposable martini cup

### MASH YUCA & SHREDDED PORK MARTINI

Creamy mashed yuca "root vegetable" topped with shredded pork shoulder drizzled with homemade mojo, & garnished with fresh herbs served in a 2 ounce disposable martini cup

### BITE SIZED PAN CON LECHON

Shredded slow roasted pork shoulder, infused with citrus marinade, served in a potato roll & topped with onions

### BBQ PORK BAO BUNS

Steamed bao bun filled with slow roasted pork shoulder infused with BBQ sauce

### PLUM- PORK BAO BUNS

Steamed bao bun filled with slow roasted pork shoulder infused with plum sauce

### MINI AREPA

Cocktail sized arepa filled with shredded savory beef OR shredded slow roasted pork

### CURRY OX-TAIL CUPS

Crispy phyllo cup filled with savory curry ox tail stew & topped with mango chutney







## *Salad*

### MEDITERRANEAN BLEND

Mixed Greens, Cherry Tomatoes, Crumbled Feta Cheese, Sliced Cucumbers, Sliced Red Onions, Crispy Croutons Tossed With A Homemade Balsamic Vinaigrette

### HOUSE

Iceberg Lettuce, Tomatoes, and Carrots Tossed With Your Choice of Dressing (Bleu Cheese, Ranch, Italian, Thousand Island, OR French)

### CAPRESSE

Argula, Topped with Diced Tomatoes and Mozzarella Cheese, Lightly Drizzled with Balsamic Vinegar and Olive Oil Garnished With Fresh Basil

### CESAR

Romaine Lettuce, Homemade Croutons, Parmesan Cheese, Tossed with Creamy Cesar Dressing

### TROPICAL DELIGHT

Mixed Greens, Sliced Mandarin Oranges, Slivered Almonds, Dried Cranberries, Crumbled Feta Cheese, Tossed with a Mango Vinaigrette

### FRENCH FUSION

Mixed Greens, Candied Pecans, Dried Cranberries, Crumbled Bleu Cheese, and Homemade French Bread Croutons Tossed with a Champagne-Strawberry Dressing





# Poultry

## CHICKEN

Skinless, boneless chicken breast, seasoned & marinated then grilled served with your choice of sauce OR bone in chicken thighs seasoned & grilled (ideal for curry stew)

## SAUCE OPTIONS

SELECT DEPENDING ON PROTEIN SERVED:

### MARSALA

Marsala wine is a fortified wine produced in the region surrounding the Italian city of Marsala in Sicily. The sauce is creamy & combines the richness of the Marsala wine with the smoothness of a flour based rue. Sliced, sautéed mushrooms are added for texture & flavor. Perfect for pork, beef, or chicken

### PICATTA

A simple, piquant sauce perfect for chicken or fish. Lemon juice & butter are combined with white wine & capers. Ideal over chicken or fish

### HOUSE SAUCE

Homemade beef broth, silky rue – a combination of flour & butter, fresh garlic, & sautéed onions. Delicious over beef, pork, or chicken

### MAYO-CILANTRO CREAM

Creamy mayonnaise hand blended & infused with fresh garlic & cilantro – a staff favorite, delicious over anything!

### MANGO – RED PEPPER RELISH

Chopped fresh mango, mixed with red onions, red pepper & cilantro, infused with fresh lime juice. Perfect for chicken or mahi-mahi

### COCONUT CURRY

Silky coconut milk combined with nutmeg, garam masala, cinnamon, curry and other aromatic spices. Delicious with chicken and some fish

### RASPBERRY- CHIPOTLE

Sweet & tart homemade raspberry sauce combined with ground chipotle for a sweet-spicy blend. Ideal for chicken or beef

### AVOCADO ALIOL

Creamy avocado mixed with mayonnaise, fresh lime juice & fresh garlic

## MARINADE & GLAZE OPTIONS

SELECT BASED ON PROTEIN SERVED:

### CITRUS – CILANTRO MARINADE

Freshly squeezed lime, sour orange, and lemon juice mixed with fresh chopped cilantro, garlic, sea salt & ground pepper. Perfect for skirt steak or chicken

### JERK

Caribbean season blend combined with freshly squeezed sour orange, lime & lemon juices. Ideal for chicken

### HERB-INFUSED BUTTER

Tarragon, rosemary, and other fresh herbs, mixed with melted butter, later solidified. Ideal for beef, but also good on chicken





