

PARTIES WEDDINGS CATERING



FUN! HOT! DELISH!

Tropical comfort food tailored to meet your wildest dreams

*Throwing a big party?
We got you covered!*

*Getting Married?
Let us produce your big day!*

*Intimate dinner parties?
We'll cook for you!*

STYLE OF SERVICE

FAMILY STYLE - FUN + FESTIVE

This is our favorite style - Convivial sharing, plates passing

BUFFET - MORE CASUAL + COST EFFECTIVE

The food costs are the same as family style, but you will save on platter rental and staffing

PLATED - FORMAL ELEGANCE

Requires more staff for a smooth service and higher cost for rentals



*From Backyard BBQs to EXTRAVAGANT galas,
Let our team help create the event of your dreams!*

STAFF



*FUN, FRIENDLY, UNIQUE
EXPERIENCED + PROFESSIONAL
THE OPPOSITE OF STUFFY!
BARTENDERS AND SERVERS: \$45/HOUR*

BAR PACKAGES

OPEN BAR SAPPHIRE

\$65
per person

- two local craft tap beer
- craft can or bottle beer
- wine guy's choice natural wine (red, white, rose + sparkling)
- top shelf spirits (focus on female owned and small batch producers)
- premium mixers and garnish

SAND DOLLAR

\$50
per person

- selection of house beers
- organic house wine (red, white, rose)
- selection of spirits
- mixers and garnish

WINE + BEER SAPPHIRE

\$49
per person

- selection of local craft beer
- premium choice red, white, rose, and sparkling. (All wines are natural and biodynamic)

WINE + BEER SILVER

\$35
per person

- selection of house beers
- organic house red
- organic house white
- organic house rose



ADD A SIGNATURE COCKTAIL FOR \$13/PP!
Consult with our bar team for seasonal inspiration



**Package prices are + tax **

Prices reflect a 5 hour bar window

Hourly service fees apply for bartenders, bar backs and porters



PASSED APPETIZERS

VEGGIE

GAZPACHO SHOOTER.....\$6 /pp

pick one:

- yellow tomato, watermelon pico de gallo
- cucumber + tomatillo, flowering cilantro
- melon, coconut milk, chili oil

CUCUMBER CUPS.....\$6 /pp

beet hummus, wildflowers

EMPANADAS.....\$7 /pp

corn and green onion

PATACÓN PISAO.....\$6 /pp

*green plantain, refried beans,
chile pickle, cotija*

HEART OF PALM CEVICHE.....\$6 /pp

cucumber, pickled pineapple

PICKLED VEGETABLE

SUMMER ROLLS.....\$6 /pp

spicy cashew dipping sauce

LAND

GRILLED MEAT SKEWERS.....\$9 /pp

pick one:

- jerk chicken
- chile vinegar pork belly
- chimichurri steak

AREPITAS.....\$8 /pp

braised beef, tomatillo salsa

LAMB MEATBALL.....\$9 /pp

smoked chili harissa, mint, herby tzatziki

POTATO-CHORIZO EMPANADAS.....\$7 /pp

ARROZ CON POLLO ARANCINI.....\$7 /pp

pineapple-guajillo sauce

BB LEMON GRASS CHICKEN +
WAFFLES.....\$7 /pp

fermented chili honey

SEA

PICKLED SHRIMP SKEWERS.....\$7 /pp

melon, shiso, citrus

FISH CEVICHE.....\$7 /pp

tostadas, herbs, chiles

CITRUS CURED STEELHEAD

CROSTINI.....\$8 /pp

smoked chile aioli, cucumber pickle, furikake

CRAB LETTUCE WRAPS.....\$8 /pp

*fried lemongrass, crispy shallots,
pickled chile, thai basil*

SMOKED FISH + ROASTED
PEPPER SPREAD.....\$7 /pp

plantain chips, pickled onion

SPICY TUNA TARTARE.....\$8 /pp

prawn crackers, tarragon aioli, frizzled leeks

CUSTOM OPTIONS AVAILABLE, JUST ASK!

Package prices are + tax

ALL INGREDIENTS ARE SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY

STATIONARY APPETIZERS

IMPRESS YOUR GUESTS

CHEESE LOVER'S DREAM.....\$20 /pp
local cheeses + seasonal fruits, housemade pickles,
spiced nuts, chili honey, toasted baguette,
gluten-free + regular crackers
+ charcuterie (3 local selections) +\$3 /pp

RAW BAR + CEVICHE STATION.....MP
season's best oysters, ceviche, pickled shrimp,
tostadas + plantain chips

LOCAL CRUDITE PLATTER.....\$12 /pp
a plethora of gorgeous local veggies + your choice of 2 dips:

- *pickled beet hummus*
- *smoky eggplant dip*
- *spicy pepita-tomato-habanero salsa*
- *romesco verde*
- *whipped feta, fermented chile honey*

SIMPLE SNACKS

PICKLE PLATTER WITH MARINATED OLIVES...\$6 /pp

SPICY & SWEET NUTS & SEEDS.....\$5 /pp

MARINATED HEIRLOOM BEANS.....\$6 /pp
chili oil, fried oregano, local crusty bread



CUSTOM OPTIONS AVAILABLE, JUST ASK!

