



INSPIRED EVENTS

CATERING & PRODUCTION

ESTD — 2011

Menu Selections

Seafood Options

SHRIMP COCKTAIL SHOOTER

Chilled medium shrimp served in a shooter glass, on a bed of homemade tomato based -horseradish spicy sauce sprinkled with paprika and garnished with a fresh lemon wedge

ISLAND SHRIMP

Lightly coated in a panko-coconut flake batter, medium sized shrimp are fried until golden brown and crispy. Served with an Island rum glaze made of coconut cream and rum.

SHRIMP & GRITS

Traditional low country dish of creamy, buttery grits layered with a flavorful shrimp-n-spice stew. Garnished with corn bread crumbs. Bring a bit of Southern cuisine to your celebration! Served in personal sized pots

SHRIMP, MIXED SEAFOOD, OR FISH CEVICHE SPOONS

Latin-American favorite of cured, fresh shrimp, mixed seafood or mahi, marinated in citrus juice and spices. Served chilled and garnished with cancha fried corn kernels, and yams

GRILLED SHRIMP SKEWER

Butter + herb dipped shrimp skewered and served with aioli dipping sauce

TOSTONE TOPPED WITH SHRIMP CREOLE

Crispy green plantain, deep fried and topped with mini shrimp cooked in wine and spices

CONCH FRITTER

Fresh Bahamian conch mixed with flavorful spices to create a creamy batter deep fried to a crispy perfection. Served with homemade tomato-based spicy sauce OR chutney dipping sauce

AHI TUNA

Aloha! Sliced, fresh ahi tuna served on a crispy wonton chip and garnished with spicy mayonnaise

SMOKED SALMON CUPS

Crispy phyllo cup, filled with fresh smoked salmon herbed creamy cheese, garnished with capers

COCKTAIL SIZED CRAB CAKES

From the northeast shores, our Maryland crab cakes are a crowd favorite! Rich in crab meat, lightly battered and flash fried for a crispy coating, served With aioli mayonnaise sauce, spicy creole sauce, or sweet chili sauce

SHRIMP PO'BOY

From the bayou! Crispy, seasoned popcorn shrimp shredded lettuce, sliced tomatoes, and remoulade sauce all layered on a buttery brioche bun



SMOKED SALMON CUPS

Vegetarian Options

HUMMUS & PITA CHIP

Creamy blend of chickpeas, tahini and evoo served on a crispy pita chip, lightly dusted with paprika

MOZZARELLA & CHERRY TOMATO SKEWER

Fresh mozzarella spheres skewered with juicy cherry tomatoes, drizzled with blend of evoo, balsamic vinegar, and our very own grown fresh basil

GAZPACHO SHOTS

Freshly blended vegetables, seasonings and spices served chilled in a shooter sized glass, garnished with a crispy crouton

SPANISH TORTILLA SQUARES

Diced potatoes and onions mixed with farm fresh eggs, cooked with evoo, moist center, crispy top, garnished with freshly made aioli

BUTTERNUT SQUASH SOUP SHOTS

Diced butternut squash stewed in vegetable stock, white wine, nutmeg, and our own freshly grown thyme, blended until creamy, served in tea cup. Paired with smoked Gouda and green apple, grilled cheese square

AVOCADO TOAST

Smashed avocado seasoned with sea salt and pepper, spread on a French bread wheel, topped with freshly diced, cherry tomatoes crumbled queso blanco, drizzled with evoo, a squeeze of lime and chopped cilantro from our garden

SPANISH BRUSCHETTA

Toasted baguette topped with freshly grated tomatoes, drizzled with evoo, balsamic vinegar, sea salt, freshly ground pepper and dusted with oregano flakes

BLUEBERRY-GOAT CHEESE DELIGHT

Juicy organic blueberries and crunchy pecans, top a crispy crostini with honey-whipped ricotta spread and blueberry compote, drizzled with locally sourced honey

FETA & WATERMELON SQUARES

Greek feta and juicy watermelon skewered, drizzled with balsamic vinegar and fresh mint from our herb garden

