FIN'S KITCHEN

CATERING MENU

WHERE CARIBBEAN FLAVOR MEETS ELEGANT CATERING

FIN'S KITCHEN CATERING 561-880-7618

WWW.FINSKITCHENFOODTRUCK.COM

FIN'S KITCHEN

CATERING MENU

CATERING FOR ALL OCCASIONS

THIS MENU IS DESIGNED TO OFFER A WIDE VARIETY OF OPTIONS FOR ANY EVENT WITH A 20 PERSON MINIMUM

WE DO OFFER CUSTOM MENUS !!

ORDERS REQUIRE 48 HOUR ADVANCE NOTICE.
ALL CORPORATE ORDERS REQUIRE A 20 PERSON MINIMUM AND DELIVERY FEE.
PRICES INCLUDE PAPER GOODS.
ALL LUNCH/DINNER MENUS
WE CAN ACCOMMODATE YOUR SPECIAL DIETARY NEEDS.

FIN'S KITCHEN

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PACKAGE PRICING

SANDWICH & WRAP PLATTERS

MINI SANDWICH TRIO PLATTER – FEEDS 8–10. $75 BITE-SIZED SANDWICHES (CHICKEN SALAD, TUNA, JERK TURKEY, ROASTED VEGGIE) ON MINI CROISSANTS & BRIOCHE ROLLS.

CARIBBEAN SLIDERS – FEEDS 8–10. $80 MINI BBQ PULLED PORK, JERK CHICKEN & BEEF SLIDERS TOPPED WITH ISLAND SLAW.

WRAP & ROLL PLATTER – FEEDS 8–10. $70 ASSORTED WRAPS (CHICKEN CAESAR, SHRIMP AVOCADO, VEGGIE HUMMUS).

CLASSIC CLUB BITES – $65 FEEDS 8–10.
TURKEY, BACON, LETTUCE & TOMATO ON SOFT BREAD, CUT INTO COCKTAIL SQUARES.

CHARCUTERIE & GRAZING BOARDS

ISLAND-INSPIRED BOARD – CHEESES, CURED MEATS, TROPICAL FRUITS, PLANTAIN CHIPS, CRACKERS & CHUTNEYS. SMALL $95 / MEDIUM $185 / LARGE $325

MINI CHARCUTERIE CUPS – INDIVIDUAL CUPS WITH CHEESE, FRUIT, NUTS, CURED MEAT. $12 EACH (MIN 10)

SEAFOOD GRAZING BOARD – SMOKED SALMON, SHRIMP COCKTAIL, MINI CRAB CAKES, TROPICAL AIOLI. SMALL $120 / MEDIUM $225 / LARGE $375

VEGETARIAN GRAZING BOARD – GRILLED VEGETABLES, HUMMUS, CHEESES, TROPICAL FRUITS, CRACKERS & NUTS. SMALL $90 / MEDIUM $175 / LARGE $300

BOX LUNCH / DINNER

COLD BOX– $18 PP (MIN 20 GUESTS)
SANDWICH OR WRAPS, CHIPS AND BAKED COOKIES

HOT BOX– $23 PP (MIN 20 GUESTS)
8OZ PROTEIN, 4OZ VEGS, 4OZ STARCH AND A BAKE COOKIES

BUFFET PACKAGE

DROP OFF BUFFET– $35+ PP (MIN 20 GUESTS)
2 PROTEINS, 2 VEGS, 2 STARCHES, 1 SALAD OR FRUIT

CLASSIC BUFFET – $65+ PP (MIN 50 GUESTS)
2 PROTEINS, 2 VEGS, 2 STARCHES, 1 SALAD OR FRUIT

★PREMIUM BUFFET – $80+ PP (MIN 75 GUESTS)
3 PROTEINS, 3 VEGS, 2 STARCHES, 2 SALADS OR FRUITS.

HORS D'OEUVRES PACKAGE

TIER 1 – LIGHT COCKTAIL HOUR- 3–4 BITES PER PERSON $16+

TIER 2 – STANDARD PACKAGE (MOST POPULAR)- 6–8 BITES PER PERSON $24+

TIER 3 – PREMIUM HORS D'OEUVRES EXPERIENCE - 10–12 BITES PER PERSON $34+

POLICIES & GUIDELINES

STAFFING - $150 FOR 3 HOURS
CHEF STATIONS - $250 FOR 3 HOURS
BAR TENDERS - $150 FOR 3 HOURS

ADDITIONAL HOURS FOR BUFFET - $100
ADDITIONAL HOURS FOR FOOD TRUCK - $150

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HORS D'OEUVRES

SHRIMP CEVICHE SHOOTERS – $3.50 EACH
PEPPERS, ONIONS, AVOCADO, CILANTRO, LIME, TOMATOES AND SHRIMP IN A SHOT GLASS.