# Beef & Pork

## FILET OF BEEF

Tender filet seared & grilled cooked to medium temperature

## SKIRT STEAK

Grilled cooked to medium temperature

## ROAST BEEF

Seasoned & oven roasted

## BONE IN PORK CHOP

Seasoned & oven roasted

## PORK CHOP

Skinless, boneless

## ROASTED PORK SHOULDER

Slow roasted, marinated

## SAUCE OPTIONS:

### MARSALA

Marsala wine is a fortified wine produced in the region surrounding the Italian city of Marsala in Sicily. The sauce is creamy & combines the richness of the Marsala wine with the smoothness of a flour based rue. Sliced, sautéed mushrooms are added for texture & flavor. Perfect for pork, beef, or chicken

### HOUSE SAUCE

Homemade beef broth, silky rue – a combination of flour & butter, fresh garlic, & sautéed onions. Delicious over beef, pork, or chicken

### MAYO-CILANTRO CREAM

Creamy mayonnaise hand blended & infused with fresh garlic & cilantro – a staff favorite, delicious over anything!

### RASPBERRY- CHIPOTLE

Sweet & tart homemade raspberry sauce combined with ground chipotle for a sweet-spicy blend. Ideal for chicken or beef

### GUAVA – BBQ

Sweet guava marmalade infused with spicy-tangy BBQ sauce

## MARINADE & GLAZE OPTIONS

SELECT BASED ON PROTEIN SERVED:

### CITRUS – CILANTRO MARINADE

Freshly squeezed lime, sour orange, and lemon juice mixed with fresh chopped cilantro, garlic, sea salt & ground pepper. Perfect for skirt steak or chicken

### HERB-INFUSED BUTTER

Tarragon, rosemary, and other fresh herbs, mixed with melted butter, later solidified. Ideal for beef, but also good on chicken

\*additional fees apply | please not all beef is served to med temp



## Seafood

### MAHI-MAHI

Grilled, baked, or pan seared filet

### SALMON

Grilled, baked, or pan seared

### SHELLFISH\*

Shrimp, Crab cake, or Scallops (additional charge)\*

### SAUCE OPTIONS

SELECT DEPENDING ON PROTEIN SERVED:

#### PICATTA

A simple, piquant sauce perfect for chicken or fish. Lemon juice & butter are combined with white wine & capers. Ideal over chicken or fish

#### MAYO-CILANTRO CREAM

Creamy mayonnaise hand blended with fresh garlic & cilantro – a staff favorite, delicious over anything!

#### MANGO – RED PEPPER RELISH

Chopped fresh mango, mixed with red onions, red pepper & cilantro, infused with fresh lime juice. Perfect for chicken or mahi-mahi

#### COCONUT CURRY

Silky coconut milk combined with nutmeg, garam masala, cinnamon, curry and other aromatic spices. Delicious with chicken and some fish

#### AVOCADO ALIOLI

Creamy avocado mixed with mayonnaise, fresh lime juice & fresh garlic

### MARINADE & GLAZE OPTIONS

SELECT BASED ON PROTEIN SERVED:

#### CITRUS – CILANTRO MARINADE

Freshly squeezed lime, sour orange, and lemon juice mixed with fresh chopped cilantro, garlic, sea salt & ground pepper. Perfect for skirt steak or chicken

#### JERK

Caribbean season blend combined with freshly squeezed sour orange, lime & lemon juices. Ideal for chicken

#### HERB-INFUSED BUTTER

Tarragon, rosemary, and other fresh herbs, mixed with melted butter, later solidified. Ideal for beef, but also good on chicken

#### SOY-GINGER GLAZE

Soy sauce combined with freshly squeezed orange juice, locally sourced honey and fresh grated ginger. Ideal for salmon or mahi - mahi



THE OFFERINGS

*Accompaniments*



## *Rice*

### RICE PILAF

Choice of long grain, Jasmine, or Basmati rice combined with spices, dried cranberries & slivered almonds

### YELLOW VEGETABLE RICE

Long grain rice mixed with saffron & spices, tossed with carrots, peas, string beans, & other vegetables

### BASMATI OR JASMINE RICE

Choice of aromatic, fragrant grain rice made with sea salt & coconut oil or cream

### THAI PINEAPPLE RICE

Choice of cauliflower or jasmine rice, combined with soy sauce, vegetables, bean sprouts, egg & pineapple

### CAULIFLOWER – CILANTRO RICE

Riced cauliflower tossed with olive oil, cilantro, sea salt & topped with freshly squeezed lime juice

### ARROZ CAMPESINO

Saffron infused rice with ham, vegetables, & sausage

### JAMBALAYA

Cajun spices, andouille sausage & long grain rice



## *Mash*

### SWEET POTATO MASH

Oven baked sweet potato mixed with heavy cream, nutmeg, a dash of cinnamon & sea salt