RASPBERRY-BRIE TARTS

Crispy phyllo shells filled with cream brie, drizzled with sweet raspberry-balsamic vinegar sauce and garnished with a fresh raspberry



FETA & WATERMELON SQUARES

Poultry Options

JERK CHICKEN TOSTONES

Crispy green plantain tostones topped with shredded, slowly roasted chicken seasoned with jerk spices and topped with flavorful, sweet and spicy mango chutney

CHICKEN & WAFFLES

Another southern favorite! Juicy white breast chicken lightly battered in a mixture of buttermilk + beer. Deep fried until crispy. Served on top of our homemade waffle square and drizzled with our specially blended maple-bourbon syrup. Very popular as a late night snack!

CHICKEN & RICE

Arroz con pollo martini! Yellow, flavorful, moist rice mixed with roasted chicken served in a mini martini cup and garnished with a crispy green plantain chip

BBQ CHICKEN SQUARES

Homemade, delicious cornbread sliced in half and topped with shredded BBQ chicken

CHICKEN TURNOVERS

Chicken and small potato stew filled dough pockets, baked and served with homemade chimichurri (olive oil, chopped parsley, vinegar, red pepper flakes)

CHICKEN FRICASÉ

A tomato based stew of seasoned chicken, potatoes, herbs and spices served on top of creamy, mashed malanga (root vegetable)

ROTISSERIE CHICKEN, CORN & BLACK BEAN SALSA CUPS

Rotisserie, shredded chicken seasoned with tajin and other spices mixed with roasted corn kernels, black beans, freshly diced tomatoes, sea salt, ground peppers, chopped cilantro, and a squeeze of lime. Served in a crispy corn chip and topped with crumbled queso blanco

BAO BUNS

Soft bao buns, steamed to perfection filled with hoisin chicken, and chopped scallions

CHICKEN SALAD CUPS

Homemade rotisserie chicken salad mixed with chopped pecans and diced apples served in crispy phyllo cup and garnished with fresh rosemary grown in our garden.



PINEAPPLE, CHICKEN & ROSEMARY SKEWERS

Beef, Pork & Other Options

BEEF SLIDERS

Freshly ground Angus beef, seasoned with salt and pepper molded into a small patty. Grilled and served in a potato roll. Topped with cheddar cheese, and garnished with ketchup and pickles.

CUBAN SLIDERS

Freshly ground Angus beef blended with ground cantimpalo chorizo molded into a small patty. Grilled and served on a potato roll. Topped with diced onions, picnic potatoes and ketchup.

BEEF TURNOVERS

Sofrito seasoned ground beef filled pastry pockets served with spicy dipping sauce

MEATBALL & RICOTTA SPOON

Homemade from freshly ground Angus beef and ground pork, seasoned and cooked in homemade marinara sauce. Served on a bed of ricotta cheese and garnished with fresh basil from our garden

MASH POTATO & GROUND BEEF MARTINI

Creamy mashed potatoes topped with picadillo (Angus ground beef with Latin seasoning) garnished with cheddar cheese served in a mini martini cup

PORK DUMPLINGS

Seasoned, ground pork stuffed dumplings steamed or pan fried. Dumpling dipping sauce

HAM & GUAVA FRITTERS

Chopped ground ham seasoned, rolled, and lightly battered. Deep fried and topped with guava jam

MASH YUCA & SHREDDED PORK MARTINI

Creamy mashed yucca topped with mojo roasted and shredded pork leg garnished with fresh cilantro from our garden

BITE SIZED PAN CON LECHON

24 hour citrus marinated pork butt, roasted and shredded served inside a buttery brioche bun and topped with diced onions

PLUM-PORK BAO BUNS

Soft and moist steamed bao buns filled with slow roasted pork shoulder mixed with plum sauce

MINI AREPA

Cocktail size "arepa" filled with 24 hour citrus marinated pork butt, roasted and shredded

CURRY OXTAIL CUPS

Crispy phyllo cup filled with Caribbean style curried oxtail stew and garnished with mango sweet-spicy jerk chutney



