

# FIRE + WATER

By *Chef Minah*

WHERE FLAVORS IGNITE AND FLOW

## COMFORT + LUXURY CATERING

Plated Service | Starting at \$65 per guest | 30 guest minimum.

### PLATED SERVICE

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

#### Starters Choose one.

##### Fire + Water Salad | V | GF

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

##### Seasonal Chef Salad | VG | GF

Market greens, bright toppings, dressings on the side.

#### Proteins Choose one.

##### Herb Grilled Chicken Breast | GF

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

##### Mesquite Grilled Chicken Quarters | GF

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

##### 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.

##### Stuffed Roasted Eggplant Boat | VG | GF

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

##### 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)

#### Starches Choose one.

##### Sweet Potato + Plantain Mash | VG | GF

Creamy whipped sweet potato + ripe plantain mash.

##### Dirty Rice | V | GF

Savory soul classic.

##### 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 | VG

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 one.

##### 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.

##### Broccolini with Charred Lemon | V | GF

Roasted broccolini 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.

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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. roun 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