Package prices are + tax

ALL INGREDIENTS ARE SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY



MAINS

VEGGIE

TAMALES.....\$16/pp

pick one:

- *black bean + avocado leaf*
- *sweet potato and mole*
- *roasted poblano and cheese*

FRIED CAULIFLOWER.....\$18/pp

spicy pineapple sambal, kaffir lime leaves

VEGETABLE MOQUECA.....\$18/pp

coconut milk, tempeh, yuca, heart of palm

SAVORY CHICKPEA PANCAKES..\$18/pp

cauliflower escabeche, sweet potato, kombucha vinegar, herb oil

BLACK EYED PEA FRITTER.....\$18/pp

eggplant relish, green mango pickle, herbs

LAND

GRILLED FLANK STEAK +

LOCAL CHORIZO.....\$24 /pp

shishito peppers, cilantro chimichurri

CRISPY FRIED CHICKEN.....\$18 /pp

fish sauce caramel, green mango relish, shiso, mint

SLOW-ROASTED PORK SHOULDER.....\$20 /pp

smoked chilis, pickled vegetables, fried oregano

DULCE DE LECHE

PORK RIBS.....\$22 /pp

tamarind dipping sauce, cashews

BRAISED LAMB SHOULDER...\$24 /pp

tomatoes, eggplant, fermented mustard greens

ACHIOTE CHICKEN.....\$18 /pp

aji amarillo, charred green onion, pineapple

SEA

WHOLE FRIED FISH..... MP

pea shoots, herbs, ginger vinaigrette

WHOLE FISH ESCABECHE..... MP

melted sweet peppers, chile vinegar

CRISPY COCONUT SHRIMP +

FISH PLATTER\$22 /pp

fresh herbs, spicy citrus dipping sauce

STEELHEAD TROUT.....\$24 /pp

quinoa-pepita crust, coconut-cilantro mojo

SEAFOOD SANCOCHO.....\$20 /pp

coconut broth, yuca, corn, cilantro

CHILLED BABY OCTOPUS.....\$26 /pp

avocado aioli, lemon verbena oil, pickled chilis, tostadas

CUSTOM OPTIONS AVAILABLE, JUST ASK!

Package prices are + tax

ALL INGREDIENTS ARE SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY



SALADS AND SIDES

SALADS

MARINATED TOMATO + MELON.....\$14 /pp
fresh herbs, pepita salsa macha

LOCAL LETTUCES.....\$10 /pp
*rainbow roots, preserved lemon vinaigrette,
wildflowers*

WEDGE SALAD.....\$12 /pp
*heart of palm, pickled onion, toasted pepitas,
avocado vinaigrette*

SPICY POBLANO CAESAR.....\$9 /pp
bitter greens, crispy buckwheat

GREEN PAPAYA.....\$14 /pp
*puffed black rice, toasted sesame
chili crisp, yuzu-miso vinaigrette*

WARM GRILLED
VEGETABLES.....\$10 /pp
toasted coriander aioli, herbs

SIDES

ABUELA'S BLACK BEANS.....\$6 /pp

GREEN, RED OR AROMATIC
WHITE RICE.....\$6 /pp

GRILLED SWEET CORN.....\$10 /pp
cilantro aioli, cotija cheese, smoked chili flakes

CRISPY POTATOES.....\$12 /pp
lime pickle aioli, pickled onions, fried curry leaves

SWEET PLANTAINS.....\$10 /pp
green cream

CRISPY YUCA.....\$11 /pp
chimichurri, pickled jalapeno

ROASTED CAULIFLOWER.....\$12 /pp
turmeric, black sesame

CHARRED CABBAGE.....\$9 /pp
sambal, queso cotija

SCALLION CORNBREAD.....\$8 /pp
fermented chili + honey butter



CUSTOM OPTIONS AVAILABLE, JUST ASK!

