

FIRE + WATER

By *Chef Minah*

WHERE FLAVORS IGNITE AND FLOW

COMFORT + LUXURY CATERING

Buffet + Family Style Service | Starting at \$85 per guest | 30 guest minimum

BUFFET + FAMILY STYLE CATERING

Buffet and family style are priced the same. Family style is served on large platters for the table.

Includes bread basket selection. Chef recommended finishes are listed for each protein. Additional premium upgrades available.

Proteins Choose two.

Jerk Buttermilk Fried Chicken | GF

Marinated in our signature jerk buttermilk marinade, fried golden

Mesquite Grilled Chicken Quarters | GF

Chef recommended finish: island jerk glaze or garlic thyme butter.

Herb Grilled Chicken Breast | GF

Chef recommended finish: citrus herb butter or hot honey glaze.

Citrus Glazed Salmon | GF

Chef recommended finish: citrus glaze with herb oil + charred lemon.

Charred Shrimp | GF

Chef recommended finish: mojo butter + fresh herbs.

Herb Roasted Pork Loin | GF

Chef recommended finish: roasted pineapple compote + pan jus.

Portobello Mushroom Steak | VG | GF

Chef recommended finish: sofrito herb oil + pickled elements.

Charred Cauliflower Steak | VG | GF

Chef recommended finish: citrus herb oil + smoky crema.

GF | V | VG

Stuffed Roasted Eggplant Boat | VG | GF

Chef recommended finish: herb vegetable rice + quinoa filling with bright herb oil.

Premium Upgrades

Braised Oxtail

Slow braised and finished with a rich pan sauce. Served over rice + peas or red pepper cream pasta.

Smoked Turkey Legs | GF

Whole turkey legs finished with your choice of glaze. Stuffing options listed below.

Choose 1 Finish: Island jerk glaze, Citrus herb butter, Hot honey glaze, House barbecue. Garlic thyme butter, Pineapple pepper glaze

Turkey Leg Stuffing Options | GF

Standard stuffing included: dirty rice
Add seafood stuffing (shrimp, crab)

Whole Butterflied Fried Cod

Golden fried, chef battered. Served family style as a shareable centerpiece.

Starches Choose two.

Dirty Rice | V | GF

Savory soul classic.

Sweet Potato + Plantain Mash | VG | GF

Creamy whipped sweet potato + ripe plantain mash.

Rice + Beans | VG | GF

Classic + comforting with Caribbean seasoning.

Coconut Rice | VG | GF

Fragrant coconut rice with herb finish.

Five Cheese Mac | V

Creamy five cheese mac with a charred top.

Roasted Garlic Herb Potatoes | VG | GF

Garlic herb roasted potatoes with citrus zest and herbs.

Roasted Red Pepper Cream Pasta | V

Creamy red pepper pasta with herb finish.

Chef Seasonal Fresh Pasta | V

Light, seasonal pasta with olive oil, garlic + market vegetables.

Add-on to pasta. Priced per guest.

Oxtail | Chicken | Shrimp

Vegetables Choose two.

Collard + Cabbage Greens | GF

Slow cooked greens with smoked turkey + house seasoning. Vegetarian option available.

Garlic Haricots Verts | VG | GF

Garlic green beans with fresh herbs.

Broccoli with Charred

Lemon | V | GF

Roasted broccoli finished with shaved parm option.

Charred Asparagus | VG | GF

Charred asparagus with herb oil and lemon.

Heirloom Carrots | V | GF

Finished with spiced honey glaze.

Roasted Seasonal Vegetables | VG | GF

Chef selected market vegetables with herb oil

Fire and Water Salad | GF | V

Mixed greens, pickled beets, mandarin oranges, dried cranberries, candied pecans, blue cheese, balsamic vinaigrette.

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Breads

Includes seasonal compound butter and pepper jelly. Choose three

- Hush Puppies
- Parker House Rolls
- Garlic Bread
- Sweet Potato Cornbread Muffins
- Honey Cornbread



Desserts

Choose one

Bourbon Bread Puddin'

Chef Minah's signature recipe. Warm brioche bread topped with spiced cream + bourbon caramel sauce.

Peach Cobbler Crumble

Chef Minah's signature recipe. rown sugar crumble + caramel sauce.

Seasonal Cobbler

Chef selected fruit, brown sugar crumble + caramel sauce.

Dessert Studio Assortment

Chef selected bite size dessert mix from our dessert studio.

Add a second dessert option:
+\$4 per guest

Notes:

Finishes and sauces can be adjusted for allergies and dietary needs when requested. Some V items can be made vegan upon request.

Dessert Studio

Our dessert studio minis are \$46 per dozen unless included in a package.

- F+W Bourbon Bread Puddin'
- Peach Cobbler w/Crust or Crumble
- Seasonal Cobbler Crumble
- Banana Puddin'
- Cheesecake Brownies
- Sweet Potato Pie
- Pumpkin Pie
- Pecan Pie
- Key Lime Pie
- Apple Pie
- Banana Cream Pie
- Coconut Cream Pie
- Sweet Potato Cheesecake
- Cheesecake w/Sour Cream Topping
- Strawberry Cheesecake
- Caramel Cheesecake
- Turtle Cheesecake
- Caramel Apple Cheesecake
- Banana Pudding Cheesecake
- Lemon Bars
- Assorted home baked cookies

