



“Afrocentric Cuisine and Catering”

APPETIZERS

BREAD

French Bread
Pumpnickel Bread
Wheat Bread
Bahama Rolls
Garlic Rolls
Garlic Bread
Coco Bread
Festival
Croissants
Cornbread
Ethiopian Injera
Buttermilk Biscuits

CHIPS

Plantain (Sweet or Salted)
Lotus Root
Apple
Cassava (Yuca)
Potato: Russett or Idaho
Sweet Potato: Taro, Yam,
Ube (Purple), or Boniato
Watermelon Radish

SOUP

Lobster Bisque
Oxtails
Lentil
Tomato Basil w/ Grilled Cheese
Vegetable
Broccoli Cheddar
Fish (Choice)
Butternut Squash
Shrimp & Sausage Gumbo
Nigerian Chicken & Peanut Stew

VEGAN/VEGETARIAN

*Stuffed Mushrooms
*Chickpea/Falafel or Walnut
Meatballs: (Jerk, Ginger BBQ,
or Marinara)
*Mini Veggie Burgers
(Black Bean)
*Vegan Wings (Fried
Cauliflower): Reg, Buffalo,
Sweet and Sour, BBQ Ginger

CARIBBEAN

Conch Fritters
Codfish Fritters
Jerk Meatballs (Beef)
Mini Beef Patties

SEAFOOD

Shrimp: Cocktail, Grilled, or
Fried
Oysters: Raw, Fried, or
Rockefeller
Steamed Mussels
Fried Calamaris
Mini Crabcakes

CREOLE/NEW ORLEAN

Fried Oysters
Hushpuppies
Crawfish
Mini Shrimp & Grits
Alligator Bites
Mini Shrimp Po Boys
With Remoulade Sauce

SOUL FOOD

*Chicken & Waffle Bites
*Soul Cupcakes: Cornbread,
Mashed Potatoes, Fried Chicken,
Gravy
*Fried Mac & Cheese Balls
*Boiled Peanuts
*Deep Fried Pickles
*Meatloaf Cupcakes:
Meatloaf, Mashed Potatoes, Gravy

AFRICAN

Nkrumen (Fried Okra)
Grilled Chicken Suya Kebabs
Akara Fritters (Black Eyed Peas)
Ethiopian Lamb Lollipops
Sambusak

LATIN/HISPANIC

Nachos: Beef or Lobster
Shrimp Tostados
Mini Tacos: Shrimp or Tuna
Ceviche: Shrimp, Lobster, or
Yellowtail
Beef Tenderloin w/ Chimichurri Sauce
Mini Empanadas w/ Pico de Gallo
Tostones (Fried Plantain)

BRUSCHETTA

Tomato, Basil, Portabella
Jerk Shrimp & Mango Salsa

**50% Deposit Due on all Orders to confirm Booking Date

**All Packages are Customized for all Customers. Prices do not include Gratuity or Delivery

**It is our pleasure to accommodate all guests with religious, medical, and/or dietary restrictions or allergies.
Options include: Vegan, Vegetarian, Ital Rastafarian, Halal, Kosher, Paleo, Gluten-Free, Diabetic

**To receive a quote and place your order call (561) 904-1250 or email us at hautesauceandcaviar@gmail.com



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PLATTERS

WINGS

Wings 10-300pc:

Deep Fried, Buffalo, Dussé or Hennessy Cognac, Ginger BBQ,
Curry, Jamaican Jerk, Lemon Pepper, Sweet & Sour,
Garlic Honey Parmesan, Pineapple Rum

DEVEILED EGGS

Traditional w/ Chives and Paprika, Bacon, Spicy Cajun Shrimp,
Caviar, Pickled, or Avocado

SANDWICHES/SUBS:

Turkey, Ham, or Italian, Turkey Club, Shrimp & Bacon Club, BLT, Ultimate w/
Roast Beef, Curry Chicken Salad, Cuban, Lobster Roll,
Meatball (w/ pesto and Marinara Sauce)

