



Menu Option

Tel. 561-5770602 | Email: flavoroasiscatering@gmail.com
www.flavoroasiscatering.com

Caribbean/American Cuisine

A Selection Hot Hors D' Oeuvres Passed Butler Style

Choose 3

Jerk Meatballs or Haitian style, Vegetable Spring Rolls, Haitian Beef/Chicken Patties, Griot with fried plantain cups with pikliz, Haitian Accra, Chiktay with rolls, Fried Tempura Shrimp with (Sweet Thai Chili Sauce), Coconut Shrimp with (Piña Colada Sauce), Kibby with lime wedge, Chicken Skewers with sweet summer vegetables with (Teriyaki Sauce), Mini cornet filled with ground beef, Mini Mexican chicken tacos, Conch Fritters, Deviled eggs, Squash shooter (soup joumou), Barbancourt honey glazed wings, Tomato and basil bruschetta and balsamic reduction, chicken salad wonton, crabcakes, Steamed potstickers

A Gourmet Dining Experience to Include:

Plated or Buffet

Salad Selection:

Choose 1

Garden Salad with Iceberg lettuce, cherry tomatoes, cucumber, carrot, ranch or vinaigrette dressing.

Caesar Salad romaine lettuce with grated parmesan cheese & Fresh croutons

Salad Russe Tender potatoes, crisp vegetables, and carrots, gently folded in a silky herb-infused mayonnaise

Salade a la boulangere tender potatoes, crisp vegetables, sweet peas, folded in a infused Dijon mayonnaise

Protein Selection: Choose 2

Pan Seared Salmon with (Lemon creamy garlic Butter Sauce or Creole Sauce) Bahamian conch stew, Tilapia with roasted corn salsa, Creole snapper with roasted corn salsa or ti-malice sauce, Stew Chicken with Creole sauce (Poule en Sauce), Jamaican Jerk Chicken, Curry Chicken with coconut cream sauce, Roasted creole chicken, Chicken piccata, chicken marsala, Frien pork (griot), Fried turkey or Turkey en sauce, Jamaican Oxtail, Skirt Steak, Filet Mignon, Ribeye Steak, Grilled pork chop with apple bourbon glaze, Garlic Butter Lamb Chops, Garlic Herb Prime Rib

Complemented by: Choose 2

Djon Djon Rice, Haitian Rice and Beans (lima beans, green peas, red kidney beans), Spanish yellow rice, Macaroni Au Gratin, Jasmine cilantro rice, Garlic Mashed Potatoes, Garlic and herb Roasted fingerling Potatoes, Creamy au Gratin Potatoes, Seafood paella rice, Creamy parmesan alfredo penne pasta.

Mixed Seasonal Vegetables, Oven Roasted Asparagus, Garlic string beans, Roasted glazed carrots, steamed broccoli or sauteed broccolini, sauteed spinach, roasted brussels sprouts, grilled zucchini

Add-on PACKAGE!! Fine white dinner plates, Salad plates, Stainless steel Silverware Fork & Knife, Water Goblets and Champagne Flutes.

Complete Package Price: Call (561) 577 0602 for pricing or inquire online
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