

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



GET IN TOUCH

Hors d'oeuvres

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

AHITUNA

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 fraiche, a little nutmeg, $\mathcal E$ garnished with fresh parsley. Served with smoked gouda $\mathcal E$ 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





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

ROTISERRIE 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

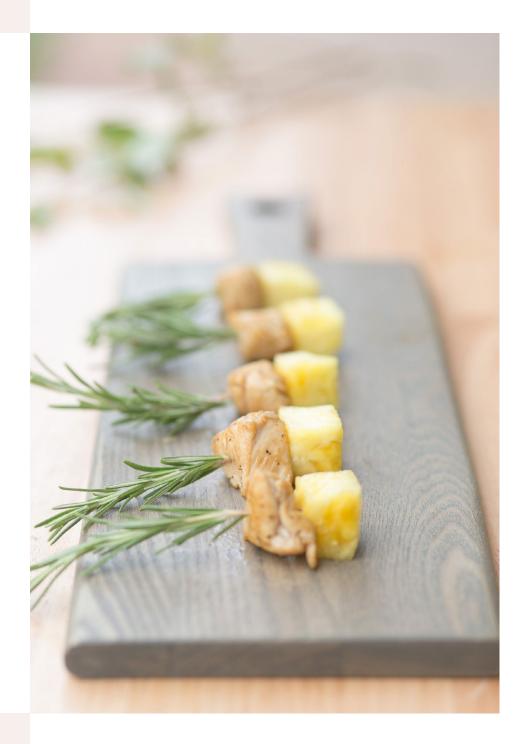
Bbq chicken, shredded & filled

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 tolls, 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 & RICOTTTA 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, \mathcal{E} 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 \mathcal{E} 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



Saladj



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



Atrées



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 $\mathcal E$ 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

IERK

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:

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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:

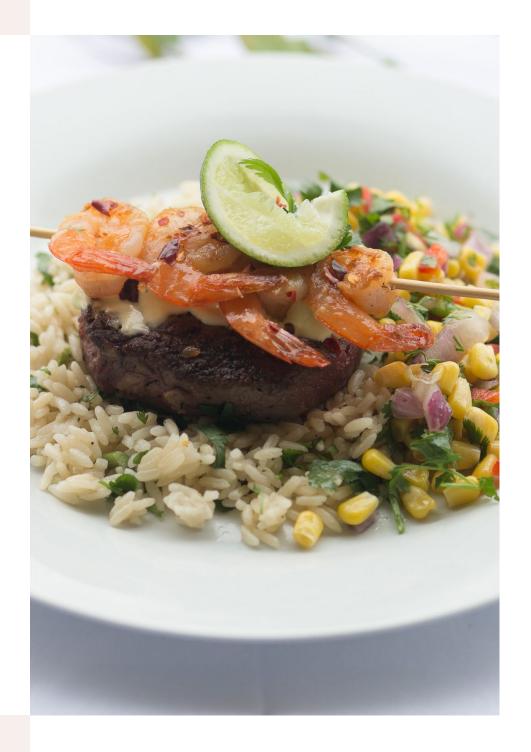
CITRUS - CILANTRO MARINADE

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:

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 & 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

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

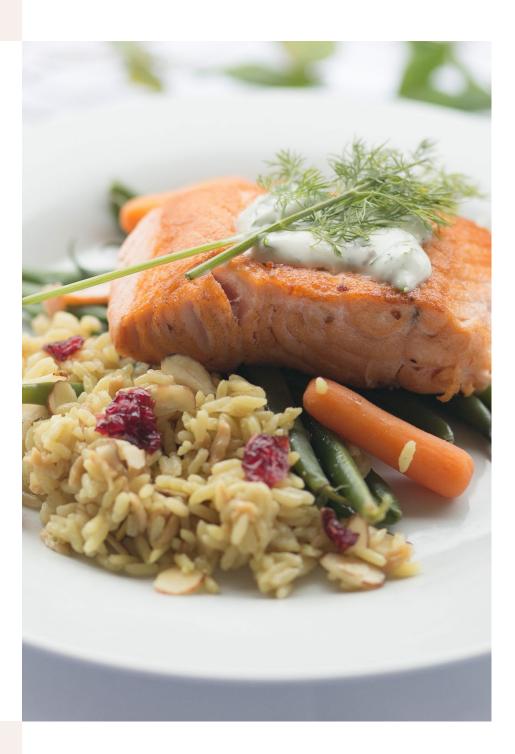
MARINADE & GLAZE OPTIONS SELECT BASED ON PROTEIN SERVED:

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



Accompaniments



RICE PILAF

Choice of long grain, Jasmine, or Basmati rice combined with spices, dried cranberries $\mathcal E$ 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 $\boldsymbol{\delta}$ 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 $\boldsymbol{\xi}$ topped with freshly squeezed lime juice

ARROZ CAMPESINO

Saffron infused rice with ham, vegetables, & sausage

JAMBALAYA

Cajun spices, andouille sausage & long grain rice





SWEET POTATO MASH

Oven baked sweet potato mixed with heavy cream, nutmeg, a dash of cinnamon $\boldsymbol{\mathcal{E}}$ 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

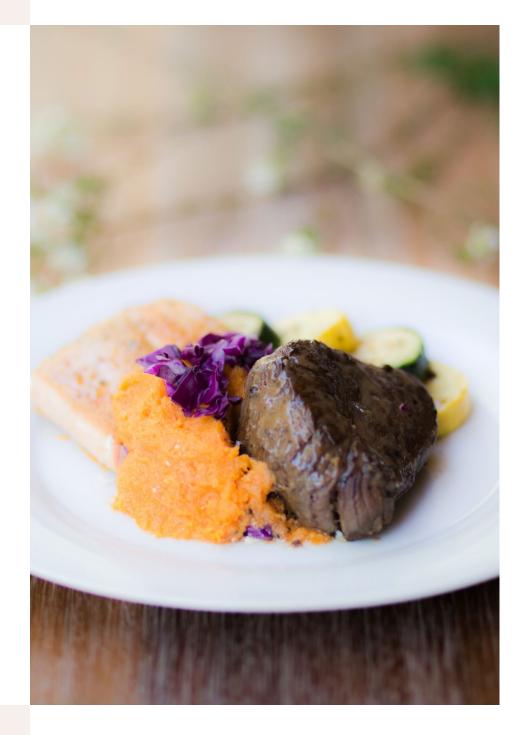
Root vegetable seasoned & mashed topped with homemade mojo and onions

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





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 ${\mathcal E}$ oven roasted potatoes seasoned with sea salt, pepper, garlic ${\mathcal E}$ 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, $\boldsymbol{\mathcal{E}}$ garnished with cilantro

CORN SALSA

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



Food Bary & Stations

Food Bary

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, asstorted 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 $\boldsymbol{\delta}$ shaved prosciutto

Served with Parmaesan 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, sriacha 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



