





Chef Makensia Hector

- Chef Makensia Hector is the creative force behind Flavor Oasis Catering. With a refined culinary background and experience in high-end kitchens, she brings precision, passion, and personality to every event.
- Our thoughtfully designed packages are crafted for couples, corporate hosts, families, and visionaries who desire more than catering... they desire atmosphere, artistry, and unforgettable flavor.
- From plated dinners to curated buffet experiences, hors d'oeuvres receptions to chef-led private dining every detail is intentional.
- We are excited to be part of your journey and look forward to making your vision come to life.

1. Select your package 2. Choose dish(es) for each category
Minimum 20 people required to book

Base

\$27.99 per guests

Select: Assorted pastries,
Fresh fruit salad, 1 Action
station, 1 Salad, 2 Side station

Standard

\$37.99 per guests

Select: Assorted pastries,
Fresh fruit salad, 2 Action
station, 1 Salad, 3 Side station

Most Popular

\$47.99 per guests

Select: Assorted pastries,
Fresh fruit salad, 3 Action
station, 1 Salad, 3 Side station

Premium

\$57.99 per guests

Select: Assorted pastries,
Fresh fruit salad, 4 Action
station, 2 Salad, 4 Side station

OMELET/EGGS YOUR WAY

Made to order

Eggs: choice of whole eggs, or egg whites Toppings and fillers: three types such as diced tomatoes, onions, mushrooms, cheese, spinach, diced ham, crispy bacon, or ground sausage

WAFFLE/ PANCAKE STATION

Pancakes/waffles

Toppings: choice of three such as assorted fruit toppings, granola crumbles, or chocolate chips Sauces such as: maple syrup, chocolate sauce, caramel sauce Add fried chicken for additional \$2.99/person

SHRIMP AND GRITS

Grits with roasted shrimp - substitute for lobster meat for \$2.99/person Served with toppings such as diced tomatoes, diced sautéed onions, shredded cheese, sweet butter, and hot sauce

CARVING STATION

Choose one - additional proteins \$3.99 each/person

- Traditional Jerk chicken wings
- Crispy fried pork chunks with spicy slaw
- Slow roasted pork shoulder with citrus onions
- Peppercorn crusted prime rib with Dijon horseradish cream
- Grilled flank steak with Caribbean chimichurri
- Lamb chop with rum and mint glaze
- Herb whole chicken with sage butter
- Lemon and garlic roasted turkey breast with rosemary gravy
- Salmon fillet with pickled shallots and dill

STIR-FRY STATION

- **Proteins:** choice of one such as chicken, shrimp, Salmon, or beef
- **Starches:** choice of one such as jasmine rice, noodles
- **Vegetables:** choice of three such as green peas, baby corn, shredded carrots, onions, peppers, broccoli, mushrooms, and Zucchini.
- **Sauces:** choices of soy, teriyaki, sweet Thai chili, sriracha

PASTA BAR

Live action station with chefs cooking to order for guests

- **Pastas:** choice of one such as penne, linguini, rigatoni, bowtie, tortellini, or spaghetti
- **Proteins:** choice of one such as grilled chicken, roasted beef, meatballs, lobster meat, or shrimp
- **Toppings:** onions, peppers, tomatoes, aged parmesan cheese and spinach
- **Sauces:** choices of three such as Alfredo, marinara, vodka, or pesto

SIDE STATION

- Fresh fruit salad
- House roasted potatoes
- Crispy bacon
- Roasted sausages
- Assorted pastries to include croissants, cinnamon rolls, Danish, muffins, etc.
- Marinated vegetable pasta salad
- Mixed green salad with sliced cucumbers, tomatoes, shaved onions, and balsamic vinaigrette
- Classic Caesar salad with herb croutons, aged parmesan, and Caesar dressing
- Coconut rice and peas
- Red beans and rice
- Roasted sweet plantains
- Charred asparagus with citrus
- Sautéed Brussel sprouts with onions, and crispy bacon
- Sautéed green beans



Information

Payments and Retainer Fee

Billing arrangements for all events must be made in accordance with catering policies. There is a minimum of 35% non-refundable retainer fee on all events that must be submitted when contract is signed unless prior arrangements have been made with our food and beverage. We accept credit cards (credit card payments are subject to a 3.5% service charge), cash, checks and money orders. Checks should be made out to company name. If we receive payment for services via check and that payment bounces with our bank you will be responsible for a \$42.00 fee.

Taxes and Fees

All catering events will be subject to local tax fees, and a 20% service charge upon invoicing

Balance

Balance must be submitted twenty-one (21) days prior event. If event is in less than twenty-one (21)days, full payment is due upon signing, otherwise discussed with food and beverage director.

Information

Guarantees

The coordinator must be notified of the exact number for which you wish to guarantee services for not later than twenty-one (21) days before the event. In the event a guaranteed service number is not received, the original estimated attendance count will be prepared and charged.

Cancellations

We encourage postponements. The initial deposit is non-refundable regardless of the reason for or timing of cancellation. If you cancel the event 30 days prior to the date of the event, the cancellations fee will be due and payable on the date of cancellation in an amount to 50% of the estimated event total (less deposits paid and cleared prior to the date of cancellation) if you cancel less than 30 days but more than 5 days prior to the date of the event, a cancellation fee equal to the entire outstanding balance of the estimated event total will be due and payable. If you cancel within 5 days prior to the date of the event, a cancellation fee equal to the entire outstanding balance of the actual event total will be due and payable.

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