### MASHED POTATO PEEL IN

Homemade whipped potatoes with heavy cream, garlic, sea salt and peel

\*add bacon for additional flavor | also available creamy with no peel

### GREEN PLANTAIN MASH

Seasoned & mashed green plantains mixed with EVOO, garlic & bacon

### YUCA MASH

Root vegetable seasoned & mashed topped with homemade mojo and onions

### MALANGA MASH

Mashed malanga, mixed with heavy cream, minced garlic and butter

### CAULIFLOWER MASH

Mashed cauliflower, seasoned & blended with butter, minced garlic, & heavy cream \*add bacon for additional flavor



## Vegetables

### ASPARAGUS

Grilled or Steamed drizzled with EVOO, sea salt & pepper OR hollandaise sauce

### GRILLED ZUCCHINI & SQUASH BLEND

Sliced locally sourced zucchini & squash, grilled, & drizzled with EVOO, sea salt & pepper

### ROASTED POTATOES

Sliced & oven roasted potatoes seasoned with sea salt, pepper, garlic & rosemary

### SAUTEED SPINACH

Fresh spinach sautéed in EVOO, with minced garlic & crispy bacon bits

### SAUTEED PEPPERS

Julienned red & green peppers, sautéed in sesame oil

### BOURBON -MAPLE GLAZED CARROTS

Sliced carrots glazed with bourbon-maple syrup & raisins

### TOSTONES

Deep-fried green plantain, topped with avocado alioli, a fresh squeeze of lime, & garnished with cilantro

### CORN SALSA

Corn kernels, mixed with finely chopped red onions, red peppers, & cilantro mixed with fresh lime juice





THE OFFERINGS

---

*Food Bars & Stations*

# Food Bars

## MEXICAN BAR

Fillings: ground beef, roasted pulled pork, lime-chipotle shrimp, & rotisserie style seasoned chicken

Shells: soft & hard

Toppings: shredded iceberg lettuce, diced tomatoes, diced onions, chopped cilantro, shredded cheddar cheese, sour cream, & chives

Sides: lime-cilantro rice | refried beans | roasted corn lollipop with queso fresco, sea salt, & crema

Served with cocktail napkins & cocktail sized white plates (square or round)

## SPANISH TAPAS BAR

Tortilla Espanola (potato), pan con tomate, gazpacho shots, batatas brava, frituras de bacalao, manchego cheese, chorizo cantimpalo, olives, assorted crackers, garbanzo frito in mini martini cups served with cocktail sized white plates (square or round)

\*add a paella for \$8 pp

## SALUMI & FORMAGGIO BAR

Chef's choice assortment of 3 cheeses, 4 salumi, olives, crackers, nuts, locally sourced honey, & fruits served with cocktail sized white plates (square or round)

\*add a basic risotto for \$6 pp

## RICE BOWL BAR

Rice: choose 3 -white, jasmine, brown, cauliflower, or black beans & rice confit

Toppings: choose 3 – shredded beef, shredded chicken, shrimp creole, shredded pork, curried vegetables

Garnish: choose 3 – diced tomatoes, shredded lettuce, shredded cheese, sour cream, fresh lime, hot sauce, mango chutney, raita

Served in a white ceramic bowl



## Food Stations

### RISOTTO STATION

Rice: 3 cheese risotto

Toppings: choose 3 - mushrooms, skewered pan seared shrimp, skewered vegetables, caramelized onions, roasted asparagus tips & shaved prosciutto

Served with Parmesan cheese & bread sticks

Served in white ceramic bowls

### PAELLA STATION

Rice: choose 2- Seafood, vegetable, chicken, or sausage

Served with plantain chips

Bread & Butter

### POKE BOWL STATION

Base: choose 2 - white rice, cauliflower rice, quinoa, organic mixed greens

Protein: choose 3 - ahi sushi grade tuna, baked salmon, lime & spices tossed shrimp, fried tofu, or rotisserie chicken

Toppings: Choose 4 - fresh, diced cucumber, toasted corn kernels, diced red onions, chopped chives, chopped cilantro, sliced jalapeno peppers, avocado smash, sesame seeds

Sauce: choose 2 - remoulade, mayo cilantro cream, soy-sauce, Ponzu

Served in white ceramic bowl

### ASIAN STATION

Base: choose 2 - Jasmin rice, brown rice, lo mein, cauliflower fried rice, or Chinese fried rice

Protein: choose 3 - honey chicken, Mongolian beef, chicken & vegetables, shrimp & vegetables

Toppings & Sauces: choose 2 - soy sauce, plum sauce, sriracha sauce, chives  
Served with chef's choice assortment of sushi rolls | crispy noodles for garnish

Served in white Chinese take out boxes with chop sticks & forks





Our signature style  
reflects a fusion of  
inspiration, talent,  
sophistication and  
professionalism that  
when matched with  
your individual tastes  
and desires will  
ensure your event is  
uniquely individual.



ESTD — 2011

INSPIRED EVENTS  
*catering + production*