PINEAPPLE CEVICHE SHOOTERS – $3.25 EACH
PEPPERS, ONIONS, AVOCADO, CILANTRO, LIME, TOMATOES AND PINEAPPLES IN A SHOT GLASS.

SWEET & SOUR MEATBALLS – $45 PER TRAY (25 PCS)
CREOLE SEASON BEEF MEATBALLS TOSSED IN SWEET AND SOUR SAUCE.

GRILLED CHICKEN SALAD SANDWICH BITES – $40 PER TRAY (25 PCS)
CHICKEN SALAD SANDWICH CUT INTO BITE SIZE TRIANGLES.

TUNA SALAD SANDWICH BITES – $40 PER TRAY (25 PCS)
TUNA SALAD SANDWICH CUT INTO BITE SIZE TRIANGLES.

CHICKEN WINGS (CHOICE OF SAUCES) – $60 PER TRAY (30 PCS)
CREOLE SEASON CHICKEN, DEEP FRIED TO A CRISPY SERVED PLAIN OR TOSSED IN ONE OF OUR SELECTED SAUCE.

PIGS IN A BLANKET – $35 PER TRAY (25 PCS)
BITE SIZE HOTDOG ROLLED IN PUFF PASTRY AND SERVED WITH A DIPPING SAUCE.

BEEF / CHICKEN / FISH PATTIES – $45 PER TRAY (20 PCS)
FLAKY PASTRY FILLED WITH SEASONED GROUND (BEEF, CHICKEN, FISH), BAKED TO GOLDEN PERFECION.

CARIBBEAN MEATBALLS – $45 PER TRAY (25 PCS)
JERK-SPICED MEATBALLS GLAZED WITH MANGO BBQ SAUCE.

MINI CRAB CAKES – $85 PER 25 PCS
SERVED WITH TROPICAL AIOLI.

STUFFED PLANTAINS – $75 PER (25 PCS)
SWEET PLANTAINS FILLED WITH SPICED CHICKEN OR VEGGIES.

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BEEF

BEEF SHORT RIBS - $22 PP
TENDER SHORT RIBS SLOW-COOKED IN A RICH CARIBBEAN-STYLE SAUCE.

SPICED BEEF KEBABS - $18 PP
JUICY CHUNKS OF MARINATED BEEF GRILLED TO PERFECTION AND SERVED WITH A ZESTY DIPPING SAUCE.

CREOLE BEEF STEW $18 PP
A HEARTY STEW FEATURING TENDER BEEF SIMMERED WITH VEGETABLES AND A BLEND OF CREOLE SPICES FOR A ROBUST FLAVOR.

GRILLED STEAK WITH CHIMICHURRI - $17 PP
FLAVORFUL STEAK GRILLED TO YOUR LIKING, TOPPED WITH A VIBRANT CHIMICHURRI SAUCE FOR A FRESH FINISH.

ISLAND-STYLE MEATBALLS $16 PP
SAVORY MEATBALLS MADE WITH GROUND BEEF AND CARIBBEAN SPICES, SERVED WITH A TANGY SAUCE.

ROASTED BEEF IN GARLIC SAUCE $18 PP
OVEN-ROASTED BEEF SERVED WITH A SAVORY GARLIC SAUCE THAT ENHANCES ITS NATURAL FLAVORS.

GRILLED BEEF TACOS $17 PP
SPICED GRILLED BEEF, TOPPED WITH FRESH SALSA AND AVOCADO.

TASSO BEEF (FRIED BEEF) $12 PP
DEEP FRIED TENDER BEEF SERVED WITH PIKLIZ (SPICY CABBAGES)

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CHICKEN

GRILLED LEMON HERB CHICKEN $12 PP
JUICY CHICKEN MARINATED IN ZESTY LEMON AND FRESH HERBS, THEN GRILLED TO PERFECTION.

HONEY-GLAZED CARIBBEAN CHICKEN $14 PP
TENDER CHICKEN COATED IN A SWEET AND SICKY HONEY GLAZE WITH A HINT OF ISLAND SPICES.

COCONUT CURRY CHICKEN $16 PP
CHICKEN SIMMERED IN A RICH COCONUT CURRY SAUCE, BLENDING SPICES FOR A CREAMY, AROMAJC DISH.

CREOLE BBQ CHICKEN $15 PP
SUCCULENT CHICKEN PIECES GRILLED AND BRUSHED WITH A SMOKY BBQ SAUCE, CAPTURING THE ESSENCE OF CREOLE COOKING.

MANGO-HABANERO CHICKEN $10 PP
WINGS CRISPY CHICKEN WINGS TOSSED IN A SWEET AND SPICY MANGO-HABANERO SAUCE FOR A FLAVORFUL KICK.

CAJUN-SPICED CHICKEN SKEWERS $14 PP
MARINATED CHICKEN SKEWERS SEASONED WITH CAJUN SPICES, GRILLED AND SERVED WITH A TANGY DIP.

