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?
Heck ya - 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!
STAFF

FUN, FRIENDLY, UNIQUE
EXPERIENCED + PROFESSIONAL
THE OPPOSITE OF STUFFY!

BARTENDERS AND SERVERS: $45/HOUR
* BAR PACKAGES *

**OPEN BAR SAPPHIRE - $65/PP**
- 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/PP**
- selection of house beers
- organic house wine (red, white, rose)
- selection of spirits mixers and garnish

**WINE + BEER SAPPHIRE - $49/PP**
- selection of local craft beer
- premium choice red, white, rose, and sparkling.
  (All wines are natural and biodynamic)

**WINE + BEER SILVER - $35/PP**
- selection of house beers
- organic house red
- organic house white
- organic house rose

ASK ABOUT OUR SIGNATURE COCKTAILS!

*PACKAGE PRICES ARE + TAX *
*PRICES REFLECT A 5 HOUR BAR WINDOW *
*HOURLY SERVICE FEES APPLY FOR BARTENDERS, BAR BACKS AND PORTERS*
gazpacho shooters - marcona almond, mint $6/pp
vegan "ceviche"- smoky plantain chips $6/pp
cucumber cups - beet hummus, wildflowers $6/pp
pickled veggie summer rolls with spicy cashew cream $6/pp
crostini - marinated tomato, cilantro yogurt, pickled onions $6/pp
cheese and plantain patties w/ creamy sambal $6/pp
empanadas - potato/chorizo or
vegan roasted poblano mushroom $7/pp
citrus crab lettuce wraps - opal basil $8/pp
pickled shrimp - citrus, melon, shiso $8/pp
tROUT gravlax- goat cheese crema, mango salsa, tostada $8/pp
shiso cured tuna - pink peppercorn, grape nuoc cham $8/pp
lemongrass chicken & waffles - chili crisp, cucumber slaw $7/pp
coxinhas- crispy and creamy chicken croquettes - $7/pp
sambal chicken skewers - radish, lime pickle $7/pp
pork belly skewers - husk cherry, peanut salsa macha $9/pp
lamb meatballs - sumac, mint, herb tzatziki $9/pp
chinese sausage & shitake arincini $9/pp
yellow corn arepas - tocino, pickled peach $9/pp

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
local cheeses + seasonal fruits, housemade pickles, chile honey,
house made plantain chips with charred “french onion” dip

$22/pp

raw bar + ceviche station
season's best oysters + a featured ceviche or crudo
variable market price

local crudite platter
a plethora of gorgeous local veggies, served with
smoky eggplant dip, pepita dip

$12/pp

SIMPLE SNACKS

pickled platter with marinated olives

$6/pp

spicy & sweet nuts & seeds

$5/pp

marinated heirloom beans
chile oil, fried oregano, local crusty bread

$6/pp

CUSTOM OPTIONS AVAILABLE, JUST ASK!

*PACKAGE PRICES ARE + TAX*

*ALL INGREDIENTS ARE SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY*
*SAMPLE DINNER MENUS*

**TROPICAL COMFORT**
$54/PP

- wedge salad
  hearts of palm, avocado vin
- grilled corn
  cilantro aioli, queso cotija, smoked chile flakes
- abuela's black beans
- green, red or coconut rice
- achiote rubbed chicken
  green onion, charred pineapple

**VEGETARIAN BOUNTY**
$56/PP

- shaved green papaya
  peanuts, umeboshi vin
- squash agrodolce
  sambal and herbs
- charred cabbage
  spicy aioli, queso cotija
- fried tofu in pineapple sauce
  nardello peppers and green onion
- fried rice
  coconut, macadamia, dill

**HEARTY PARTY**
$64/PP

- sweet plantains
  cilantro yogurt
- bitter greens
  poblano-caesar, crispy buckwheat
- roasted potatoes
  lime pickle aioli, pickled chile, curry leaves
- cornbread
  green chile crema
- sticky pork ribs
  tamarind bbq sauce
**SAMPLE DINNER MENUS**

**PICNIC IN PARADISE** $68/PP
- Sweet potato salad
- Mustard, capers, dill
- Purple cabbage-carrot slaw
- Creamy sesame vinaigrette
- Pulled pork
- Tomato, cinnamon, chile morita
- Crispy chicken
- Yuzu, garlic, mint
- Homemade biscuits
- Fermented chile butter

**TASTE THE RAINBOW** $68/PP
- Roasted cauliflower
- Coriander, black sesame
- Local lettuces
- Wildflowers and rainbow roots
- Yogurt braised chicken
- Turmeric & cilantro
- Herbaceous green rice
- Sorrel pesto
- Crispy fish fillets
- Peashoots, ginger vinaigrette

**AVENTURERO** $74/PP
- Marinated tomato
- Pepita salsa macha
- Charred seasonal veggies
- Cumin, lime, aioli
- Aromatic rice
- Garlic and onion sofrito
- Whole black bass escabeche
- Peppers, chile vinegar
- Pulled goat barbacoa
- Avocado leaf, crispy garbanzo, pineapple cucumber slaw

**TIERRA Y MAR** $82/PP
- Shaved fennel + kohlrabi
- Citrus and lemongrass
- Charred broccolini
- Ginger and crispy garlic
- Yuca mash
- Cilantro mojo
- Baked salmon
- Creamy tomatillo, roasted poblano, cilantro
- Coffee braised brisket
- Caramelized onions, orange, chives
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
- sticky chicken wings $8/PP
  - coriander, black sesame
- empanadas (pick 1 or 2) $6/PP
  - shrimp, pepper & cheese
  - beef picadillo
  - chicken tinga
  - potato and chorizo
  - roasted poblano and crema
  - mushroom & onion
- bao buns $8/PP
  - braised pork belly OR jackfruit
  - mango slaw, chipotle aioli, pickled onion
- tamales $8/PP
  - roast pork
  - bbq jackfruit
* DESSERTS *

- Vietnamese iced coffee cake $8/pp
- Silky pistachio pudding $8/pp
- Passionfruit + champagne granita $7/pp
- Crescent almond cookies $6/pp
- Key lime pie tarts $9/pp
- Ice cream sandwiches $12/pp
- Make your own s'mores kits $8/pp
  mallows, chocolate, graham crackers and chile crisp!

**COFFEE SERVICE**

- Coco mojo coffee / milk / sugar / cream
  $5/pp

ASK ABOUT OUR CUSTOM CAKES!!!
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

servers + bartenders
$45/hour

server captain
$75/hour
(required for all events without a day-of-coordinator)

OTHER CHARGES

kit-rental
$250 automatic charge for all catering

ice-coordination
$3/ person

trash removal
$350
applies if you or your venue require trash carted off-site

rental coordination
15% of the total cost of rentals

travel fee
$4/mile for locations over 20 miles from Hudson. ($50 minimum)

admin fee
8% of total costs
covers our time and labor writing proposal, invoices, and correspondence
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
WE ARE HAPPY TO CREATE CUSTOM MENUS TO MEET YOUR IDEAL BUDGET, FAVE FLAVORS AND DREAM VISION!

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS - MOST OF OUR FOOD IS GLUTEN FREE AND WE CAN CUSTOMIZE TO ANYONE’S PREFERENCES.

PLEASE EMAIL US WITH ANY QUESTIONS YOU MIGHT HAVE!
HELLO@LILDEBSOASIS.COM

TALK TO US!!