HAM & GUAVA FRITTERS

Salad

MEDITERRANEAN BLEND

Organic greens, juicy cherry tomatoes, crumbled Greek feta, sliced fresh cucumbers and red onions tossed in a homemade balsamic vinaigrette served in an edible bowl

HOUSE

Crispy iceberg lettuce, sliced vine tomatoes, shredded carrots, served in an edible bowl and tossed with your choice of homemade dressing, bleu cheese, ranch, Italian, or balsamic vinaigrette

CAPRESSE

Arugula greens, juicy cherry tomatoes, creamy mozzarella cheese lightly drizzled with balsamic vinegar, evoo and chopped fresh basil from our garden, served stacked

CESAR

Romaine greens, parmesan cheese crisps, tossed with creamy homemade Caesar dressing, bacon bits

TROPICAL DELIGHT

Organic greens, juicy and sweet mandarin slices, slivered almonds, dried cranberries, crumbled Greek feta, tossed in a homemade mango vinaigrette

FRENCH FUSION

Organic greens, candied chopped pecans, dried cranberries, crumbled bleu cheese tossed in a champagne-strawberry dressing served in an edible bowl

all salads can be served with homemade French bread croutons or in an edible tortilla bowl - please let us know which you prefer!



TROPICAL DELIGHT

Poultry

CHICKEN

Skinless, boneless chicken breast, seasoned and marinated then grilled served with your choice of sauce OR bone in chicken thighs seasoned and grilled (ideal for curry stew)

SAUCE OPTIONS

SELECT DEPENDING ON PROTEIN SERVED:

MARSALA

Marsala wine is a fortified wine produced in the region surrounding the Italian city of Marsala in Sicily. The sauce is creamy and combines the richness of the Marsala wine with the smoothness of a flour based ruc. Sliced, sautéed mushrooms are added for texture and flavor. Perfect for pork, beef, or chicken

PICATTA

A simple, piquant sauce perfect for chicken or fish. Lemon juice and butter are combined with white wine and capers. Ideal over chicken or fish

HOUSE SAUCE

Homemade beef broth, silky ruc – a combination of flour and butter, fresh garlic, and sautéed onions. Delicious over beef, pork, or chicken

MAYO-CILANTRO CREAM

Creamy mayonnaise hand blended and infused with fresh garlic and cilantro – a staff favorite, delicious over anything!

MANGO – RED PEPPER RELISH

Chopped fresh mango, mixed with red onions, red pepper and cilantro, infused with fresh lime juice. Perfect for chicken or mahi-mahi

COCONUT CURRY

Silky coconut milk combined with nutmeg, garam masala, cinnamon, curry and other aromatic spices. Delicious with chicken and some fish

RASPBERRY- CHIPOTLE

Sweet and tart homemade raspberry sauce combined with ground Chipotle for a sweet-spicy blend. Ideal for chicken or beef

AVOCADO AIOLI

Creamy avocado mixed with mayonnaise, fresh lime juice and fresh garlic

MARINADE & GLAZE OPTIONS

SELECT BASED ON PROTEIN SERVED:

CITRUS – CILANTRO MARINADE

Freshly squeezed lime, sour orange, and lemon juice mixed with fresh chopped cilantro, garlic, sea salt and ground pepper. Perfect for skirt steak or chicken

JERK

Caribbean seasoning blend combined with freshly squeezed sour orange, lime and lemon juices. Ideal for chicken

HERB-INFUSED BUTTER

Tarragon, rosemary, and other fresh herbs, mixed with melted butter, later solidified. Ideal for beef, but also good on chicken



Beef & Pork

FILET OF BEEF (M/P)

Tender filet seared & grilled cooked to medium temperature

SKIRT STEAK (M/P)

Grilled cooked to medium temperature

ROAST BEEF (M/P)

Seasoned & oven roasted

BONE IN PORK CHOP (M/P)

Seasoned & oven roasted

PORK CHOP (M/P)

Skinless, boneless

ROASTED PORK SHOULDER (M/P)

Slow roasted, marinated

BRAISED SHORT RIB (M/P)

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HOUSE SAUCE

Homemade beef broth, silky rye – a combination of flour and butter, fresh garlic, & sautéed onions. Delicious over beef, pork, or chicken

MAYO-CILANTRO CREAM

Creamy mayonnaise hand blended and infused with fresh garlic and cilantro – a staff favorite, delicious over anything!

