





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

Gourmet Lunch Box

\$12 per guests

Includes 1 small salad, standard wrap or sandwich w/chips & cookie

Executive Lunch Box

\$15 per guests

Includes 1 small salad, premium wrap or sandwich w/chips, & fresh fruit

Hot Entree Box

\$17 per guests

Includes 1 side of protein/vegetables/starch, & cookie

Standard Wraps/ Sandwiches

- **Buffalo chicken wrap:** buffalo chicken wrap, lettuce, carrots, tomatoes & ranch or blue cheese
- **Chicken Caesar wrap:** Grilled chicken, romaine lettuce, parmesan, & Caesar dressing
- **Veggie Wrap:** lettuce, avocado, shredded cabbage, tomatoes & red onions
- **Turkey cheddar wrap:** Turkey, lettuce, cheddar cheese & mayo
- **Ham & Swiss wrap:** Ham, lettuce, Swiss cheese & mayo
- **Tuna salad sandwich:** Homemade tuna salad & lettuce
- **Grilled chicken sandwich:** lettuce, tomatoes
- **Lemon Herb sandwich:** spinach roasted red peppers
- **Crispy Chicken sandwich:** brioche bun, cabbage slaw, honey mustard
- **Ciabatta Sandwich:** Turkey & Avocado

Premium Wraps/ Sandwiches

- **Turkey bacon club:** turkey, bacon, lettuce, tomato, American cheese & mayo
- **Chicken salad:** Homemade chicken salad bib lettuce & smoked gouda on buttered croissant
- **Philly cheesesteak:** steak, onions, peppers, provolone cheese on brioche bun
- **Turkey BLT:** Thin slice turkey breast, avocado, lettuce, tomato, & mayo
- **Grilled Chicken Pesto sandwich**
- **Roast Beef & Caramelized Onion**
- **Burgers:** hand craft burgers with lettuce, tomatoes, onions, and condiments like mustard, mayo, ketchup
- **Pesto chicken Panini:** Chicken breast topped with pesto sauce, melted provolone cheese, basil garlic aioli

- **Salad-** romaine lettuce, Caesar, croutons & parmesan cheese
- **Cobb-** iceberg lettuce, boiled egg, bacon, turkey, tomatoes, & cheddar cheese
- **House-** mixed greens, cucumbers, red onions, cherry tomatoes, croutons, & cheddar cheese
- **Grilled Chicken Avocado Salad**
- **Quinoa & Roasted Vegetable Salad**
- **House Pasta Salad or Potato Salad**

Adds-on

- Add chicken \$3
- Salmon \$6
- Steak \$6
- Shrimp \$6

Includes with any order

- Fresh Fruit Cup
- Chocolate brownie bite
- Sea Salt Chips
- Chocolate Chip Cookie

Hot Box Options

- Jerk Chicken or Herb Roasted Chicken
- Coconut Rice and peas or Cilantro white Rice
- Steamed Vegetables
- Dinner Roll



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.

Executive Chef: Chef Makensia Hector

Email: Flavoroasiscatering@gmail.com

Website: <https://flavoroasiscatering.com>

Phone: +1 561-577-0602