FRUIT:

Strawberries, Pineapple, Cantaloupe, Honey Dew, Grapes, Watermelon

CHEESE:

Choice of 3 Cheeses, Crackers, Fig Jam, Honey,
Grapes, Nuts, French Bread

CHARCUTERIE:

Virginia Ham, Prosciutto, Capicola, And Salami
Served with Cornichon, Spicy Mustard

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ENTREES

VEGAN/VEGETARIAN

Chickpea Meatloaf
Walnut Meatloaf
Escabeche Fried Tofu
Zucchini Lasagna
Eggplant or Portabella
Mushroom Parmesan
Curried Cauliflower
Curried Chickpeas

CARIBBEAN

Jerk (Chicken or Pork)
Curry (Shrimp, Chicken, or
Goat)
Braised Oxtails
Oxtail Burger (\$20 Each)
Escabeche Chicken or Fish:
(King or Yellowtail Snapper)
Ackee & Saltfish or Lobster
Haitian Griot (Fried Pork)

CREOLE

Crawfish or Shrimp Etouffé
Pecan Crusted Catfish
Jambalaya w/ Andouille
Sausage & Chicken

SOUL FOOD

Buttermilk Fried Chicken
Crispy Fried Lobster Tail
Smothered Pork Chops
Southern Meatloaf
Pineapple Bowls: Stuffed with
Shrimp and Rice Choice

AFRICAN

Doro Wat (Ethiopian Berbere
Chicken)
Ghanaian Chicken Suya
S. African Peri Peri Chicken
Moroccan B'stilla Lamb Pie
Moroccan Tagine: Lamb/Beef
S. African Bobotie Beef Casserole

GRILL

BBQ Ribs or Chicken
Grilled Lamb Chops
Steak: Filet Mignon, NY Strip,
Ribeye, Tomahawk

LATIN

Pollo (Grilled Chicken)
Brazilian Feijoada
Paella
Carne Asada (Grilled Flank Steak)

ENHANCERS

White Truffle Oil
Truffle Salt
Butters: Truffle, Foie Gras,
Herbs de Provence, Lobster
Shaved Black Truffles
Duck Foie Gras
Caviar: Lumpfish, Tobiko,
Salmon, Oscetra, or Beluga
Edible Gold Dust or Flakes

HOLIDAYS/SEASONAL

Jerk Turkey
Curry Turkey
Exotic Spiced Leg of Lamb
Rum Glazed Ham with
Pineapple and Cherries
Mushroom Stuffing
Candied Yams Souffle
Green Bean Casserole
Faberge Easter Eggs
Jamaican Fruit Cake
Kwanza Kente Cake

FAMILY SPECIAL

1 Entrée, 2 Sides, Salad,
Bread \$10/Person

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SIDES

VEGAN/VEGETARIAN

Steamed Quinoa with or without Chia Seeds

VEGETABLES

Steamed or Grilled: Corn, Broccoli, Broccolini, Asparagus, or Green Beans

Mashed Potatoes: Garlic, Herb, Truffle, Lobster, or Sweet Potato

Fries; Regular, Jerk, Truffle, or Sweet Potato

CARIBBEAN

Jamaican Rice and Peas
Haitian Djon Djon Rice
Stir Fry Cabbage & Carrots
Pickelese Vegetables
Plantains
Jerk Fries
Mango Salsa

NEW ORLEANS

Dirty Rice with Ground Beef
Red Beans and Rice

SOUL FOOD

Collard Greens w/ Bacon or Pancetta
Buttermilk Waffles
Grits (Butter, Truffle, Cheddar)
Brown Sugar Baked Beans
Green Bean Casserole
Macaroni & Cheese (Reg., Lobster, or White Truffle)

