

FIRE + WATER

By *Chef Minah*

WHERE FLAVORS IGNITE AND FLOW

THE COOKOUT

Barbecue forward. Casual abundance. Soul-Caribbean touched. California fresh.

THE COOKOUT

Starting at \$70 per guest | 30 guest minimum. Chef recommended finishes are listed for each protein. Additional premium upgrades available.

Entrées Choose three.

Smoked Brisket | GF

Low + slow smoked brisket, sliced tender + finished with a rich pan jus

Smoked BBQ Pork Ribs | GF

Smoke kissed, char finish, guava scotch bonnet lime barbecue on the side. Optional pineapple pepper mop.

Fried Ribs | GF

Crispy finish, guava scotch bonnet lime barbecue on the side.

Caribbean Jerk Grilled Chicken Quarters | GF

Charred jerk finish, scallion herb oil on the side.

Tropical Grilled Chicken | GF

Caramelized grill finish. Sweet heat pineapple - guava barbecue glaze.

Jerk Buttermilk Fried Chicken | GF

Marinated in our signature jerk buttermilk marinade, fried golden

Citrus Glazed Salmon | GF

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

Locally Made Chicken, Beef or Pork/Mild or Spicy or Italian Sausage Links | GF

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.

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. Priced per guest.

Dirty rice or red beans + rice +5
Seafood (shrimp, crawfish or crab) +8
Topped with signature cream sauce.

Premium Upgrades

Smoked Braised Oxtails | GF

+10 per guest

Signature Lamb Chops | GF

+12 per guest

Garlic + Butter Roasted Crab | GF

+Market Price per guest

Sides Choose two.

Dirty Rice | V | GF

Savory cookout classic.

Sweet Potato + Plantain Mash | VG | GF

Creamy whipped sweet potato + ripe plantain mash

Rice + Beans | VG | GF

Classic + comforting with Caribbean seasoning.

Five Cheese Mac | V

Creamy five cheese mac with a charred top.

Baked Beans with Applewood Bacon | GF

Slow cooked, sweet heat.

Corn on the Cob | VG | GF

Choice of herb butter or chili lime. Optional jerk dust on the side

Collard + Cabbage Greens | GF

Slow simmered with smoked turkey, house seasoning. Vegetarian option available.

Pineapple Glazed Yams | VG | GF

Warm island spice.

Garlic Green Beans | VG | GF

Garlic herb finish.

Heirloom Carrots | V | GF

Sweet heat glaze

Salads Choose two.

Baked Potato Salad | V | GF

Creamy, herb forward.

Deviled Egg Potato Salad | GF

Creamy potato salad, deviled egg finish, fresh herbs.

Fire + Water Salad | V | GF

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

Watermelon Cucumber Feta Salad | V | GF

Fresh herbs, lime, feta.

Caesar Salad | V

Crisp romaine, panko bread crumbs, shaved parmesan, classic caesar dressing.

Five Bean Salad | VG | GF

Bright vinegar dressing, herbs

Pineapple Pepper Slaw | VG | GF

Crisp cabbage slaw tossed with grilled pineapple + bell peppers in a bright citrus vinaigrette

FIRE+WATER

By *Chef Minah*

WHERE FLAVORS IGNITE AND FLOW

THE COOKOUT

Barbecue forward. Casual abundance. Soul-Caribbean touched. California fresh.

THE COOKOUT

Includes bread basket selection. Chef recommended finishes are listed for each protein.

Breads

Includes seasonal compound butter and pepper jelly. Choose one or half + half

- 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. Brown 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.

Add-ons

Grilled Steak Platter | GF

Sliced grilled steak, finished two ways: garlic thyme butter or chimichurri style herb oil. +\$14 per guest

Build Your Own Burger Bar

Beef burgers, grilled chicken patties, plant based burgers. Grilled portobello or cauliflower steak options available. Brioche buns, cheese, lettuce, tomato, onion, pickles, house condiments. Add . +10 per guest

Dawgs + Links Bar

Polish sausage, all beef hot dogs, plant based dogs. Buns and house condiments. +8 per guest

Street Corn Bar | GF

Herb crema, chili lime, cotija style cheese. VG option available. +\$6 per guest

Build Your Own Taco Bar

Corn or flour tortillas, crunchy slaw, pickled onions, salsa, crema, hot sauces. +12 per guest

Choose 2 proteins:

Island jerk chicken, vharred shrimp, pulled pork shoulder, carne asada, grilled vegetables
Additional protein +6 per guest

