

COLOR HOSPITALITY GROUP

Southern soul. Caribbean warmth. Elevated hospitality.

CATERING & EVENTS MENU

All menus require a 20 guest minimum unless otherwise noted. Pricing is per guest unless stated otherwise.

Breakfast & Continental

The Dawn Continental – $19

Freshly baked biscuits, muffins, mini pastries, Greek yogurt with granola, seasonal fruit, house butters, jam, honey, coffee, and hot tea.

Not Your Average Continental – $24

Everything in The Dawn Continental, plus an oatmeal and chai bar with bananas, brown sugar, candied pecans, and assorted cold cereal with milk.

The Dawn Experience – $26

Jalapeño cheddar cornbread, apple chicken sausage, bacon, smothered potatoes, scrambled eggs, and seasonal fruit with whipped and honey butter.

Island Sunrise – $32

Callaloo and smoked gouda biscuits, coconut curry shrimp with jalapeño cheddar grits, plantain cups with jerk shrimp, and a tropical fruit bowl.



Brunch & Lunch Experiences

Brunch Highlights

Island Brunch Grazing Board — $34

Callaloo biscuits, salmon plantain cups, shrimp deviled eggs, coconut shrimp, guava & mango danishes, and tropical fruit.

Chef-Attended Brunch Stations — from $32

Jerk Chicken & Waffles, Omelet Station, Pot Roast & Grits Bar, or Build-Your-Own Po'Boy Bar.

Bottomless Brunch Beverages — add $18

Mimosa flight, Bloody Mary bar, cold-pressed juice cocktails, and Counter Culture coffee blends.

Lunch Options

Corporate Drop-Off — $22

Assorted signature sandwiches and wraps, two cold sides, kettle chips, house pickles, and petite dessert bites.

Power Lunch — $24

Build-your-own grain bowls with quinoa, farro, or mixed greens, choice of two proteins, five toppings, two dressings, fruit, and mini sweet bites.

Signature Lunch Buffet — $32

Fried chicken, bourbon glazed salmon, or blackened catfish with crab étouffée, plus two seasonal sides, house salad, and artisan rolls.

Elevated Lunch — $40

Two premium proteins, three elevated sides, house salad, artisan bread service, and a dessert flight.



Build Your Buffet

Buffet selections are priced per guest. Side dishes may be added à la carte.

Two Proteins + Two Sides — $36

Choice of two buffet proteins, two elevated sides, house salad, and artisan rolls.

Three Proteins + Three Sides — $42

Choice of three buffet proteins, three elevated sides, house salad, and artisan rolls.

Signature Duo — $52

Two signature proteins, three sides, house salad, and artisan rolls.

Chef's Full Spread — $62

Four proteins, four sides, house salad, artisan rolls, and chef dessert bites.

Signature Proteins & Luxury Additions

Signature Proteins

Designed for elevated buffets, social dining, and celebratory service.

- Roasted Airline Chicken – $28
- Skirt Steak with Dual Chimichurri – $30
- Brown Sugar Bourbon Glazed Salmon – $35
- Blackened Catfish with Crab Étouffée – $35
- Pot Roast + Jalapeño Cheddar Grits Bar – $34
- Braised Oxtail – $45

Luxury Additions

Premium selections for receptions, wedding menus, and VIP dining experiences.

- Champagne Lobster & Shrimp Grits – $48
- Coconut Curry Lobster Tail – $65
- Herb-Crusted Lamb Chops – $55
- Curry Shrimp & Jalapeño Cheddar Grits – $28
- Catfish Two Ways, Fried & Blackened – $25

Vegetarian, Pasta & Elevated Sides

Vegetarian & Pasta

Jerk-Spiced Roasted Cauliflower Steak — $18

Bold plant-forward centerpiece with warm spice, char, and savory depth.

Vegan Oyster Mushroom Street Tacos — $16

Crisp oyster mushrooms, bright slaw, and house sauces.

Mushroom & Sweet Potato Wellington — $23

Golden pastry with a rich, savory filling of mushrooms, sweet potato, and herbs.

Meyer Lemon Mafaldine with House Chili Crisp — $12

Silky pasta with bright citrus notes and a touch of heat.

Smoked Gouda Cajun Rigatoni with Gulf Crab & Andouille — $25

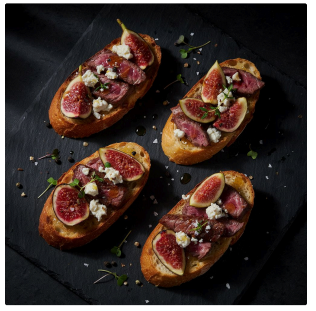
Creamy, indulgent pasta with Gulf crab, andouille, and smoked gouda.

