

Catering Menu

Let Fin's Kitchen bring the vibrant flavors of the Caribbean to your corporate event. Each menu is crafted to provide a diverse range of flavors, ensuring your guests experience an unforgettable culinary journey.

Minimum: 100 People Starting at \$50 per person
(Includes setup, line staff, bamboo disposable dining wear)

Proteins

Beef Options (Select 2)

Caribbean Braised Short Ribs

Tender short ribs slow-cooked in a rich Caribbean-style sauce, infused with aromatic spices and herbs.

Spiced Beef Kebabs

Juicy chunks of marinated beef grilled to perfection and served with a zesty dipping sauce.

Creole Beef Stew

A hearty stew featuring tender beef simmered with vegetables and a blend of Creole spices for a robust flavor.

Grilled Steak with Chimichurri

Flavorful steak grilled to your liking, topped with a vibrant chimichurri sauce for a fresh finish.

Beef Patties

Flaky pastry filled with seasoned ground beef, baked to golden perfection for a delightful snack.

Island-Style Meatballs

Savory meatballs made with ground beef and Caribbean spices, served with a tangy sauce.

Roasted Beef in Garlic Sauce

Oven-roasted beef served with a savory garlic sauce that enhances its natural flavors.

Grilled Beef Tacos

Soft tortillas filled with spiced grilled beef, topped with fresh salsa and avocado.

Tasso Beef

Deep fried tender beef served with pikliz (spicy cabbages)

Chicken Options

Grilled Lemon Herb Chicken Juicy chicken marinated in zesty lemon and fresh herbs, then grilled to perfection.

Honey-Glazed Caribbean Chicken

Tender chicken coated in a sweet and sticky honey glaze with a hint of island spices.

Coconut Curry Chicken

Chicken simmered in a rich coconut curry sauce, blending spices for a creamy, aromatic dish.

Creole BBQ Chicken

Succulent chicken pieces grilled and brushed with a smoky BBQ sauce, capturing the essence of Creole cooking.

Mango-Habanero Chicken

Wings Crispy chicken wings tossed in a sweet and spicy mango-habanero sauce for a flavorful kick.

Cajun-Spiced Chicken Skewers

Marinated chicken skewers seasoned with Cajun spices, grilled and served with a tangy dip.

Caribbean Roasted Chicken

Whole chicken roasted with traditional Caribbean herbs and spices for a savory aroma

Pineapple-Teriyaki Chicken

Tender chicken glazed with a sweet pineapple-teriyaki sauce, offering a perfect balance of flavors.

Kreole Fried Chicken

Crispy fried chicken seasoned with Caribbean herbs to perfection, served with dipping sauces.

Spicy Garlic Chicken

Chicken sautéed with garlic and spices, offering a bold flavor that pairs perfectly with any side.

Lamb Options

Island-Style Lamb Chops

Grilled lamb chops marinated in Caribbean spices, delivering a tender and flavorful bite.

Spiced Lamb Skewers

Juicy lamb pieces seasoned with aromatic spices, grilled to perfection for a delightful taste.

Lamb Curry

Tender lamb simmered in a rich curry sauce, infused with Caribbean flavors and served with rice.

Grilled Caribbean Lamb

Marinated lamb grilled to perfection, served with a vibrant sauce that highlights its flavor.

Jerk Lamb Stew

A hearty stew made with tender lamb cooked in a spicy jerk sauce for an exciting flavor experience.

Pork Options

Crispy Pork Griot

Marinated and fried pork chunks, seasoned with garlic and citrus for a crispy and flavorful dish.

BBQ Pulled Pork Sliders

Tender pulled pork tossed in a smoky BBQ sauce, served on mini buns for a delicious handheld option.

Caribbean Pork Tenderloin

Juicy pork tenderloin marinated in tropical spices and grilled to perfection.

Pineapple-Glazed Pork Chops

Grilled pork chops drizzled with a sweet pineapple glaze, adding a tropical touch to the dish.

Roasted Jerk Pork

Pork slow-roasted with authentic jerk spices, delivering a mouthwatering blend of heat and flavor.

Sweet and Spicy Pork Kebabs

Pork skewers marinated in a sweet and spicy sauce, grilled to perfection for a flavorful bite.

Pork Belly Bites

Crispy pork belly served with a tangy sauce for a rich and satisfying appetizer.

Island Pork Ribs

Tender ribs coated in a sweet and tangy glaze, slow-cooked to perfection.

Pork and Plantain Skewers

Skewers of marinated pork and sweet plantains, grilled for a delightful sweet and savory combo.

Fish Options

Blackened Mahi-Mahi Tacos

Soft tortillas filled with blackened mahi-mahi, topped with fresh salsa and cabbage.

Grilled Snapper with Citrus Salsa

Fresh snapper grilled to perfection and topped with a zesty citrus salsa for a refreshing finish.

Coconut-Crusted Salmon

Salmon fillets coated in coconut and baked until golden brown, served with a tropical dipping sauce.

Creole Shrimp & Fish Skewers

Skewers featuring a delightful mix of shrimp and fish, marinated and grilled for a burst of flavor.

Pineapple-Glazed Cod

Flaky cod glazed with a sweet and tangy pineapple sauce, grilled to perfection.

Mango Salsa Tilapia

Baked tilapia topped with fresh mango salsa for a sweet and savory dish.

Grilled Mahi-Mahi

Tender mahi-mahi fillets seasoned and grilled, served with a citrus herb sauce.

Creole Seafood Paella

A vibrant mix of seafood, rice, and spices, capturing the essence of Caribbean flavors.

Shrimp Scampi with Garlic Butter

Juicy shrimp sautéed in garlic butter and served with a side of rice.

Fish Cakes with Spicy Mayo

Crispy fish cakes served with a zesty spicy mayo for dipping.

Starches

Fried Plantains

Sweet, golden plantains fried to perfection, providing a delightful side to any meal.

Garlic Herb Potatoes

Roasted potatoes tossed with garlic and herbs for a flavorful, comforting dish.

Caribbean-Style Rice & Beans

A classic dish of rice and beans cooked with coconut milk and spices, capturing Caribbean essence.

Grilled Corn on the Cob

Sweet corn grilled and brushed with butter and spices for a flavorful side.

Caribbean Mac & Cheese

Creamy macaroni and cheese infused with Caribbean spices for a delightful twist.

Roasted Sweet Potatoes

Sweet potatoes roasted until tender and caramelized, providing a sweet and nutritious side.

Baked Parmesan Potatoes

Crispy baked potatoes topped with Parmesan cheese for a savory crunch.

Vegetables

Steamed Green Beans with Garlic

Fresh green beans steamed and tossed with garlic for a simple yet flavorful side.

Caribbean Grilled Vegetables

A colorful mix of seasonal vegetables grilled and seasoned with Caribbean spices.

Spiced Sweet Peppers & Onions

Sautéed bell peppers and onions with a blend of spices, offering a sweet and savory taste.

Grilled Asparagus

Fresh asparagus spears grilled and lightly seasoned for a vibrant side.

Salads

Tropical Fruit Salad

A refreshing mix of seasonal tropical fruits, drizzled with lime juice for a zesty finish.

Island Caesar Salad

Crisp romaine lettuce, tossed in a creamy dressing, topped with Parmesan and croutons.

Mango & Avocado Salad

A vibrant salad featuring ripe