



TYPE OF SERVICES - (CHOOSE ONE)

PLATED

Traditional restaurant -style dining experience with individually served, thoughtfully presented meals served course by course.

FAMILY STYLE - TRENDING

Enjoy a family-style dining experience, where dishes are served on platters in the center of the table, encouraging a communal atmosphere as everyone shares and dives into the hearty, shared meal.

BUFFET STYLE

Opt for a buffet-style dining option, ideal for larger groups, (30 & above) where a variety of dishes are arranged on a serving table with chafing dishes to keep them warm, allowing guests to serve themselves and enjoy a diverse selection of food.

Private Cooking Classes

An interactive experience where the chef guides guests in preparing their own meals, fostering hands-on learning and creating a fun and engaging atmosphere. *Please note that this premium and personalized experience comes at the highest cost among the available options.*





CUSTOMIZE YOUR CULINARY EXPERIENCE

CHOOSE THE TYPE OF SERVICE YOU DESIRE

DECIDE UPON A MENU (PER GROUP)

For Cost-Efficiency, Guest Opt for:

- 1-2 Appetizers,
- 1-2 Main Course Proteins,
- 2 Sides (Starch & Vegetable),
- 1 Dessert.

Choosing additional menu options will result in an increased service cost



WHATS INCLUDED

Our chef services offer a complete package. We take care of sourcing quality ingredients, handle the setup, conduct on-site cooking, provide servers if needed, and manage the cleanup and breakdown. It's a comprehensive approach, ensuring your event is professionally catered from start to finish.



STARTER

Choose 1-2

COCONUT SHRIMP

served w/ Sour Cream Dill Sauce

SZECHUAN SHRIMP

Szechuan Marinade, Grilled, Served W/ Chipotle Aioli

STUFFED Portobello MUSHROOM

Spinach, Goat Cheese, Parmesan Cheese

JERK CHICKEN WINGS

jerk spices, scallions, thyme

LOCAL SALTFISH TOSTONE

Salted Cod Ceviche Served w/ Fried Plantain



MEAT & CHEESE CHARCUTERIE BOARD

*ARTISAN MEAT, TROPICAL FRUITS, CRACKERS,
GOURMET CHEESE & MORE*

CEVICHE SHOOTERS

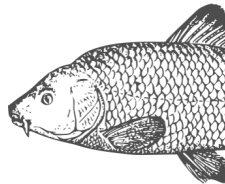
Local Caught Fish, Mango, Cilantro, Lime,

MARYLAND CRAB CAKES

Crab Claw, Smoke Salt Aioli, Wasabi Cracker

JERK SHRIMP SKEWERS

Jerk spices, scallions, thyme



TUNA TARTAR

Ginger Sesame sauce, avocado, Siracha

FILET MIGNON BRUSCHETTA

*Toasted French Bread, Goat Cheese
chimichurri Sauce, pickled red onion*



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MIX GARDEN SALAD

Passion Fruit Vinaigrette, Balsamic Vinaigrette, Guava Vinaigrette

MAIN COURSE

Choose 1-2

CREOLE MAHI MAHI/ SNAPPER

LOCAL COCONUT CURRY CHICKEN

BRAISED OXTAIL



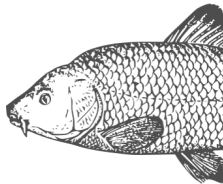
LOCAL BUTTER POACHED LOBSTER TAIL

TROPICAL BBQ CHICKEN

RIBEY STEAK W/ RED WINE REDUCTION

**MAHI-MAHI W/ PINEAPPLE DRAGON
FRUIT SALSA**

**BRAISED SHORT RIB W/ RED WINE
DEMII GLACE**



**GOAT CHEESE STUFFED CHICKEN BREAST
W/ GOAT CHEESE CREAM SAUCE**

THAI COCONUT NOODLE BOWL

*w/ Chicken, Shrimp, or tofu (Gluten Free)**



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SIDES DISHES

Choose 2

LOCAL SEASONED RICE & PEAS

SAUTEED ARTISAN VEGETABLES

HERB ROASTED RAINBOW POTATO

SAUTEED ASPARAGUS

GARLIC HERB MASH POTATO

SWEET POTATO MASH

SWEET FRIED PLANTAIN

DESSERT

Choose 1



Classic Cheese Cake

Flavors: Mango, Strawberry, Passion Fruit. Guava

Guava BREAD PUDDING

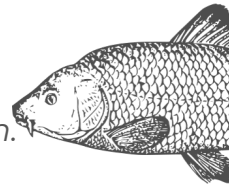
Rum Glaze, Passion Fruit Chantilly Cream

POACHED PEAR

Red Wine, Mango Sorbet, Toasted Coconut

Passion Fruit Rum Cake

Blueberry Compote, Passion Fruit Chantilly Cream.



**BEVERAGE/ WINE SERVICE AVAILABLE
UPON REQUEST**