





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

\$15 .99 per guests

Select: 4 Appetizers

Standard

\$25 .99 per guests

Select: 6 Appetizers

Most Popular

\$35 .99 per guests

Select: 8 Appetizers

Premium

\$45 .99 per guests

Select: 10 Appetizers

HORS D'OEUVRES

Meat and Poultry

- Seared dumplings with sweet Thai chili
- Jerk chicken skewers
- Fluffy chicken fritters with spicy aoli (Haitian marinad)
- Mini kibbeh with lime
- Mini plantain crisp topped with fried pork and pikliz
- Pate kode - mini-Haitian-style empanadas
- Rosemary beef skewers - chimichurri aioli
- Mini vol au vent with Haitian-style seasoned beef
- Deviled eggs with caviar
- Mini chicken tacos with pickled onions
- Lamb chop and Mash martini
- Italian or BBQ meatballs

Vegetarian

- Tomato & basil bruschetta over herb crostini
- Soup joumou shots with coconut cream
(pumpkin bisque)
- Spanakopita with spinach and feta
- Polenta squares topped with stewed veggies
(mayi ak legim)
- Mac and cheese lollipop
- Mini crudités cup with ranch dip

Seafood

- Grilled spicy shrimp skewer with roasted pepper aioli
- Mini lobster roll
- Salmon wonton, caviar, jalapeño
- Coconut shrimp with Creole remoulade
- Pull pork sliders
- Salmon slider
- Smoke salmon dip w/crostinis
- Shrimp cocktail
- Pan seared scallops



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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