

FIRE + WATER

By Chef Minah

WHERE FLAVORS IGNITE AND FLOW

CORPORATE DROP OFF

GRAB + GO, BOWLS + BARS, GRAZING

CORPORATE DROP OFF

Starting at \$22 per guest | 15 guest minimum. Chef recommended finishes are listed for each protein. Additional premium upgrades available.

Boxed Lunches

\$22 per person. Each box includes kettle chips, house pickle + a sweet bite.

Choose format: wrap or sandwich.

Bread options: soft roll, ciabatta, sliced wheat or sourdough.

Gluten free wrap/bread options available for an additional +4 per sandwich.

Mix + match with a 15 box minimum per selection.

Jerk Chicken Salad | GF

Creamy jerk chicken salad + fresh herbs. Pickled red onion on the side.

Crispy Chicken | GF

Golden crispy chicken breast, pickled jalapeño slaw + house garlic aioli.

Grilled Chicken | GF

Herb grilled chicken breast, crisp greens, pickled red onions + herb mayo.

BLTT | GF

Applewood smoked bacon, peppered turkey, crisp lettuce, tomato optional + herbed mayo.

Roasted Turkey | GF

Roasted sliced peppered turkey breast, crisp greens, pickled red onions + herbed mayo. Add Cranberry Sauce +2

Tuna Salad | GF

Classic tuna salad, pickled red onions, fresh herbs.

California Chickpea Salad | GF

Chickpea salad, fresh herbs, pickled red onions + a touch of spice.

Roasted Vegetable | GF

Roasted seasonal vegetables, sun-dried tomato mayo.

Extras

Fire + Water Salad +10 per person Assorted Dessert Bites +6 per person

Bowls

\$24 per person. Each bowl includes house pickle + a sweet bite.

Proteins Choose one.

Roasted Seasonal Vegetables | GF

Chef recommended finish: sofrito herb oil + pickled elements.

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. +6 per person

Charred Shrimp | GF

Chef recommended finish: mojo butter + fresh herbs. +6 per person

Base Choose two.

Mixed Greens | VG | GF

Fresh mixed greens.

Roasted Garlic Herb Potatoes | VG | GF

Garlic herb roasted potatoes with citrus zest and herbs.

Sweet Potato + Plantain Mash | VG | GF

Creamy whipped sweet potato + ripe plantain mash.

Rice + Beans | VG | GF

Classic + comforting with Caribbean seasoning.

Dirty Rice (GF)

Savory southern classic.

Coconut Rice | VG | GF

Fragrant coconut rice with herb finish.

Jasmin Rice | VG | GF

Fragrant jasmine rice with herb finish.

Toppings Choose three.

Pickled Red Onion | Caribbean Slaw

Fresh Herb Mix | Roasted Peppers

Crispy Plantains

Sauces Choose one.

Garlic + Butter Herb | Mojo Aioli

Jerk Sauce



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Starting at \$22 per guest | 25 guest minimum. Chef recommended finishes are listed for each protein. Additional premium upgrades available.

Taco Bar

\$26 per person. Includes corn + flour tortillas, toppings + salsas.

Proteins Choose three.

Roasted Seasonal Vegetables | GF

Chef recommended finish: sofrito herb oil + pickled elements.

Herb Grilled Chicken Breast | GF

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

Jerk Chicken | GF

Jerk chicken, fresh herbs.

Charred Shrimp | GF

Chef recommended finish: mojo butter + fresh herbs. +6 per person

Braised Oxtail

Slow braised and finished with a rich pan sauce. +8 per guest

Toppings All included.

Shredded Cheese | Shredded Lettuce
Pickled Red Onion | Cilantro Herb Mix
Lime Crema | Pico Style Salsa
Pickled Mango (upon request)
Mojo Aioli | Jerk Sauce | Hot Sauce

Slider Bar

\$28 per person. Choose three. Served on brioche. Includes toppings.

Portobello Mushroom | VG | GF

Chef recommended finish: sofrito herb oil + pickled elements.

Crispy Chicken | GF

Golden crispy chicken breast

Grilled Chicken | GF

Herb grilled chicken breast

Jerk Chicken | GF

Jerk chicken, fresh herbs.

Prime Steak Slider

Seared ground prime rib, aged white cheddar, caramelized onion, house aioli.

Citrus Glazed Salmon | GF

Chef recommended finish: citrus glaze with herb oil + charred lemon.
+6 per person

Toppings All included.

Butter Lettuce | Pickled Jalapeño Slaw
Pickled Red Onion | House Pickles Garlic
Aioli | Herb Mayo | Mojo Aioli
Avocado +3 per person

Grazing + Platters

Everything arrives labeled + ready to set on a table.

Signature Grazing Board

Chef selected meats, cheeses, fruit, nuts, crackers, spreads + seasonal accompaniments.

Add on: +18pp | 25 person min.

Stand alone: +20pp | 25 person min.

Executive Sandwich Platter

Tray style wraps + sandwiches, cut + labeled.

Serves up to 25 | +525 per platter

Add chips + house pickles +3 per person

Seasonal Salad Platter | VG

Mixed greens, bright toppings, dressings on the side.

Add on: +16pp | 25 person min.

Stand alone: +18pp | 25 person min.

Add Chicken +4 per person

Add Salmon or Shrimp +6 per person

Fruit + Snack Platter | VG | GF

Seasonal fruit, nuts + sweet bites for grazing.

Add on: +12pp | 25 person min.

Stand alone: +14pp | 25 person min.

Black Eyed Peas Spread Platter | VG

Creamy black eyed peas spread, lavash crackers, seasonal crudités, pickled red onion.

Add on: +10pp | 25 person min.

Stand alone: +12pp | 25 person min.

Dessert Platter | V

Chef selected dessert assortment.

Add on: +8pp | 25 person min.

Stand alone: +10pp | 25 person min.

