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!
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

PATAČÓN 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

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

ARROZ CON POLLO ARANCINI............. $7 /pp
pineapple-guajillo sauce

AREPITAS..................................... $8 /pp
braised beef, tomatillo salsa

LAMB MEATBALL............................. $9 /pp
smoked chili harissa, mint, herby tzatziki

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

CRAB LETTUCE WRAPS.................... $8 /pp
fried lemongrass, crispy shallots,
pickled chile, thai basil

FISH CEVICHE.................................. $7 /pp
tostadas, herbs, chiles

SMOKED FISH + ROASTED PEPPER SPREAD............... $7 /pp
plantain chips, pickled onion

CITRUS CURED STEELHEAD CROSTINI....................... $8 /pp
smoked chile aioli, cucumber pickle, furikake

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

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CUSTOM OPTIONS AVAILABLE, JUST ASK!
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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 SHOULD .....$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 SANCOCOCHO ............$20 /pp
cococonut 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 LETTUDES.........................$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

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

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

CUSTOM OPTIONS AVAILABLE, JUST ASK!
*Package prices are + tax*
*ALL INGREDIENTS ARE SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY*
SAMPLE DINNER MENUS

TROPICAL COMFORT
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

TASTE THE RAINBOW
BRAISED LAMB SHOULDERS
tomatoes, eggplant, fermented mustard greens
CRISPY YUCA
chimichurri, pickled jalapeno
WARM GRILLED VEGETABLES
toasted coriander aioli, herbs
LOCAL LETTUDES
rainbow roots, preserved lemon vinaigrette,

PICNIC IN PARADISE
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

TIERRA Y MAR
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, graham crackers, 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