

INSPIRED EVENTS

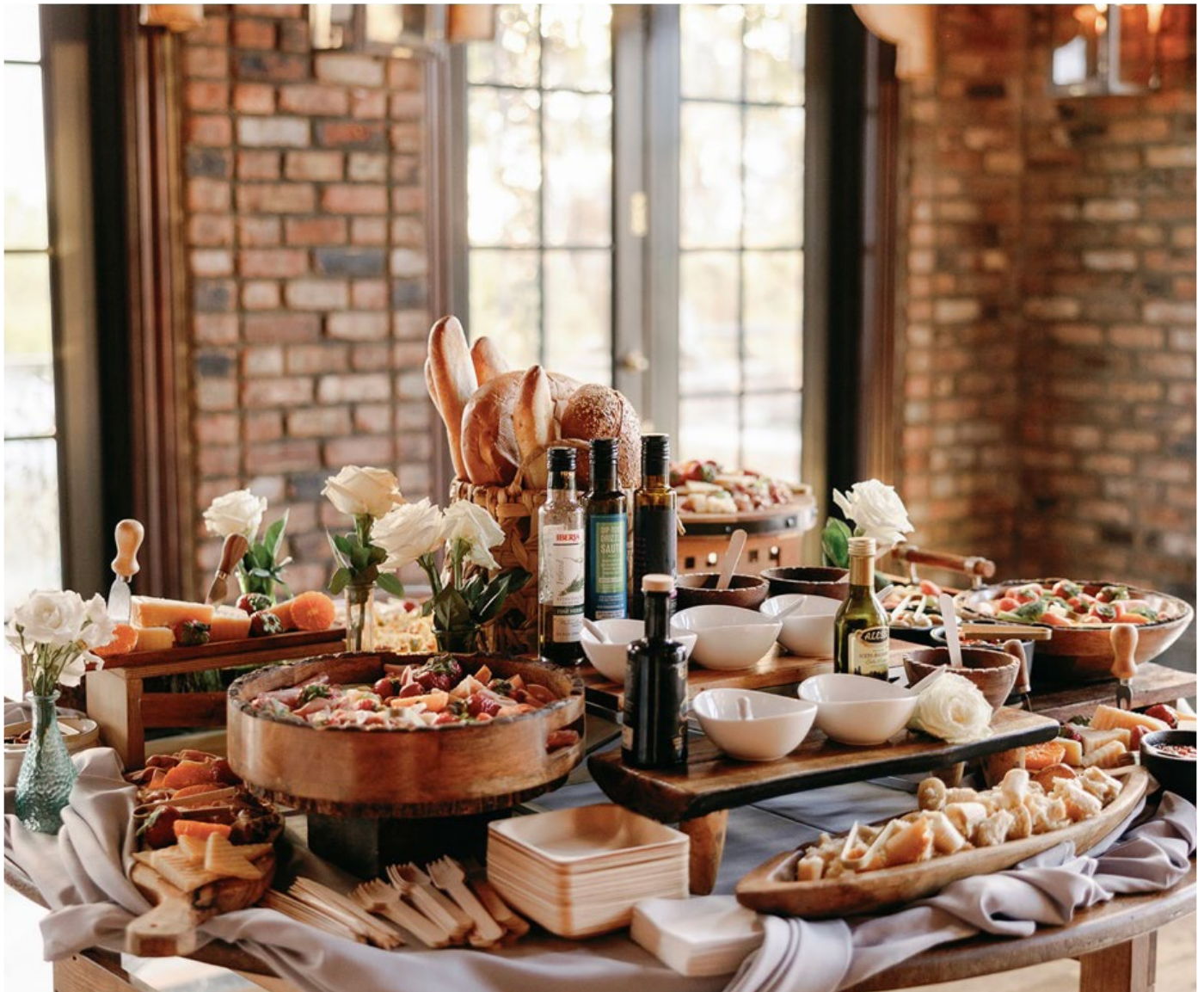
CATERING & PRODUCTION

ESTD ——— 2011

FIU EVENT GUIDE

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This event guide is to help you plan upcoming celebrations using Inspired Events. We are a FULL SERVICE catering company.

We can cater anything from dropping off a breakfast for 10, to a large scape reception for more than 700. We are properly licensed for alcohol service (when we are also handling the food), and have a team of trained, dedicated, professional staff available to make your event stress free!

This guide has menus we offer, but we can customize too!

A few housekeeping items:

1. Food can't be combined with another food provider . When hiring Inspired Events, we are the only food that can be served due to insurance regulations.
2. Some catering formats require service charge or staff fee or other possible charges. Please review proposals and invoices carefully. We can make other suggestions depending on event type.
3. We require a pre-event call to gather all details accurately and make sure everything required for the event is accounted for and discussed prior to event date.

We want to be your event partner along the way and make everyone shine!

Please call/text 305-338-2820, or email maggie@inspiredeventsmiami.com with questions.

You can also click the link below to set up a call:

<https://calendly.com/inspired-events-miami/initial-chat-lead>



BREAKFAST OPTIONS

1. Grazing Box (drop off)
2. Grazing Table (drop off OR set-up and pick-up available for additional fee)
3. Hot Breakfast (drop off OR set-up and pick-up available for additional fee)

Explore the best option for your breakfast: maggie@inspireeventsmiami.com or 305-338-2820

1. Breakfast Grazing Box

Ideal for: Light bites, working breakfast, meeting, presentation of 10 pp or more (each box serves 10), where setting aside time for eating isn't possible, but guests want something to nosh on.

These are FANTASTIC, affordable boxes perfect for an event that requires something to nibble on while things get done.

What's included?

Bamboo cocktail plates, bamboo cutlery, and cocktail paper napkins.

Menu:

Boxes:

- Brunch/breakfast: A Swiss, pepperjack, and cream cheese, sweet ham and roasted turkey, breakfast breads featuring mini bagels + mini croissants + sweet bread, jam, honey, granola, yogurt, fruit, Spanish omelet

What can be ADDED for a fee?

Beverages: (additional costs) - drop off

- includes disposable acrylic cups

Flavored water

Tropical juices

Soft drinks

Sparkling water

Coffee

Other helpful information:

These are a drop off item. A member from our delivery team will drop off at the venue specified.