CARIBBEAN ROASTED CHICKEN $15
ROASTED CHICKEN WITH TRADITIONAL CARIBBEAN HERBS AND SPICES FOR A SAVORY AROMA

PINEAPPLE-TERIYAKI CHICKEN $13 PP
GLAZED DICED WHITE MEAT CHICKEN WITH A SWEET PINEAPPLE-TERIYAKI SAUCE, OFFERING A PERFECT BALANCE OF FLAVORS.

KREOLE FRIED CHICKEN $14 PP
CRISPY FRIED CHICKEN SEASONED WITH CARIBBEAN HERBS TO PERFECTION, SERVED WITH DIPPING SAUCES.

SPICY GARLIC CHICKEN $14 PP
CHICKEN SAUTÉED WITH GARLIC AND SPICES, OFFERING A BOLD FLAVOR THAT PAIRS PERFECTLY WITH ANY SIDE.

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LAMB

ISLAND-STYLE LAMB CHOPS $16 PP
GRILLED LAMB CHOPS MARINATED IN CARIBBEAN SPICES, DELIVERING A TENDER AND FLAVORFUL BITE.

SPICED LAMB SKEWERS $12 PP
JUICY LAMB PIECES SEASONED WITH SPICES, GRILLED TO PERFECTION.

LAMB CURRY $15 PP
TENDER LAMB SIMMERED IN A RICH CURRY SAUCE, INFUSED WITH CARIBBEAN FLAVORS AND SERVED WITH RICE.

GRILLED CARIBBEAN LAMB $15 PP
MARINATED LAMB GRILLED TO PERFECTION, SERVED WITH A VIBRANT SAUCE THAT HIGHLIGHTS ITS FLAVOR.

JERK LAMB STEW $14 PP
A HEARTY STEW MADE WITH TENDER LAMB COOKED IN A SPICY JERK SAUCE.

PORK

GRIOT (FRIED PORK) $10 PP
MARINATED AND FRIED PORK CHUNKS, SEASONED WITH GARLIC AND CITRUS FOR A CRISPY AND FLAVORFUL DISH.

BBQ PULLED PORK SLIDERS $10 PP
TENDER PULLED PORK TOSSED IN A SMOKY BBQ SAUCE, SERVED ON MINI BUNS FOR A DELICIOUS HANDHELD OPION.

CARIBBEAN PORK TENDERLOIN $12 PP
JUICY PORK TENDERLOIN MARINATED IN TROPICAL SPICES AND GRILLED TO PERFECTION.

PINEAPPLE-GLAZED PORK CHOPS $10 PP
GRILLED PORK CHOPS DRIZZLED WITH A SWEET PINEAPPLE GLAZE, ADDING A TROPICAL TOUCH TO THE DISH.

ROASTED JERK PORK $10 PP
PORK SLOW-ROASTED WITH JERK SPICES, DELIVERING A MOUTHWATERING BLEND OF HEAT AND FLAVOR.

SWEET AND SPICY PORK KEBABS $10 PP
PORK SKEWERS MARINATED IN A SWEET AND SPICY SAUCE, GRILLED TO PERFECTION FOR A FLAVORFUL BITE.

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PORK

PORK BELLY BITES $10 PP
CRISPY PORK BELLY SERVED WITH A TANGY SAUCE.

ISLAND PORK RIBS $15 PP
TENDER RIBS COATED IN A SWEET AND TANGY GLAZE, SLOW-COOKED TO PERFECTION.

PORK AND PLANTAIN SKEWERS $11 PP
SKEWERS OF MARINATED PORK AND SWEET PLANTAINS, GRILLED FOR A SWEET AND SAVORY COMBO.

FISH

BLACKENED MAHI-MAHI TACOS $12 PP
BLACKENED MAHI-MAHI, TOPPED WITH FRESH SALSA AND CABBAGE.

GRILLED SNAPPER WITH CITRUS SALSA $16 PP
FRESH SNAPPER GRILLED TO PERFECTION AND TOPPED WITH A ZESTY CITRUS SALSA FOR A REFRESHING FINISH.

GRILLED HERB SALMON $18 PP
GRILLED HERB SALMON DRIZZLED WITH ROSEMARY LIME BUTTER SAUCE

CREOLE SHRIMP $14 PP
SKEWERS FEATURING SHRIMP , PEPPERS, ONIONS, MARINATED AND GRILLED FOR A BURST OF FLAVOR.

PINEAPPLE-GLAZED SHRIMP $15 PP
GRILLED SHRIMP WITH A SWEET AND TANGY PINEAPPLE SAUCE, GRILLED TO PERFECTION.

GRILLED MAHI-MAHI $16 PP
TENDER MAHI-MAHI FILLETS SEASONED AND GRILLED, SERVED WITH A CITRUS HERB SAUCE.