MIDDLE EASTERN

Couscous
Tabbouleh
Basmati Rice

AFRICAN

Nigerian Jollof Rice
Misir Wat (Ethiopian Lentils)
Gomen Wat (Ethiopian Collard Greens)

LATIN

Black Beans
Arroz (Yellow Rice)
Guacamole

SALADS

Potato Salad
Coleslaw

Grilled Romaine:

Pomegranate & Shrimp

Caesar: Romaine, Parmesan, Croutons

Chef: Arugula, Edible Flowers, Strawberries, Parmesan, Champagne Vinaigrette

Spinach: Gorgonzola, Pancetta, Pinenuts, Bosc Pears, Pear Vinaigrette

DRESSING

Champagne Vinaigrette, Island, Greek, Caesar, Ranch, French, Blue Cheese, Thousand Island, Raspberry Vinaigrette

PASTA

Lasagna

Spaghetti & Meatballs
Meat Lasagna

Black Truffle Lobster Ravioli

HSC Signature: (Rigatoni Noodles, Lobster, Shrimp, Artichokes, Sun-Dried Tomatoes, Olives, Feta, Truffle Oil, Shaved Parmesan, Garlic, Alfredo Sauce, Panko Crumbs)

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BEVERAGE MENU

NON-ALCOHOLIC

Soft Drinks: Coke, Sprite,
Ginger Ale, Grape, Orange,
Champagne Cola, Cream
Soda, or Ginger Beer

Lemonade: Reg., Raspberry,
or Lavender

Iced Tea: Regular, Green,
Raspberry, or Mango

Juices: Cranberry, Orange,
Grapefruit, Pineapple Ginger

Water: Voss Sparkling or Still,
San Pelligrino

BEER

Budweiser (USA)

Heineken

Red Stripe (Jamaica)

Prestige (Haiti)

Presidenté (Dominican
Republic)

Kalik (Bahamas)

Guinness

Stella Artois

Sapporo (Japan)

COCKTAILS

Cosmopolitan

Bloody Mary

Margarita

Rum & Coke

Gin Rickey

Rum Punch

Hunch Punch

RUM

Wrey & Nephew Gold
Wrey & Nephew Overproof
Rhum Barbancourt (Haiti)
Myers Rum (Jamaica)
10 Cane Rum (Trinidad)
Bacardi (Puerto Rico)

COGNAC

Hennessy

Dussé

Remy Martin

Courvoisier

TEQUILA

Jose Cuervo

Patron

WHISKEY

Jack Daniels

Jameson

VODKA

Tito's

Ciroc

Grey Goose

Belvedere

GIN

Bombay Sapphire

Tanqueray

Seagram's

LIQUEURS

St. Germaine

Hpnotiq

Nuvo

Jägermeister

Amarula Cream

Chambord

WINE

RED & WHITE

Available upon Request
South African Wine Brands:

House of Mandela

Golden Kaan

Sebeka

Indaba

DESSERT

Dow's Port (Ruby or Tawny)

Sauternes

Moscato

Muscat

Gewürztraminer

Ice Wine

SPARKLING

Cupcake Prosecco

Graham Beck Brut, Demi Sec,
or Rosé (South Africa)

Luc Belaire (Brut, Rose, White,
or Gold)

Moet and Chandon

Armand di Brignac (Brut/Rosé)

**Cash Bar \$250 Per 4 Hour Event

** Open Bar priced per hour and based on Event Head Count

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DESSERTS

BEVERAGES

Coffee
Tea
Dessert Wines: Moscato,
Port, Sauternes

SIGNATURE CAKES

Mini Pound Cake Loaves
Pineapple Upside Down
Piña Colada Rum Cake
Carrot Cake
Strawberry Shortcake
Red Velvet Cake
German Chocolate

BUNDT CAKES

Vanilla, Chocolate, Lemon,
Strawberry, Orange Creamsicle

Specialty Bundt w/ Toppings:
Turtle, Snickers, Red Velvet,
Coconut, Mounds, Butterfinger,
Piña Colada, Butter Pecan,
Chocolate Mint, Cookies &
Cream