A service charge does NOT apply. A delivery fee will be added.

Fees:

\$189 for 10 people min (larger boxes available at \$18.99 per additional person)

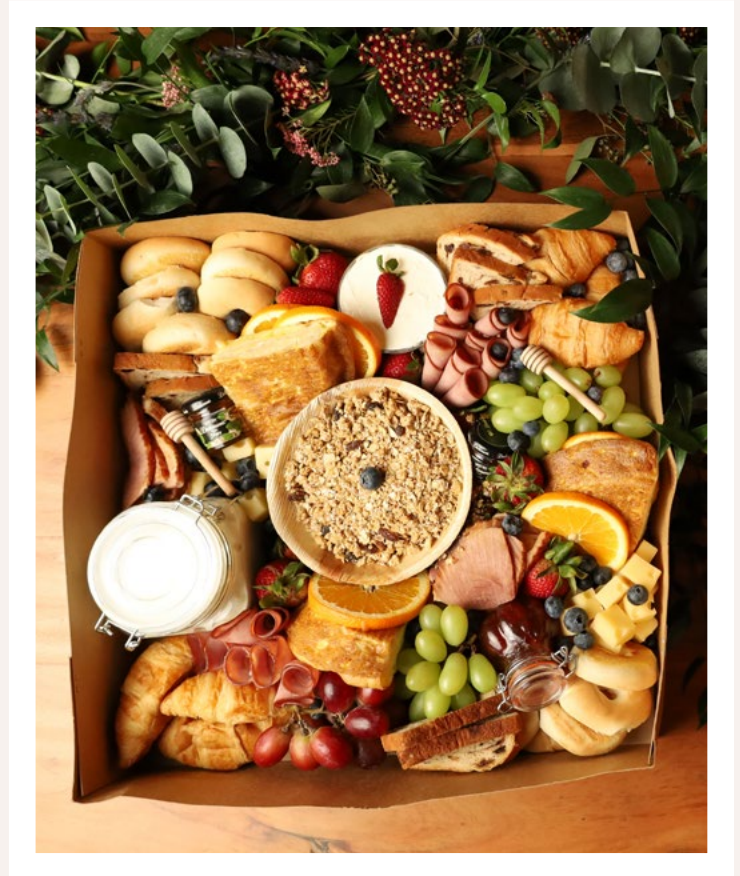
\$25 delivery fee (for up to 3 boxes)

\$4 pp flavored water, disposable cups (min 10 people)

\$4 pp OJ + Tropical Juice, disposable cold bev cups (min 10 people)

\$5 pp Coffee, sugar, cream, disposable hot bev cups (min 10 people)

\$3 pp assorted pastelitos



2. Breakfast Grazing Table

Ideal for: These are perfect for gatherings/meetings of 25 people or more. This is great for a lighter breakfast.

Menu:

Our tables offer a variety of cured meats, cheese, fruits, crudite, bread, olives, nuts (optional), and other snacks depending on the theme selected. Bamboo cocktail sized plates, bamboo cutlery, cocktail sized paper napkins are also provided.

What are the options?

Brunch Table featuring assorted cheeses, deli meat, breakfast breads featuring mini bagels & croissants, sweet bread, Spanish omelet, cream cheese, jam, honey, granola, yogurt, berries, and assorted pastelitos

What Can Be Added For A Fee?

Additional platters.

Set-up and breakdown

Display pieces (requires set-up and breakdown)

Important Details:

Grazing tables come in 2 presentation options:

1. Drop off- all items are served on bamboo disposable platters and simply dropped off. No set up nor pick up included. No additional presentation items included/provided.

2. Full Display: We use our designer wood or white modern platters, include floral decor for display, along with risers for enhanced styling.

Grazing Table Fee:

Delivery: \$50 (Includes drop off only with items on disposable bamboo platters - set up not included)

Set-up & Breakdown: \$250 (Includes risers & choice of white or wood display items)

Light Floral Decor: \$150 (Required set-up & breakdown)

Staff: \$300 (2 hours set up/2 hours event/1 hour breakdown - additional time @ \$30 per hour)



3. Hot Breakfast

Ideal for: Hot breakfast meetings

What's Included?

Disposable plates, cutlery, and napkins.

Menu:

Choose (3) of the following: scrambled eggs, pancakes, breakfast sausage, breakfast potatoes

Hot breakfast also includes:

Bagels, croissants, fresh fruits, and breakfast pastries, cream cheese, syrup (if applicable), and jam, and coffee.

What can be ADDED for a fee?

Set up, breakdown, wait staff, equipment for service + warming, white china, silverware, and glassware, and station décor.

Important Details:

Service, warming equipment, and wait staff is **STRONGLY** encouraged to maintain the quality and integrity of the food)

Hot Breakfast Fees:

\$30 pp (min 25 people)

\$4 pp flavored water, disposable cups (min 25 people)

\$4 pp OJ, tropical juice, disposable cold beverage cups (min 25 people)

Delivery/Drop off only: \$50 + \$20 for take out containers

Add disposable chaffing dishes, disposable serving spoons, & sternos (does not include set up) \$100

Set-up + disposable chaffing dishes, sternos, disposable serving spoons \$200

Set-up & breakdown with classic chaffing dishes & sternos \$250

Staff: \$300 (1:25 guests)

Place settings: White china buffet plates, utensils, cloth napkin, water goblet \$5 pp
(Drop off & pick up \$50)





LUNCH OPTIONS

1. Grazing Box (drop off)
2. Grazing Table (drop off OR set-up & breakdown for additional fee)
3. Hot Lunch (drop off OR set-up & breakdown for additional fee)

Explore the best option for your lunch: maggie@inspireeventsmiami.com or 305-338-2820

1. Lunch Grazing Box Individual or Group

Ideal for: Working lunch meeting featuring individual boxes time.

These are FANTASTIC, affordable boxes perfect for an event that requires something to nibble on while things get done.

What's included?

Each box includes bamboo cutlery and cocktail paper napkins.

What are the options?

Boxes (Individual or 10 pp each):

Choice of (1) sandwich per box:

Turkey & Swiss with mustard and mayonnaise on Baguette

Honey ham & Brie cheese with strawberry jam on Croissant

Tuna Fish with lettuce & tomato on Brioche

Hummus & Veggie on Pita

Above Include:

Ind Bag of chips

Ind Cookie

Ind portion of macaroni salad

Ind bottle still water

What can be ADDED for a fee?