RASPBERRY- Chipotle

Sweet and tart homemade raspberry sauce combined with ground Chipotle for a sweet-spicy blend. Ideal for chicken or beef

GUAVA – BBQ

Sweet guava marmalade infused with spicy-tangy BBQ sauce

MARINADE & GLAZE OPTIONS

SELECT BASED ON PROTEIN SERVED:

CITRUS – CILANTRO MARINADE

Freshly squeezed lime, sour orange, and lemon juice mixed with fresh chopped cilantro, garlic, sea salt and ground pepper. Perfect for skirt steak or chicken

HERB-INFUSED BUTTER

Tarragon, rosemary, and other fresh herbs, mixed with melted butter, later solidified. Ideal for beef, but also good on chicken

*Additional fees apply | please note all beef is served to med temp



Seafood

MAHI-MAHI

Grilled, baked, or pan seared filet

SALMON

Grilled, baked, or pan seared

SHELLFISH*

Shrimp, Crab cake, or Scallops (additional charge)*

SAUCE OPTIONS

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Creamy mayonnaise hand blended and infused with fresh garlic and cilantro – a staff favorite, delicious over anything!

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Chopped fresh mango, mixed with red onions, red pepper and cilantro, infused with fresh lime juice. Perfect for chicken or mahi-mahi

COCONUT CURRY

Silky coconut milk combined with nutmeg, garam masala, cinnamon, curry and other aromatic spices. Delicious with chicken and some fish

AVOCADO AIOLI

Creamy avocado mixed with mayonnaise, fresh lime juice and fresh garlic

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SOY-GINGER GLAZE

Soy sauce combined with freshly squeezed orange juice, locally sourced honey and fresh grated ginger. Ideal for salmon or mahi - mahi



Vegetarian & Vegan

VEGETARIAN

CURRIED VEGETABLE STEW

Served on a bed of coconut rice, topped with sweet and spicy mango chutney

MEATLESS BOLOGNESE

Served on top of zucchini noodles garnished with shaved parmesan

CHEESE STUFFED TORTELLINI

Tossed with asparagus tops, evoo, sea salt, red pepper flakes and shaved parmesan

TRUFFLE-MUSHROOM RISOTTO

Served with shaved parmesan

VEGAN

PINEAPPLE-VEGETABLE CAULIFLOWER FRIED RICE

Served with curried tofu, topped with sweet and spicy mango chutney (Available with GF soy sauce)

MEATLESS BOLOGNESE

Served on top of zucchini noodles

CITRUS-MOJO MARINATED JACKFRUIT

Shredded and served on a bed of cauliflower-cilantro rice accompanied with sweet plantains

SPICY LENTIL, TOFU, AND SWEET POTATO STEW

Served on top of coconut cream jasmine rice



THE OFFERINGS

Accompaniments

Rice

RICE PILAF

Choice of long grain, Jasmine, or Basmati rice combined with spices, dried cranberries and slivered almonds

YELLOW VEGETABLE RICE

Long grain rice mixed with saffron & spices, tossed with carrots, peas, string beans, and other vegetables

BASMATI OR JASMINE RICE

Choice of aromatic, fragrant grain rice made with sea salt and evoo

THAI PINEAPPLE RICE

Choice of cauliflower or jasmine rice, combined with soy sauce, vegetables, bean sprouts, egg and pineapple

CAULIFLOWER – CILANTRO RICE

Choice of cauliflower or jasmine rice tossed with olive oil, cilantro, sea salt & topped with freshly squeezed lime juice

ARROZ CAMPESINO

Saffron infused rice with ham, vegetables, and sausage

JAMBALAYA

Cajun spices, andouille sausage and long grain rice

RISOTTO

Arborio rice blended with parmesan cheese, white wine, herbs and lots of creamy butter

COCONUT RICE

Cooked jasmine or long grain rice with coconut milk, coconut cream, and spices



Mash

SWEET POTATO MASH

Oven baked sweet potato mixed with heavy cream, nutmeg, a dash of cinnamon & sea salt

