







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.

Full-Service

Candlelight Private dinner to include:

- **Elegant table setup:** flatware, glassware, silverware, charger plate, table linens and cloth napkins
- Floral centrepiece
- Personalized cards
- Soft music playlist
- Welcome cocktails
- Sparkling water
- Bottle of wine
- 1 dedicated server for up to 15 guests

Prices do not include tax and service charge.

1. Select your package
 2. Choose dish(es) for each category
- Minimum 6 people required to book

When making food selection, choose the same for each guest in each category, except main course.

Base

\$90 per guests

Two courses

Most Popular

\$120 per guests

Three courses

Premium

\$150 per guests

Four courses



Appetizer

Choose one for everyone

- **Crabcakes:** Freshly breaded jumbo lump crab cakes served with remoulade sauce.
- **Lobster & Mango Ceviche** Tender Caribbean lobster with diced mango, red onion, cilantro, and lime – served with plantain chips.
- **Mini-Lobster** roll
- **Seared scallops** topped with sweet corn puree
- **Plantain chips** with avocado crema topped with braised oxtail

Salad Course

Choose one for everyone

- Oasis of Palm Salad Arugula tossed with roasted pineapple, goat cheese crumble, and a house honey-ginger vinaigrette.
- Caesar salad Crisp romaine tossed with homemade Caesar dressing topped with shaved parmesan cheese and garlic herb croutons.
- Kale salad with shaved apple, roasted carrots, Sunflower seeds & honey dijon dressing.
- Beetroot salad tossed in a light vinaigrette, spicy arugula, and crunchy walnuts.
- Greek salad vine-ripened tomatoes tossed with cucumbers, red onions olives, finished with feta cheese and a light oregano-infused vinaigrette

Soup Course

Choose one for everyone

- **Roasted Butternut squash** garnish with crème fraiche and chives.
- **Tomato soup** fresh ripe tomatoes, basil and onions blended into a smooth creamy soup garnish with chive served with crunchy tostini parmesan cheese
- **Lobster bisque**
- **Corn and crab chowder**



Main Course

Choose up to 2 options

- Herb Surf & Turf Grilled filet mignon and butter shrimp served with bearnaise sauce
- Braised Short ribs served Cabernet demi-glace
- Grilled Ribeye Steak served with Garlic herb butter or chimichurri
- Pan-Seared Chicken served with Lemon caper beurre blanc
- Chicken roulade (stuffed with Spinach & Cheese) served Creamy garlic parmesan sauce
- Braised Snapper Fillet snapper served with tropical fruit salsa
- Pan-Seared Seabass Fillet in a citrus beurre Blanc
- Rosemary and Garlic Lamb chops finished with a demi-glace
- Braised Lamb Shank in a rich tomato herb jus
- Confit duck leg or chicken leg
- Slow-braised oxtail
- Roasted cornish
- Cajun Lobster tail with garlic herb cream
- Seared Scallops
- Branzino fillet with creamy lemon and caper sauce

Main Course

Choose the same two for everyone

- Haitian black mushroom risotto or rice
- Rice & Peas (Caribbean Style)
- Garlic Mashed Potatoes
- Truffle Parmesan Risotto
- Duchesse potatoes
- Honey Glazed Carrots
- Roasted sweet plantain mash
- Sauteed broccolini
- Mac and cheese (Five Cheese Blend)
- Coconut polenta
- Grilled asparagus
- Mash sweet potato
- Jasmine Coconut white rice
- Sauteed medley vegetables
- Herb Roasted fingerling potatoes
- Sautéed Garlic green beans

Dessert Course

- Creme Brulé Lightly baked custard glazed with caramelized sugar.
- Chocolate & Rum Lava Cake Dark chocolate cake infused with Caribbean rum, served warm with coconut gelato and gold-dusted strawberries
- Pain patate served with cremas cream anglaise
- Pineapple upside-down cake with rhum sauce
- Banana beignets served with a fresh berry coulis

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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