Beverages: (additional costs) - drop off

-includes disposable acrylic cups

Flavored water

Tropical juices

Soft drinks (PEPSI products)

Coffee

Important Details:

These are a drop off item. A member from our delivery team will drop off at the venue specified. A service charge does NOT apply.

Fees:

\$20 per box (min 20 ind boxes) / min 10 per variety of sandwich

\$199 (1) box of 10

\$25 delivery fee per 25 individual boxes/up to 3 large boxes (10 pp each)

\$4 pp flavored water, disposable cups (min 25 people)

\$4 pp OJ + Tropical Juice, disposable cold bev cups (min 25 people)

\$5 pp Coffee, sugar, cream, disposable hot bev cups (min 25 people)

\$3 for pastelito (mini size)



2. Cold Food Display

Ideal for: These are perfect for gatherings/meetings of 25 people or more.

What's Included?

Disposable plates, bamboo cutlery, cocktail sized paper napkins are also provided.

What are the options?

Sandwiches include Turkey & Swiss on Baguette, Honey ham & Brie cheese with strawberry jam on Croissant, Tuna Fish on Brioche, Hummus & Veggie on Pita, Roast beef + provolone on baguette, chicken salad on white bread
Lettuce, Tomato, Mustard & Mayonnaise on the side.
Macaroni + Potato Salad, Assorted chips, assorted bite sized desserts: brownies, eclairs, crème puffs, cookies

What Can Be Added For A Fee?

We can enhance the table with platters of additional items (platter menu available at menu section of guide) (for a fee) and/or ADD a beer and wine bar, or full open bar to a grazing table for a great affordable guest experience. Other beverage items can be added too.

Important Details:

2 presentation options:

1. Drop off- all items are served on bamboo disposable platters and simply dropped off. No set up nor pick up included. No additional presentation items included/provided. No set up or breakdown included

2. Full service- we use our designer wood or white modern platters, include floral decor for display, along with risers for enhanced styling.

Lunch Cold Food Fees:

\$30 pp min 25 people

\$4 pp flavored water, disposable cups (min 25 people)

\$4 pp OJ, tropical juice, disposable cold beverage cups (min 25 people)

\$4 pp Pepsi, Diet Pepsi, 7-up

\$5 pp regular & decaf coffee, sugar, cream, disposable hot beverage cups (min 25 people)

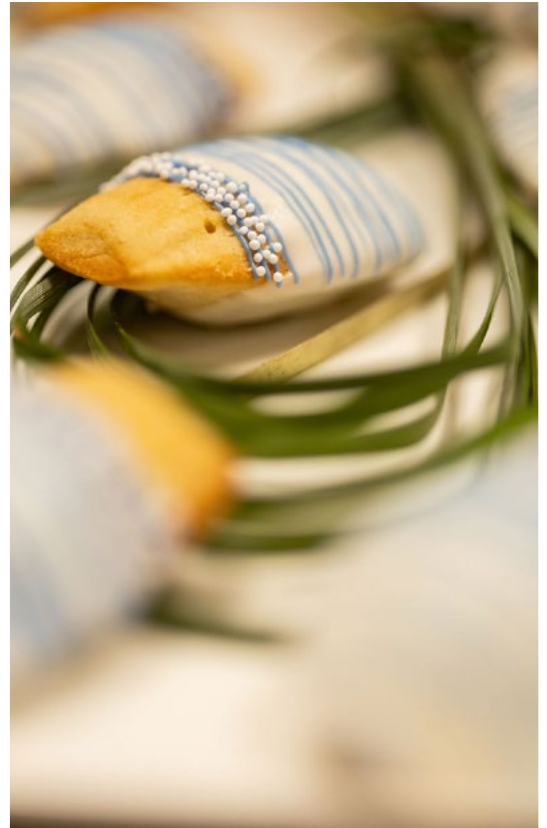
\$15-\$30 pp open bar options available (Inspired Events bartender required for service)

Delivery: \$50 (includes drop off only with items on disposable bamboo platters)

Set-up & breakdown: \$250 (includes risers & choice of white or wood display items)

Light floral decor: \$150 (required set-up and breakdown)

Staff: \$300 (2 hours set-up/2 hours event/1 hour breakdown - additional time @ \$30 per hour)



3. Hot Lunch

What are they great for?:

Our hot food displays are perfect when you need to feed your crowd something heartier.

What's included?:

We INCLUDE disposable plates, cutlery, and napkins. Assorted mini brownies, cookies, and creme puffs

What are the options?

Hot Meal Options:*

1. Our famous Short Rib Lasagna, garlic bread, and grated Parmesan cheese and mixed salad
2. Paella (we also include a small portion of vegetable rice for non-seafood eaters) sliced baguette bread, and sweet plantains
3. Chicken stroganoff & soy ginger glazed salmon, rice pilaf with dried cranberries, Tropical green salad: mixed greens, feta cheese, dried cranberries, slivered almonds. Mandarin oranges, mango vinaigrette

*other options available this is a sample menu.

What can be added for a fee?

White China, silverware, glassware, linens, heating equipment, serving equipment, servers. Additional food items. More menu options in menu section of guide. Beverage service can also be added.

Important Details:

All of the above are based on drop off only- Adding heating equipment is **STRONGLY** encouraged. Set up, warming/serving equipment, serving, and breakdown, designer platters and display equipment, floral decor are all available for a fee.

