





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 to book

Base

\$39.99 per guests

Select:

2 Appetizers
1 Salad
1 Protein
2 Sides

Most Popular

\$59.99 per guests

Select:

4 Appetizers
1 Salad
2 Proteins
3 Sides

Standard

\$49.99 per guests

Select:

3 Appetizers
1 Salad
2 Proteins
2 Sides

Premium

\$69.99 per guests

Select:

5 Appetizers
2 Salad
3 Proteins
3 Sides



Full-Service Add-Ons

Basic flatware, glassware, and silverware: \$19 per guest

Servers: \$35 per hour per server (6 hours minimum)

Bartenders: \$50 per hour per bartender for beer and wine only

\$80 per hour per bartender for limited menu

\$100 per hour per bartender for full bar 20%
service charge if no tip jar allowed.

Mixers: \$10 per person to include all non-
alcoholic beverages, mixers, cups, napkins,
fruit and ice.

Charcuterie table \$10/Guest

A selection of cured meats imported and domestic cheeses, marinated vegetables, dried fruits, fresh berries, grapes, crackers, and more.

HORS D'OEUVRES

Meats

Jerk Meatballs
Mini Beef/Chicken empanadas
Mini plantain cups topped with fried or shredded pork and pikliz
Mini malanga fritters (Accra) topped with spicy aioli
Smoked herring (Chiquetaille) served with rolls
Mini Kibbey with lime wedge
Chicken Skewers with sweet summer vegetables with (Teriyaki Sauce)
Mini cornet filled with ground beef
Mini chicken tacos
Fluffy Conch Fritters (marinad) topped with spicy aioli
Deviled eggs
Beef/chicken/ or salmon sliders
Squash shooter with coconut cream (soup joumou)
Barbancourt honey glazed wings
Chicken salad wonton
Steamed potstickers
Seared dumplings with sweet Thai chili
Jerk chicken skewers with mango chutney
Pig in a blanket

Vegetarian

Tomato and basil bruschetta over crostini with balsamic reduction
Crispy Vegetable Spring Rolls
Mini caprese skewers
Stuffed mushrooms filled with herb cream cheese
Spinach and Feta phyllo cups
Parmesan polenta bites topped with Stewed veggies
Vegetable Empanadas
Cauliflower buffalo bites
Mac & cheese bites

Seafood

Shrimp cocktail
Mini crabcakes topped with pepper remoulade
Smoked salmon crostini (cream cheese, capers, dill)
Seared scallops topped with sweet corn puree
Jerk shrimp skewers
Shrimp wonton cup
Coconut Shrimp with (Piña Colada Sauce)

Salads

Classic Ceasar salad - Romaine, shaved parmesan, garlic croutons and creamy Ceasar dressing

Classic garden Salad- crisp greens, cucumber, tomatoes, carrots, house vinaigrette

Spinach salad- spinach, feta cheese, red onions, cherry tomatoes, balsamic vinaigrette

Mixed greens salad- Spring mix, cherry tomatoes, red onion, balsamic glaze

Roasted beet & goat cheese salad- Arugula, candied nuts, balsamic vinaigrette

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

Salade a la boulangere -tender potatoes, crips vegetables, sweet peas, folded in an infused Dijon mayonnaise



Entrées

Meat and Poultry

- Haitian-style chicken, tomatoes, onions, and mild tomato sauce
- Chicken piccata, pan seared chicken breast in lemon caper sauce
- Chicken marsala, with sauteed mushrooms in a rich marsala wine sauce
- Jerk chicken, flame-grilled chicken marinated in bold Caribbean fresh herbs
- Curry Chicken with coconut cream sauce
- Rosemary marinated chicken with garlic cream sauce
- Seared chicken breast with lemon and parmesan sauce
- Seared pork chop with apple bourbon glazed
- Garlic Herb Skirt steak with Chimichurri
- Seared Herb Garlic Lamb Chops +\$2.99
- Prime Herb Rib Roast with horseradish cream sauce +\$2.99
- Taso kabri (fried goat) with spicy shallots +\$2.99
- Braised short ribs with Demi-glance +\$1.99
- Jamaican style braised Oxtails +\$2.99
- Traditional griot (fried pork chunks) with spicy onions slaw
- Traditional Fried turkey or Turkey en sauce
- Carved slow roasted pork shoulder with Citrus sauce and onions
- BBQ Chicken, grilled chicken glazed in our house-made smoky barbecue sauce
- Slow-braised beef chunks with carrots and potatoes in rich herbs jus
- Marinated BBQ Ribs then glazed with a sweet-heat BBQ sauce
- Hand -rolled Meatballs infused with fresh herbs in a rich tomato sauce



Seafood

- Pan Seared Salmon with Lemon creamy garlic Butter Sauce
- Sautéed Lambi (conch) with onions, peppers in a rich tomato sauce+\$2.99
- Tilapia with creamy dill sauce
- Pan-seared snapper fillet with lemon and thyme beurre Blanc
- Citrus marinated fish with pickled shallot and pepper (Poisson Gros Sel)
- Braised snapper fillet with escovitch
- Roasted mahi with pearl onions and butter sauce +\$1.99
- Shrimp Scampi
- Seafood medley, mussels, clams, crab in silky white wine and butter sauce

Vegetarian

- Stuffed portobello mushroom with Herb risotto
- Caribbean coconut curry vegetables served over rice or quinoa
- Spinach & ricotta stuffed shells
- Wild mushroom & truffle polenta
- Cheese ravioli with pesto and heirloom tomatoes
- Traditional ratatouille
- Cauliflower steak, shaved onions, curried chickpeas, and lemon oil
- Pan seared polenta with veggies stew
- Roasted sweet plantain boat, stewed veggies, herb oil



Sides

- Creamy parmesan alfredo penne pasta
- Creamy spinach
- Roasted brussels sprouts
- Grilled zucchini
- Caribbean-style red beans and rice
- Garlic mashed potatoes
- Creamy sweet, mashed potatoes
- Garlic and herb Roasted fingerling Potatoes
- Haitian-style baked mac and cheese
- Grilled zucchini, squash
- Sauteed green beans
- Spanish yellow rice
- Roasted sweet potatoes
- Jasmine cilantro rice
- Seafood paella rice
- Djon Djon Rice
- Medley Vegetables
- Sauteed Asparagus
- Roasted glazed carrots
- Steamed broccoli
- Wild Sauteed spinach
- Brown sugar brussels sprout with bacon
- Creamy four cheese mac and cheese
- Roasted baby carrots with fresh herbs
- Smashed potatoes with rosemary, garlic and onions
- Baked Ziti
- Meat lasagna
- Shrimp scampi Linguine
- Penne alla vodka



Cocktail Drink

Includes with all buffet setup

Choose 2

- Pineapple lemonade
- Passion fruit juice
- Sparkling lemonade
- Pina colada punch
- Ginger-orange mocktails
- Cucumber-mint lemonade
- Mango passion punch
- Fresh fruit punch
- Coconut lemonade
- Tropical citrus mint refresher

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.

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.

Information

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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