CREOLE SEAFOOD RICE $12 PP
A VIBRANT MIX OF SEAFOOD, RICE, AND SPICES, CAPTURING THE ESSENCE OF CARIBBEAN FLAVORS.

SHRIMP SCAMPI WITH GARLIC BUTTER $15 PP
JUICY SHRIMP SAUTÉED IN GARLIC BUTTER.

CRAB CAKES WITH SPICY MAYO $16
CRAB CAKES SERVED WITH A ZESTY SPICY MAYO FOR DIPPING.

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SIDES

FRIED PLANTAINS $6 PP
SWEET, GOLDEN PLANTAINS FRIED TO PERFECTION.

GARLIC HERB POTATOES $7 PP
ROASTED POTATOES TOSSED WITH GARLIC AND HERBS FOR A FLAVORFUL.

CARIBBEAN-STYLE RICE & BEANS $7 PP
A CLASSIC DISH OF RICE AND BEANS COOKED WITH COCONUT MILK AND SPICES, CAPTURING CARIBBEAN ESSENCE.

GRILLED CORN ON THE COB $6 PP
SWEET CORN GRILLED AND BRUSHED WITH BUTTER AND SPICES FOR A FLAVORFUL SIDE.

CARIBBEAN MAC & CHEESE $8 PP
CREAMY MACARONI AND CHEESE INFUSED WITH CARIBBEAN SPICES.

ROASTED SWEET POTATOES $7 PP
SWEET POTATOES ROASTED AND CARAMELIZED

BAKED PARMESAN POTATOES $7 PP
CRISPY BAKED POTATOES TOPPED WITH PARMESAN CHEESE FOR A SAVORY CRUNCH.

STEAMED GREEN BEANS WITH GARLIC $7 PP
FRESH GREEN BEANS STEAMED AND TOSSED WITH GARLIC FOR A SIMPLE YET FLAVORFUL SIDE.

CARIBBEAN GRILLED VEGETABLES $8 PP
A COLORFUL MIX OF SEASONAL VEGETABLES GRILLED AND SEASONED WITH CARIBBEAN SPICES.

SPICED SWEET PEPPERS & ONIONS $6 PP
SAUTÉED BELL PEPPERS AND ONIONS WITH A BLEND OF SPICES, OFFERING A SWEET AND SAVORY TASTE.

GRILLED ASPARAGUS $8 PP
FRESH ASPARAGUS SPEARS GRILLED AND LIGHTLY SEASONED FOR A VIBRANT SIDE.

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DESSERTS

TROPICAL FRUIT SALAD $7 PP
A REFRESHING MIX OF SEASONAL TROPICAL FRUITS, DRIZZLED WITH LIME JUICE FOR A ZESTY FINISH.

ISLAND CAESAR SALAD $7 PP
CRISP ROMAINE LETTUCE, TOSSED IN A CREAMY DRESSING, TOPPED WITH PARMESAN AND CROUTONS.

SIGNATURE DESSERTS HAITIAN RUM CAKE $8 PP
MOIST SPONGE CAKE INFUSED WITH HAIIAN RUM AND WARM SPICES.

BANANA FRITTERS $7 PP
SWEET, GOLDEN-FRIED BANANA FRITTERS DUSTED WITH CINNAMON SUGAR.

PASSIONFRUIT CHEESECAKE $9 PP
CREAMY CHEESECAKE WITH A TANGY PASSIONFRUIT GLAZE ON A GRAHAM CRACKER CRUST.

MANGO PINEAPPLE UPSIDE-DOWN CAKE $7 PP
A TROPICAL TWIST ON A CLASSIC FAVORITE WITH CARAMELIZED MANGO AND PINEAPPLE.

TROPICAL FRUIT PARFAIT $7 PP
LAYERS OF GREEK YOGURT, FRESH TROPICAL FRUITS, AND HONEY GRANOLA.

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BEVERAGE MENU

HAITIAN LEMONADE
A REFRESHING, TANGY-SWEET TRADITIONAL LEMONADE WITH A CARIBBEAN TWIST.

FRUIT-INFUSED LEMONADE
CLASSIC LEMONADE ELEVATED WITH SEASONAL TROPICAL FRUIT INFUSIONS.

TROPICAL PUNCH
A VIBRANT, FRUITY BLEND BURSTING WITH ISLAND FLAVORS.

SWEET TEA
SMOOTH AND PERFECTLY SWEETENED, SERVED CHILLED.

PASSION FRUIT PUNCH
TART AND SWEET PASSIONFRUIT BLENDED INTO A TROPICAL DELIGHT.

PRICING

INDIVIDUAL BOTTLES (12OZ): $6 EACH
MINI GALLON JUGS: $14
GALLON JUGS: $22 EACH