Hot Lunch Fees:

\$35 pp (min 25 people)

\$4 pp flavored water, disposable cups (min 25 people)

\$4 pp OJ, tropical juice, disposable cold beverage cups (min 25 people)

\$5 pp regular & decaf coffee, sugar, cream, disposable hot beverage cups (min 25 people)

\$15-\$30 pp open bar options (requires Inspired Events bartender)

Delivery/drop off only: \$50 + \$20 for take out containers

Add disposable chaffing dishes, disposable serving spoons, & sternos (does not include set up) \$100

Set-up + disposable chaffing dishes, sternos, disposable serving spoons \$200

Set-up & breakdown with classic chaffing dishes & sternos \$250

Staff: \$300 (1:25 guests)

Place settings: White china buffet plate, utensils, cloth napkin, water goblet \$5 pp

(Drop off & pick up \$50)





NETWORKING, GRADUATIONS, AWARD CEREMONIES AND OTHER EVENTS

1. Grazing Box (drop off)
2. Grazing Table (drop off OR set-up and breakdown)
3. Butler Pass Hors D'oeuvres (drop off OR set-up and pick-up available for additional fee)

1. Grazing Box

What are they great for? Light bites, working meetings, presentation of 10 pp or more (each box serves 10), where setting aside time for eating isn't possible, but guests want something to nosh on. These are FANTASTIC, affordable boxes perfect for an event that requires something to nibble on while things get done.

What's included?

Boxes are available for (10) pp each, and come with bamboo cocktail plates, bamboo cutlery, and cocktail paper napkins.

What are the options?

Boxes:

SPANISH TABLA: Assorted Spanish cured meats, cheese, olives, nuts, honey, olive oil, tomato spread, crackers, Tortilla Espanola, crudite and grapes

Salumi & Formaggio: Assorted Italian cured meats, cheese, olives, nuts, honey, olive oil, antipasti, hummus, sliced baguette, bruschetta, frittata

SnackTime: Assorted deli meats & cheeses, olives, nuts, honey, brie, hummus, ranch dip, crudite, assorted chips

Vegan: Assorted crudite, assorted dips, assorted fruits

What can be ADDED for a fee?

Beverages: (additional costs) - drop off

-includes disposable acrylic cups

Flavored water

Tropical juices

Soft drinks

Sparkling water

Important Details:

These are a drop off item. A member from our delivery team will drop off at the venue specified. A service charge does NOT apply. A delivery fee will be added for every (3) boxes.

Fees:

\$199 for 10 people (larger boxes available at \$19.99 per additional person)

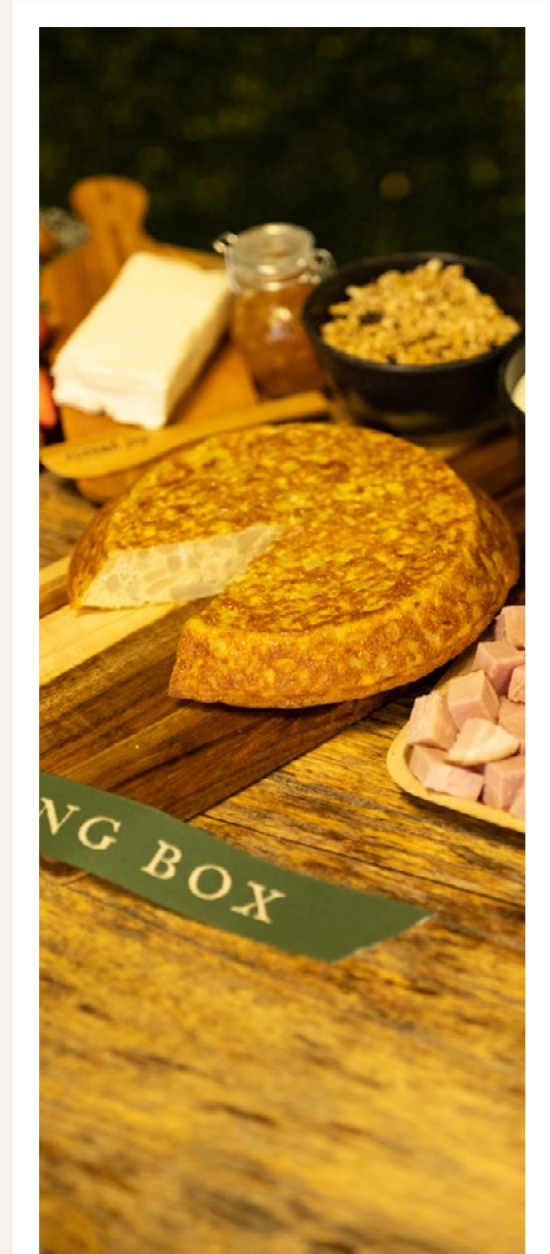
\$25 delivery fee (for up to 3 boxes)

\$4 pp flavored water, disposable cups (min 10 people)

\$4 pp OJ + Tropical Juice, disposable cold bev cups (min 10 people)

\$5 pp Coffee, sugar, cream, disposable hot bev cups (min 10 people)

\$3 pp assorted pastelitos



2. Grazing Tables

What are they great for?

These are perfect for gatherings/meetings of 25 people or more. This is great for a 1-3 hour networking reception.

What's Included?

Our tables offer a variety of cured meats, cheese, fruits, crudite, bread, olives, nuts (optional), and other snacks depending on the theme selected. Bamboo cocktail sized plates, bamboo cutlery, cocktail sized paper napkins are also provided.

Menu:

Spanish Tabla

Formaggio + Salumi

Snack Time

What Can Be Added For A Fee?

Platters of additional items (platter menu available at menu section of guide) (for a fee) and/or ADD a beer and wine bar, or full open bar to a grazing table for a great affordable guest experience. Other beverage items can be added too.

Important Details:

(2) presentation options:

1. Drop off- all items are served on bamboo disposable platters and simply dropped off. No set up nor pick up included. No additional presentation items included/provided.

2. Full service- we use our designer wood or white modern platters, include floral decor for display, along with risers for enhanced styling.

Fees:

\$25 pp min 25 pp

\$4 pp flavored water, disposable cups (min 25 people)

\$4 pp OJ + Tropical Juice, disposable cold bev cups (min 25 people)

\$5 pp Coffee, sugar, cream, disposable hot bev cups (min 10 people)

\$15-\$30 pp: open bar options to discuss during our call

Grazing Table Fees:

Delivery: \$50 (includes drop off only with items on disposable bamboo platters)

Set-up & breakdown: \$250 (includes set-up & breakdown, and risers & choice of white or wood display items)

Light floral decor: \$150 (required set-up & breakdown)

Staff: \$300 (2 hours set-up/2 hours event/1 hour breakdown - additional time @ \$30 per hour)





3. Butlers Passed Hors D'Oeuvres

What's Included?