Package prices are + tax

ALL INGREDIENTS ARE SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY

SAMPLE DINNER MENUS

TROPICAL COMFORT

\$49
per person

ACHIOTE CHICKEN

aji amarillo, charred green onion, pineapple

ABUELA'S BLACK BEANS

GREEN, RED OR AROMATIC WHITE RICE

SWEET PLANTAINS

green cream

SPICY POBLANO CAESAR

bitter greens, crispy buckwheat



PICNIC IN PARADISE

\$73
per person

CRISPY FRIED CHICKEN

fish sauce caramel, green mango relish, shiso, mint

DULCE DE LECHE PORK RIBS

tamarind dipping sauce, cashews

GRILLED SWEET CORN

cilantro aioli, cotija cheese, smoked chili flakes

GREEN PAPAYA

puffed black rice, toasted sesame chili crisp, yuzu-miso vinaigrette

SCALLION CORNBREAD

fermented chili + honey butter



TASTE THE RAINBOW

\$55
per person

BRAISED LAMB SHOULDER

tomatoes, eggplant, fermented mustard greens

CRISPY YUCA

chimichurri, pickled jalapeno

WARM GRILLED VEGETABLES

toasted coriander aioli, herbs

LOCAL LETTUCES

rainbow roots, preserved lemon vinaigrette

TIERRA Y MAR

\$82
per person

WHOLE FRIED FISH

pea shoots, herbs, ginger vinaigrette

GRILLED FLANK STEAK + LOCAL CHORIZO

shishito peppers, cilantro chimichurri

CRISPY POTATOES

lime pickle aioli, pickled onions, fried curry leaves

MARINATED TOMATO + MELON

fresh herbs, pepita salsa macha

WEDGE SALAD

heart of palm, pickled onion, toasted pepitas, avocado vinaigrette



MORE GOODIES

WELCOME DRINKS

\$4 /pp

HIBISCUS CITRUS SPRITZER

SEASONAL FRUIT AGUA

PASSIONFRUIT MIMOSAS

BLOODY MARIAS

UMEBOSHI SUERO

LOVE MISO TENDER

YESFOLK KOMBUCHA

LATE NIGHT SNACKS

EMPANADAS..... \$7 /pp

pick one:

- sweet corn and green onion*
- chorizo and potato*

BAO BUNS..... \$10 /pp

pick one:

- braised pork belly*
- mushroom*

mango slaw, smoked chili aioli, pickled onion

TAMALES..... \$8 /pp

(1 tamal per person)

pick one:

- roast pork*
- one of our aforementioned delectable veggie options*

DESSERTS

CULTURE CREAM ICE CREAM SANDWICHES.....\$8 /pp

ARROZ CON LECHE.....\$6 /pp
seasonal fruit compote

PASSIONFRUIT TIRAMISU.....\$8 /pp

CITRUS BLACK SESAME POUND CAKE.....\$8 /pp
chamomile whip

CHAMPAGNE GRANITA SHOOTERS.....\$7 /pp
pick one:

- *vanilla coconut*
- *passion fruit*

MIXED COOKIE PLATTER.....\$7 /pp

MAKE YOUR OWN S'MORES KIT.....\$8 /pp
mallows, dark chocolate, grahams, chile crisp

CAKE CUTTING FEE.....\$3 /pp

COFFEE & TEA SERVICE.....\$5 /pp
assortment of milks + sugars



ADDITIONAL COSTS

STAFF

*most weddings require staffing for 10-12 hours
depending on what is needed for set-up, breakdown and travel*

ON-SITE CHEF.....\$1000 /day

KITCHEN ASSISTANTS.....\$45 /hour

BAR CAPTAIN.....\$55 /hour

SERVERS & BARTENDERS.....\$45 /hour

SERVER CAPTAIN.....\$75 /hour
(required for all events without a day-of-coordinator)

OTHER CHARGES

ADMIN FEE.....8% of total costs
covers our time and labor writing proposal, invoices, and correspondence

SHARED PLATE SURCHARGE.....3% of total costs
*donated to projects and organizations that support the local community
sharedplate.org*

ICE-COORDINATION.....\$3 /pp

TRASH REMOVAL.....\$450
applies if you or your venue require trash carted off-site

RENTAL COORDINATION.....15% of total cost of rentals

TRAVEL FEE.....\$8/mile for locations over 20 miles from Hudson
\$50 minimum

PARTY KIT RENTAL
applies to certain style of events where extra equipment is necessary

ADDITIONAL SERVICES

Need additional support? We're happy to assist you with any of the following services:

DECOR

*love our vibe?
want to bring tropical energy and vibey elegance to your party?
consult with our in-house designers to create the
ultimate mood of your dreams!*

EVENT NECESSITIES

- DAY OF COORDINATOR
- RENTAL ACQUISITION & COORDINATION
- ICE SCHEDULE & DELIVERY
- SANITATION

FUN VIBES

Let us connect you to our network of talented creatives:

- DJ recommendation & arrangement
- hosted karaoke
- floral arrangements
- photographers and videographers
- local venues and activities