MASHED POTATO (PEEL IN)

Homemade whipped potatoes with heavy cream, garlic, sea salt and peel
*Make them loaded with bacon, sour cream, cheddar cheese, + chives

GREEN PLANTAIN MASH

Seasoned and mashed green plantains mixed with EVOO, garlic & bacon

YUCA MASH

Root vegetable seasoned and mashed topped with homemade mojo and onions

MALANGA MASH

Mashed malanga, mixed with heavy cream, minced garlic and butter

CAULIFLOWER MASH

Mashed cauliflower, seasoned and blended with butter, minced garlic, & heavy cream *add bacon for additional flavor

JAPANESE BONIATO

Roasted white "sweet" potato mash mixed with heavy cream, butter + sea salt

CARROT MASH

Oven roasted carrots, blended with maple syrup, heavy cream, a bit of bourbon, and nutmeg

TRUFFLE MASHED POTATO

Boiled potatoes- peel in, mixed with heavy cream, seasoned with sea salt, a dash of pepper and drizzled with truffle oil



Vegetables

ASPARAGUS

Grilled or Steamed drizzled with evoo, sea salt and pepper OR hollandaise sauce

GRILLED ZUCCHINI & SQUASH BLEND

Sliced locally sourced zucchini and squash, grilled, and drizzled with evoo, sea salt and pepper

ROASTED POTATOES

Sliced & oven roasted potatoes seasoned with sea salt, pepper, garlic and rosemary

SAUTÉED SPINACH

Fresh spinach sautéed in evoo, with minced garlic and crispy bacon bits

SAUTÉED PEPPERS

Julienned red & green peppers, sautéed in sesame oil

BOURBON -MAPLE GLAZED CARROTS

Sliced carrots glazed with bourbon-maple syrup & raisins

TOSTONES

Deep-fried green plantain, topped with avocado aioli, a fresh squeeze of lime, and garnished with cilantro

CORN SALSA

Corn kernels, mixed with finely chopped red onions, red peppers, and cilantro mixed with fresh lime juice

GREEN BEAN-BACON STIR FRY

Green beans sautéed with crispy bacon

BAKED SWEET PLANTAINS

Baked sweet plantains served with crema drizzle



TOSTONES

THE OFFERINGS

Food Bars & Stations

Food Bars

MEXICAN BAR

Fillings: ground beef, roasted pulled pork, lime-chipotle shrimp, & rotisserie style seasoned chicken

Shells: soft & hard

Toppings: shredded iceberg lettuce, diced tomatoes, diced onions, chopped cilantro, shredded cheddar cheese, sour cream, & chives

Sides: lime-cilantro rice | refried beans | roasted corn lollipop with queso fresco, sea salt, & crema

Served with cocktail napkins & cocktail sized white plates (square or round)

SPANISH TAPAS BAR

Tortilla Espanola (potato), pan con tomate, gazpacho shots, patatas brava, frituras de bacalao, manchego cheese, chorizo cantimpalo, olives, assorted crackers, garbanzo frito in mini martini cups served with cocktail sized white plates (square or round)

*add a paella for \$8 pp

SALUMI & FORMAGGIO BAR

Chef's choice assortment of 3 cheeses, 4 salumi, olives, crackers, nuts, locally sourced honey, and fruit served with cocktail sized white plates (square or round)

*add a basic risotto for \$6 pp

RICE BOWL BAR

Rice: choose 3 -white, jasmine, brown, cauliflower, or black beans and rice confit

Toppings: choose 3 – shredded beef, shredded chicken, shrimp creole, shredded pork, curried vegetables

Garnish: choose 3 – diced tomatoes, shredded lettuce, shredded cheese, sour cream, fresh lime, hot sauce, mango chutney, raita

Served in a white ceramic bowl



Food Stations

RISOTTO STATION

Rice: 3 cheese risotto

Toppings: choose 3 - mushrooms, skewered pan seared shrimp, skewered vegetables, caramelized onions, roasted asparagus tips & shaved prosciutto