A variety of Butler passed hors d'oeuvres

5 recommended for 1 hour event

7 recommended for 2 hour event

10 recommended for 3 hour event

Wait staff for passing and clearing during the event. Culinary team for plating hors d'oeuvres and ensuring prime quality of food. Set up and breakdown is included.

What are the options?

We have an extensive list of options. We are happy to create a menu customized to your event based on time of day, number of guests, and length of event. Check options available at the menu section of the guide.

What can be added for a fee?

Beverage/ open bar packages are a great enhancement for this type of celebration. See our menu section in guide for beverage/ open bar options.

Other helpful information:

Due to the serving style of this type of event an equipment fee and a staff ratio of 1 per 30 guests for wait staff and 1 per 50 guest bartender ratio is required. A min of 2 kitchen staff is also required. These fees will be ADDED to the food cost and the beverage cost (if applicable). Our team arrives 2-3 hours prior to start of event and takes about an hour for pick up. This time is not billed extra to you. The time billed to you is based on event hours.

We can chat to learn more details on what type of event you're hosting and make sure you're covered with everything you need.

Fees (min 25 guests):

For 1 hour: \$25 pp

For 2 hours: \$35 pp

For 3 hours: \$50 pp

plus 20% service fee

Staff:

\$200 per waiter (min 2 for up to 50 guests)

\$250 per bartender (min 1 for up to 50 guests)

\$200 per kitchen staff (min 2 for up to 50 guests)

plus 20% service fee

Equipment & Serving items: \$150

Open Bar Options: for 2 hours includes ice (requires Inspired Events Bartender 1:50 guests)
\$12 soft drinks, water, sparkling water, ice, & juice & disposable cups
additional hour \$4 pp

\$15 pp Mimosa station: OJ & Mango juice, champagne, fruit garnish

\$18 soft drinks, water, sparkling water, ice, juice beer & wine includes glassware
additional hour \$6 pp

\$25 house brands liquor, soft drinks, water, sparkling water, juice glassware
additional hour \$8 pp

\$30 premium brands liquor, soft drinks, water, sparkling water juice, glassware
additional hour \$10 pp



GRAZING BOX MENU

Brunch Box



Includes:

Tortilla española
Asst of 3 cheeses
Asst of 3 deli meats
Yogurt
Granola
Fruit
Honey
Mini bagels
Mini croissants
Sweet breakfast bread
Jam

Serviceware:
Bamboo 6" plates
Bamboo Forks & Knives
Cocktail Napkins

Spanish Box



Includes:

3 Spanish cheeses
2 Spanish deli meats
Olives
Nuts
Bread
Olive oil
Tortilla española de papa
Asst fruits
Asst vegetables
Tomato spread

Serviceware:

Bamboo 6" plates
Bamboo Forks & Knives
Cocktail Napkins

Italian Box



Includes:

3 Italian cheeses
3 Italian deli meats
Antipasto
Olives
Focaccia bread
Olive oil
Fritata

Serviceware:

Bamboo 6" plates
Bamboo Forks & Knives
Cocktail Napkins

GRAZING TABLE MENU

Grazing Table

SPANISH THEME:

3 SPANISH CHEESES
2 SPANISH CHARCUTERIE MEATS
OLIVES
ASST NUTS
EVOO
TORTILLA ESPANOLA
ASST FRUITS
ASST CRUDITE
SLICED BAGUETTES
ASST CRACKERS
TUMACA (TOMATO SPREAD)
HUMMUS

ITALIAN THEME:

3 ITALIAN CHEESES
3 ITALIAN CHARCUTERIE MEATS
ASST ANTIPASTO
OLIVES
NUTS
SLICED CIABATTA
ASST FRUITS
ASST CRUDITE
EVOO
FRITATTA
BRUSCHETTA
HUMMUS

ANYTIME THEME:

ASST OF 2 CHEESES
WHEEL OF BRIE CHEESE
ASST OF 3 DELI MEATS
ASST DIPS (RANCH, HUMMUS)
ASST. CRUDITE: CHERRY TOMATOES,
CARROTS, BROCCOLI (BASED ON AVAILABILITY)
ASST. FRUITS: GRAPES, ORANGES,
STRAWBERRIES (BASED ON AVAILABILITY)
SLICED BAGUETTE
ASST. CRACKERS
OLIVES
ASST. NUTS
HONEY
ASST. JAMS

*ADD \$150 FOR GREENERY + SIMPLE FLORALS

* 20% SERVICE CHARGE + 7% TAX APPLIES TO ALL FEES ABOVE



Grazing Table

BRUNCH THEME:

TORTILLA ESPANOLA
3 ASST CHEESES
3 ASST DELI MEATS
YOGURT
GRANOLA
ASST FRUITS
HONEY
MINI BAGELS
MINI CROISSANTS
BREAKFAST SWEET BREAD
ASST JAM

ALL TABLES INCLUDE:

DISPOSABLE BAMBOO COCKTAIL
SIZED PLATES
COCKTAIL SIZED NAPKINS IN CHOICE
OF COLOR
ALL DISPOSABLE UTENSILS FOR
SERVING



Elevated Bites

ALL BITES ARE \$5 PER PIECE - MIN 24 PIECES PER ORDER - AVAILABLE ONLY AS AN ADD ON TO A GRAZING TABLE OR GRAZING BOX

ELEVATE YOUR GRAZING EXPERIENCE!

MINIMUM 24 PIECES PER ORDER

add any of our bites to your grazing table display, or to your grazing box orders.