CUSTOM CAKES

Servings
25 \$75
50 \$125
100 \$200
200 \$300
Upgrades: 3D, Edible
Photos/Logos, Fondant,
Glitter, Edible Gold, Toys

CUPCAKES

By the Dozen: Mini or Medium

CUPCAKE FLAVORS

Vanilla
Marble
Carrot Cake
Red Velvet
Boston Cream
Neapolitan
Cookies & Cream
German Chocolate
Margarita Lime
Black Forest
Butter Finger
French Vanilla
Hazelnut
Pistachio
Hennessy
Butter Pecan
Pecan Praline
Banana Pudding
White Chocolate
Lemon
Key Lime
Mint Chocolate
Rum

CHEESECAKE

New York
Strawberry
Piña Colada

COOKIES

Coated Oreos
Chocolate Chip
Oatmeal Raisin
Sugar Cookies
Macarons

FRUIT

*Chocolate Dipped or Glam
Strawberries or Cherries
*Hennessy or Ciroc Berries
*Candied Apples or Pears
Caramel/Chocolate Apples

SMALL BITES

Brownie Bites
Cake Pops
Chocolate Popcorn Bags
Pretzel Sticks
Rice Krispy Treats
Dessert Parfaits Shots
Marshmallow Pops
Chocolate Truffles

PIES/COBBLES

Peach Cobbler
Sweet Potato Pie
Apple Pie
Blueberry Pie
Key Lime Pie
Pecan Pie
Pumpkin Pie

CANDY BUFFET

Color of Choice
Lollipops: Swirl, Rock Candy, or Unicorn
Saltwater Taffy
Buttermints
Chocolate Coins
Gumballs
Chocolate Balls
Chocolate Pretzels
Unicorn Lollipops
Gummy Teddy Bears
Jelly Beans

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**Quotes do not include Cake Stand, Display ware, Table Cloth, Delivery, or State Taxes

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or email us at mimi2011.mh@gmail.com



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VEGAN/VEGETARIAN MEAL PREP

ENTREES

Fried "Chicken" Cauliflower
Indian Curried Cauliflower
Ethiopian Berbere
Cauliflower
Indian Curried Tofu
Jamaican Jerk Tofu
Hattian Griot-Style Tofu
Chickpea Meatloaf
Walnut Meatloaf
Zucchini Lasagna
Eggplant Parmesan
Portabella Parmesan
BBQ Pulled "Pork" Jackfruit
Mojo "Pork" Jackfruit
Tofu Marsala w Mushrooms
Vegan Shrimp Scampi
Spaghetti & "Meatballs"
Vegetarian Sushi

SIDE DISH 1

CARBS

Jamaican Rice and Peas
Nigerian Jollof Rice
Basmati Rice
Couscous
Quinoa
Coconut Rice
Hattian Djon Djon Rice
Yellow Rice
Herb Roasted Potatoes
Vegan Mac & Cheese
Mashed Potatoes
Mashed Sweet Potatoes

SIDE DISH 2

VEGETABLES

Black Beans
Black Eye Peas
Felafel Balls
Steamed Broccoli
Sautéed Spinach
Ethiopian Red Lentils
Curried Chickpeas
Tabbouleh Salad
Okra w/ tomatoes
Zucchini
Green Beans
Sweet Plantains
Grilled Corn (Off Cob)
Gomen Wat
(Ethiopian) Collard Greens

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5 Day Plan (\$10 Per Meal)

Choice of one Entrée and 2 Sides (Same Menu for the Entire Week)

5 Day Lunch \$50 +\$10 for Packaging

5 Day Lunch & Dinner \$100 per week (Price includes Packaging)

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****100% Deposit Due on all Orders to confirm Delivery Date**

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