Served with Parmesan cheese and bread sticks

Served in white ceramic bowls

PAELLA STATION

Rice: choose 2- Seafood, vegetable, chicken, or sausage

Served with plantain chips

Bread & Butter

POKE BOWL STATION

Base: choose 2 – white rice, cauliflower rice, quinoa, organic mixed greens

Protein: choose 3 - ahi sushi grade tuna, baked salmon, lime and spices tossed shrimp, fried tofu, or rotisserie chicken

Toppings: Choose 4 – fresh, diced cucumber, toasted corn kernels, diced red onions, chopped chives, chopped cilantro, sliced jalapeno peppers, avocado smash, sesame seeds

Sauce: choose 2 – remoulade, mayo cilantro cream, soy-sauce, Ponzu

Served in white ceramic bowl

ASIAN STATION

Base: choose 2 – Jasmin rice, brown rice, lo mein, cauliflower fried rice, or Chinese fried rice

Protein: choose 3 – honey chicken, Mongolian beef, chicken & vegetables, shrimp & vegetables

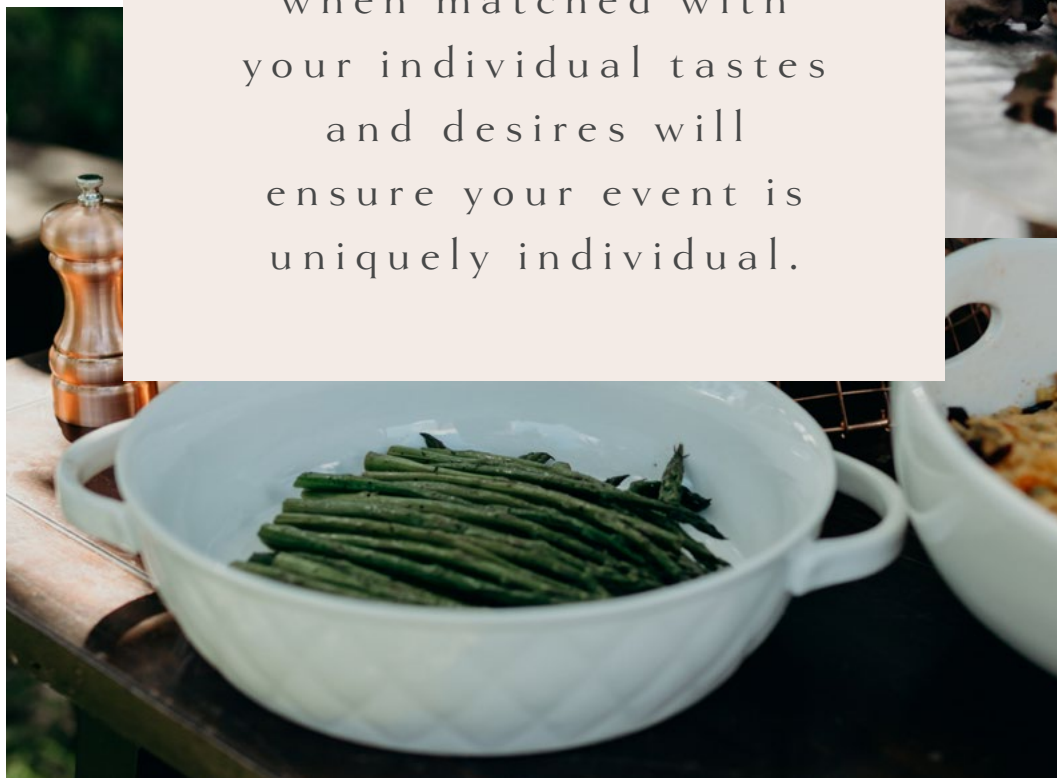
Toppings & Sauces: choose 2 - soy sauce, plum sauce, sriacha sauce, chives

Served with chef's choice assortment of sushi rolls | crispy noodles for garnish

Served in white Chinese take out boxes with chop sticks and forks



Our signature style
reflects a fusion of
inspiration, talent,
sophistication and
professionalism that
when matched with
your individual tastes
and desires will
ensure your event is
uniquely individual.



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