*only available with a box or table order

LOBSTER ROLLS

EGG SALAD PHYLO CUPS \$3 PER PIECE

CHICKEN SALAD PHYLO CUPS

MAHI CEVICHE SPOONS
W. CANCHA + YAMS

BLT STACKS

MOZARELLA + CHERRY TOMATO
SKEWERS

BLUEBERRY HONEY GOAT CHEESE
CROSTINIS

RICOTTA + STRAWBERRY JAM
CROSTINI

AVO TOAST

MINI SHREDDED PORK TACOS

SHRIMP COCKTAIL SHOOTERS

ASSORTED SUSHI ROLLS

STREET CORN SALSA SHOOTERS

DESSERTS:

DESSERT SHOOTERS

MINI ASST DESSERTS

COOKIES



Displays

A DISPLAY CAN BE ADDED TO YOUR GRAZING DISPLAY - ASK FOR PRICING

COLD SALAD DISPLAY: PER DISPLAY (6-8 GUESTS)

PAD THAI NOODLE SALAD
PASTA, SALAMI + VEGETABLE SALAD
KALE, SWEET POTATO + COUSCOUS
SALAD

GOAT CHEESE LOG DISPLAY: PER LOG (3-5 GUESTS)

PISTACHIOS, FIG JAM, CRACKERS

OLIVE+ANTIPASTI DISPLAY: PER TRAY (6-8 GUESTS)

GREEN PIMENTO STUFFED OLIVES
KALAMATA OLIVES
STUFFED BLUE CHEESE OLIVES
ASST ANTIPASTI

HUMMUS BAR: PER TRAY (8-10 GUESTS)

A DISPLAY OF 3 DIFFERENT HUMMUS
PITA CHIPS
BABY CARROTS
SLICED CUCUMBERS

OLIVE OIL TASTING: PER DISPLAY (8-10 GUESTS)

A DISPLAY OF 3 OLIVE OIL VARIETIES
ASST OF 2 VINEGARS
CUBED BAGUETTE
ASST HERBS + SALTS

*ADD \$100 FOR GREENERY + SIMPLE FLORALS

* 20% SERVICE CHARGE + 7%TAX APPLIES TO ALL FEES ABOVE



HORS D 'OEUVRES MENU

Hors D 'Oeuvres

SEAFOOD OPTIONS

SHRIMP COCKTAIL SHOOTER

Chilled medium shrimp served in a shooter glass, on a bed of homemade tomato based -horseradish spicy sauce sprinkled with paprika and garnished with a fresh lemon wedge

ISLAND SHRIMP

Lightly coated in a panko-coconut flake batter, medium sized shrimp are fried until golden brown and crispy. Served with an Island rum glaze made of coconut cream and rum.

SHRIMP & GRITS

Traditional low country dish of creamy, buttery grits layered with a flavorful shrimp-n-spice stew. Garnished with corn bread crumbs. Bring a bit of Southern cuisine to your celebration! Served in personal sized pots

SHRIMP, MIXED SEAFOOD, OR FISH CEVICHE SPOONS

Latin-American favorite of cured, fresh shrimp, mixed seafood or mahi, marinated in citrus juice and spices. Served chilled and garnished with cancha fried corn kernels, and yams

GRILLED SHRIMP SKEWER

Butter + herb dipped shrimp skewered and served with aioli dipping sauce

TOSTONE TOPPED WITH SHRIMP CREOLE

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

CONCH FRITTER

Fresh Bahamian conch mixed with flavorful spices to create a creamy batter deep fried to a crispy perfection. Served with homemade tomato-based spicy sauce OR chutney dipping sauce

AHI TUNA

Aloha! Sliced, fresh ahi tuna served on a crispy wonton chip and garnished with spicy mayonnaise

SMOKED SALMON CUPS

Crispy phyllo cup, filled with fresh smoked salmon herbed creamy cheese, garnished with capers

COCKTAIL SIZED CRAB CAKES

From the northeast shores, our Maryland crab cakes are a crowd favorite! Rich in crab meat, lightly battered and flash fried for a crispy coating, served With aioli mayonnaise sauce, spicy creole sauce, or sweet chili sauce

SHRIMP PO'BOY

From the bayou! Crispy, seasoned popcorn shrimp shredded lettuce, sliced tomatoes, and remoulade sauce all layered on a buttery brioche bun



Hors D 'Oeuvres

VEGETARIAN OPTIONS

HUMMUS & PITA CHIP

Creamy blend of chickpeas, tahini and evoo served on a crispy pita chip, lightly dusted with paprika

MOZZARELLA & CHERRY TOMATO SKEWER

Fresh mozzarella spheres skewered with juicy cherry tomatoes, drizzled with blend of evoo, balsamic vinegar, and our very own grown fresh basil

GAZPACHO SHOTS

Freshly blended vegetables, seasonings and spices served chilled in a shooter sized glass, garnished with a crispy crouton

SPANISH TORTILLA SQUARES

Diced potatoes and onions mixed with farm fresh eggs, cooked with evoo, moist center, crispy top, garnished with freshly made aioli

BUTTERNUT SQUASH SOUP SHOTS

Diced butternut squash stewed in vegetable stock, white wine, nutmeg, and our own freshly grown thyme, blended until creamy, served in tea cup. Paired with smoked Gouda and green apple, grilled cheese square

AVOCADO TOAST

Smashed avocado seasoned with sea salt and pepper, spread on a French bread wheel, topped with freshly diced, cherry tomatoes crumbled queso blanco, drizzled with evoo, a squeeze of lime and chopped cilantro from our garden

SPANISH BRUSCHETTA

Toasted baguette topped with freshly grated tomatoes, drizzled with evoo, balsamic vinegar, sea salt, freshly ground pepper and dusted with oregano flakes

BLUEBERRY-GOAT CHEESE DELIGHT

Juicy organic blueberries and crunchy pecans, top a crispy crostini with honey-whipped ricotta spread and blueberry compote, drizzled with locally sourced honey

FETA & WATERMELON SQUARES

Greek feta and juicy watermelon skewered, drizzled with balsamic vinegar and fresh mint from our herb garden

RASPBERRY-BRIE TARTS

Crispy phyllo shells filled with cream brie, drizzled with sweet raspberry-balsamic vinegar sauce and garnished with a fresh raspberry



Hors D 'Oeuvres

POULTRY OPTIONS

JERK CHICKEN TOSTONES

Crispy green plantain tostones topped with shredded, slowly roasted chicken seasoned with jerk spices and topped with flavorful, sweet and spicy mango chutney

CHICKEN & WAFFLES

Another southern favorite! Juicy white breast chicken lightly battered in a mixture of buttermilk + beer. Deep fried until crispy. Served on top of our homemade waffle square and drizzled with our specially blended maple-bourbon syrup. Very popular as a late night snack!

