

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. +\$18 per guest

Smoked Turkey Legs | GF

Whole turkey legs finished with your choice of glaze. Stuffing options listed below. +\$14 per guest

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)
+\$8 per guest

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 +\$12 | Chicken +\$8 | Shrimp +\$10

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. rawn 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