CHICKEN & RICE

Arroz con pollo martini! Yellow, flavorful, moist rice mixed with roasted chicken served in a mini martini cup and garnished with a crispy green plantain chip

BBQ CHICKEN SQUARES

Homemade, delicious cornbread sliced in half and topped with shredded BBQ chicken

CHICKEN TURNOVERS

Chicken and small potato stew filled dough pockets, baked and served with homemade chimichurri (olive oil, chopped parsley, vinegar, red pepper flakes)

CHICKEN FRICASÉ

A tomato based stew of seasoned chicken, potatoes, herbs and spices served on top of creamy, mashed malanga (root vegetable)

ROTISSERIE CHICKEN, CORN & BLACK BEAN SALSA CUPS

Rotisserie, shredded chicken seasoned with tajin and other spices mixed with roasted corn kernels, black beans, freshly diced tomatoes, sea salt, ground peppers, chopped cilantro, and a squeeze of lime. Served in a crispy corn chip and topped with crumbled queso blanco

BAO BUNS

Soft bao buns, steamed to perfection filled with hoisin chicken, and chopped scallions

CHICKEN SALAD CUPS

Homemade rotisserie chicken salad mixed with chopped pecans and diced apples served in crispy phyllo cup and garnished with fresh rosemary grown in our garden



Hors D 'Oeuvres

BEEF, PORK & OTHER OPTIONS

BEEF SLIDERS

Freshly ground Angus beef, seasoned with salt and pepper molded into a small patty. Grilled and served in a potato roll. Topped with cheddar cheese, and garnished with ketchup and pickles.

CUBAN SLIDERS

Freshly ground Angus beef blended with ground cantimpalo chorizo molded into a small patty. Grilled and served on a potato roll. Topped with diced onions, picnic potatoes and ketchup.

BEEF TURNOVERS

Sofrito seasoned ground beef filled pastry pockets served with spicy dipping sauce

MEATBALL & RICOTTA SPOON

Homemade from freshly ground Angus beef and ground pork, seasoned and cooked in homemade marinara sauce. Served on a bed of ricotta cheese and garnished with fresh basil from our garden

MASH POTATO & GROUND BEEF MARTINI

Creamy mashed potatoes topped with picadillo (Angus ground beef with Latin seasoning) garnished with cheddar cheese served in a mini martini cup

PORK DUMPLINGS

Seasoned, ground pork stuffed dumplings steamed or pan fried. Dumpling dipping sauce

HAM & GUAVA FRITTERS

Chopped ground ham seasoned, rolled, and lightly battered. Deep fried and topped with guava jam

MASH YUCA & SHREDDED PORK MARTINI

Creamy mashed yucca topped with mojo roasted and shredded pork leg garnished with fresh cilantro from our garden

BITE SIZED PAN CON LECHON

24 hour citrus marinated pork butt, roasted and shredded served inside a buttery brioche bun and topped with diced onions

PLUM-PORK BAO BUNS

Soft and moist steamed bao buns filled with slow roasted pork shoulder mixed with plum sauce

MINI AREPA

Cocktail size "arepa" filled with 24 hour citrus marinated pork butt, roasted and shredded

CURRY OXTAIL CUPS

Crispy phyllo cup filled with Caribbean style curried oxtail stew and garnished with mango sweet-spicy jerk chutney



SALAD MENU

Salads

SALAD

MEDITERRANEAN BLEND

Organic greens, juicy cherry tomatoes, crumbled Greek feta, sliced fresh cucumbers and red onions tossed in a homemade balsamic vinaigrette served in an edible bowl

HOUSE

Crispy iceberg lettuce, sliced vine tomatoes, shredded carrots, served in an edible bowl and tossed with your choice of homemade dressing, bleu cheese, ranch, Italian, or balsamic vinaigrette

CAPRESSE

Arugula greens, juicy cherry tomatoes, creamy mozzarella cheese lightly drizzled with balsamic vinegar, evoo and chopped fresh basil from our garden, served stacked

CESAR

Romaine greens, parmesan cheese crisps, tossed with creamy homemade Caesar dressing, bacon bits

TROPICAL DELIGHT

Organic greens, juicy and sweet mandarin slices, slivered almonds, dried cranberries, crumbled Greek feta, tossed in a homemade mango vinaigrette

FRENCH FUSION

Organic greens, candied chopped pecans, dried cranberries, crumbled bleu cheese tossed in a champagne-strawberry dressing served in an edible bowl

all salads can be served with homemade French bread croutons or in an edible tortilla bowl - please let us know which you prefer!



ENTREE OPTIONS

Entrees

POULTRY

CHICKEN

Skinless, boneless chicken breast, seasoned and marinated then grilled served with your choice of sauce OR bone in chicken thighs seasoned and 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 and combines the richness of the Marsala wine with the smoothness of a flour based rue. Sliced, sautéed mushrooms are added for texture and flavor. Perfect for pork, beef, or chicken

PICATTA

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

HOUSE SAUCE

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

MAYO-CILANTRO CREAM

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

MANGO – RED PEPPER RELISH

Chopped fresh mango, mixed with red onions, red pepper and 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 and tart homemade raspberry sauce combined with ground Chipotle for a sweet-spicy blend. Ideal for chicken or beef

AVOCADO AIOLI

Creamy avocado mixed with mayonnaise, fresh lime juice and 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 and ground pepper. Perfect for skirt steak or chicken

JERK

Caribbean seasoning blend combined with freshly squeezed sour orange, lime and 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



Entrees

BEEF & PORK

FILET OF BEEF (M/P)

Tender filet seared & grilled cooked to medium temperature

SKIRT STEAK (M/P)

Grilled cooked to medium temperature

ROAST BEEF (M/P)

Seasoned & oven roasted

BONE IN PORK CHOP (M/P)

Seasoned & oven roasted

PORK CHOP (M/P)

Skinless, boneless

ROASTED PORK SHOULDER (M/P)

Slow roasted, marinated

BRAISED SHORT RIB (M/P)

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 and combines the richness of the Marsala wine with the smoothness of a flour based rue. Sliced, sautéed mushrooms are added for texture and flavor. Perfect for pork, beef, or chicken

HOUSE SAUCE

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

MAYO-CILANTRO CREAM

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

RASPBERRY- Chipotle

Sweet and 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 and 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 note all beef is served to med temp



Entrees

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 and butter are combined with white wine & capers. Ideal over chicken or fish

MAYO-CILANTRO CREAM

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

MANGO – RED PEPPER RELISH

Chopped fresh mango, mixed with red onions, red pepper and 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 AIOLI

Creamy avocado mixed with mayonnaise, fresh lime juice and 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 and ground pepper. Perfect for skirt steak or chicken

JERK

Caribbean seasoning blend combined with freshly squeezed sour orange, lime and 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



Entrees

VEGETARIAN & VEGAN

VEGETARIAN

CURRIED VEGETABLE STEW

Served on a bed of coconut rice, topped with sweet and spicy mango chutney

MEATLESS BOLOGNESE

Served on top of zucchini noodles garnished with shaved parmesan

CHEESE STUFFED TORTELLINI

Tossed with asparagus tops, evoo, sea salt, red pepper flakes and shaved parmesan

TRUFFLE-MUSHROOM RISOTTO

Served with shaved parmesan

VEGAN

PINEAPPLE-VEGETABLE CAULIFLOWER FRIED RICE

Served with curried tofu, topped with sweet and spicy mango chutney (Available with GF soy sauce)

MEATLESS BOLOGNESE

Served on top of zucchini noodles

CITRUS-MOJO MARINATED JACKFRUIT

Shredded and served on a bed of cauliflower-cilantro rice accompanied with sweet plantains

SPICY LENTIL, TOFU, AND SWEET POTATO STEW

Served on top of coconut cream jasmine rice



SIDE OPTIONS

Sides

RICE

RICE PILAF

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

YELLOW VEGETABLE RICE

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

BASMATI OR JASMINE RICE

Choice of aromatic, fragrant grain rice made with sea salt and evoo

THAI PINEAPPLE RICE

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

CAULIFLOWER – CILANTRO RICE

Choice of cauliflower or jasmine rice tossed with olive oil, cilantro, sea salt & topped with freshly squeezed lime juice

ARROZ CAMPESINO

Saffron infused rice with ham, vegetables, and sausage

JAMBALAYA

Cajun spices, andouille sausage and long grain rice

RISOTTO

Arborio rice blended with parmesan cheese, white wine, herbs and lots of creamy butter

COCONUT RICE

Cooked jasmine or long grain rice with coconut milk, coconut cream, and spices



Sides

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

*Make them loaded with bacon, sour cream, cheddar cheese, + chives

GREEN PLANTAIN MASH

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

YUCA MASH

Root vegetable seasoned and mashed topped with homemade mojo and onions

MALANGA MASH

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

CAULIFLOWER MASH

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

JAPANESE BONIATO

Roasted white “sweet” potato mash mixed with heavy cream, butter +sea salt

CARROT MASH

Oven roasted carrots, blended with maple syrup, heavy cream, a bit of bourbon, and nutmeg

TRUFFLE MASHED POTATO

Boiled potatoes- peel in, mixed with heavy cream, seasoned with sea salt, a dash of pepper and drizzled with truffle oil



Sides

VEGETABLES

ASPARAGUS

Grilled or Steamed drizzled with evoo, sea salt and pepper OR hollandaise sauce

GRILLED ZUCCHINI & SQUASH BLEND

Sliced locally sourced zucchini and squash, grilled, and drizzled with evoo, sea salt and pepper

ROASTED POTATOES

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

SAUTÉED SPINACH

Fresh spinach sautéed in evoo, with minced garlic and crispy bacon bits

SAUTÉED 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 aioli, a fresh squeeze of lime, and garnished with cilantro

CORN SALSA

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

GREEN BEAN-BACON STIR FRY

Green beans sautéed with crispy bacon

BAKED SWEET PLANTAINS

Baked sweet plantains served with crema drizzle



BEVERAGE OPTIONS

Beverages

WATER + LEMONADE STATION

SOFT DRINKS: PEPSI PRODUCTS

BEER, WINE + SOFT DRINKS:

RED & WHITE WINE

DOMESTIC BEER :

CHOOSE 1 (MILLER, MILLER LIGHT, OR

BUD, BUD LIGHT),

PEPSI PRODUCTS

SPARKLING WATER

*ADDITIONAL HOUR \$4PP

MIMOSA BAR:

HOUSE CHAMPAGNE

OJ, PEACH NECTAR

GUAVA JUICE

MANGO JUICE (BASED ON
AVAILABILITY)

COKE

DIET COKE

SPRITE

SPARKLING WATER



Beverages

HOUSE BAR:

RED LABEL SCOTCH
PINNACLE VODKA
BACARDI LIGHT & DARK RUM
BARTENDER'S CHOICE GIN
BARTENDER'S CHOICE WHISKEY
HOUSE RED & WHITE WINE
DOMESTIC REGULAR AND LIGHT BEER
SOFT DRINKS + TONIC
CLUB SODA, OJ + CRANBERRY JUICE
LEMONS
LIMES
OLIVES
CHERRIES
*ADDITIONAL HOUR \$4PP

PREMIUM BAR:

BLACK LABEL SCOTCH
TITO'S VODKA
BACARDI LIGHT & DARK RUM
BOMBAY SAPPHIRE GIN
JACK DANIEL'S WHISKEY
HOUSE RED & WHITE WINE
SOFT DRINKS (PEPSI PRODUCTS)
DOMESTIC REGULAR & LIGHT BEER
LEMONS
LIMES
OLIVES
CHERRIES
*ADDITIONAL HOUR: \$6PP

AMERICAN COFFEE BAR:

REGULAR COFFEE & DECAF COFFEE
HOT WATER
ASST TEAS
ASST SWEETENERS, CREAM
DISPOSABLE COFFEE CUPS



RENTAL ITEM OPTIONS

Rental Items

AVAILABLE ONLY AS PART OF A FOOD ORDER

RENTAL MENU

6FT TABLES WITH BLACK SPANDEX

OTHER SPANDEX OPTIONS START \$50
PER LINEN

POLY LINENS START \$15 PER LINEN

POLY NAPKINS START \$1 PER ITEM

WHITE CHINA PLATES (DINNER SIZE)
\$.65 PER ITEM

SMALL CHINA PLATES
\$.55 PER ITEM

SILVERWARE
\$.35 EACH PIECE

TABLES (ROUNDS)
\$12.00 EACH

COCKTAIL HEIGHT TABLES
\$15 EACH (INCLUDES SET UP)