Elevated Sides & Salads

- Truffle Mac & Cheese — $16
- Blended Mashed Potatoes — $6
- Coconut Mashed Potatoes — $8
- Charred Broccolini with Chili Crisp — $6
- Cauliflower Polonaise — $6
- Heirloom Roasted Carrots, Tamarind Honey — $6
- Haricot Vert Almandine, Country Ham & Brown Butter — $6
- Jalapeño Cheddar Cornbread — $6
- Watermelon & Feta Salad with Mint — $15

Reception Hors d'Oeuvres

Priced per piece with a minimum of 2 dozen per selection.



Elevated Bites

- Bresola, Fig & Goat Cheese Crostini — $8
- Caviar-Stuffed New Potato — $10
- Mini Crab Cake with Remoulade — $8
- Lobster & Grits Bites — $10
- Oxtail Egg Rolls with Tamarind Dip — $8



Island & Southern Favorites

- Coconut Shrimp Tower w/ Three Dips — $8
- Plantain Cups with Jerk Salmon — $8
- Jerk Chicken Slider — $6
- Curry Shrimp & Grits Spoons — $6
- Jambalaya Arancini w/ Creole Coulis — $6



Light & Fresh

- Caprese Canapé — $5
- Watermelon & Feta Skewer — $5
- Salmon Spread Cones — $6
- Stuffed Artichoke Bites — $5
- Vegan Oyster Mushroom Street Tacos — $6
- Coconut Curry Shrimp Bisque Shooter — $6

Chef-Attended Stations & Desserts

Chef-Attended Stations

Station pricing varies based on guest count, staffing, equipment, and service style.

Build-Your-Own Po'Boy Bar — from $32

Seafood Raw Bar & Ceviche Station — from $48

Jerk or Fried Chicken & Waffles — from $28

Gumbo & Bisque Bar — from $24

Island Brunch Grazing Board Station — from $24

Signature Desserts

Available as platters or upgrades to buffets and plated experiences.

- Mini Fruit Tartlets — $110/2 doz.
- Champagne Cupcakes — $80/2 doz.
- Mississippi Rum Bars — $90/2 doz.
- Artisan Chocolate Truffles — $180/4 doz.
- Banana Pudding Verrines — $75/2 doz.
- Sweet Bean Vanilla Cheesecake with Peach Cobbler — $115/2 doz.
- Croissant Bread Pudding with Bourbon Caramel Sauce — from $85
- Cookie & Brownie Bar — $50/20 guests
- Farm House Cake — from $95

Custom Plated Dinner Experiences

Every great event deserves a dinner experience as unique as the occasion itself. Starting at **$65 per person**, our custom plated dinners are designed in collaboration with our culinary team to reflect your vision, your guests, and your story.

Fully Bespoke Menus

Crafted around your theme, dietary needs, and flavor preferences to create a truly personalized culinary journey.

Chef Collaboration

Work directly with our acclaimed culinary team to design every course, ensuring a menu that delights and inspires.

Elevated Presentation

Each dish is plated with artistry and served with warmth and precision, transforming your dinner into a memorable occasion.

From Intimate to Grand

Our experiences are seamlessly designed for gatherings ranging from 20 to over 500 guests, maintaining impeccable quality.

Connect with our team to begin designing your signature dinner experience.



Meeting & Break Packages

Perfect for board meetings, conferences, team retreats, and all-day programs.

Morning Coffee Break — $14

Counter Culture coffee, hot tea, and freshly baked pastries.

Afternoon Break — $16

House cookies, Dawn brownies and blondies, iced tea, lemonade, and water.

Healthy Break — $18

Granola bars, energy bites, Greek yogurt, seasonal fruit, infused waters, and cold-pressed juices.

Executive Break — $28

Artisan charcuterie, cheese, marinated olives, fruit, dark chocolate, sparkling water, and espresso drinks.

Southern Sweet Break — $18

Peach cobbler cheesecake, chocolate bon bons, pecan bars, iced coffee, and sweet tea.

Island Refresh Break — $18

Guava and cheese pastelitos, plantain chips with scotch bonnet aioli, hibiscus tea, and passionfruit agua fresca.

Cocktail & Bar Packages

Elevate your event with curated bar experiences for every occasion.

The Color Bar, Signature Sips – from $30

Premium Open Bar – from $38

Luxe Open Bar – from $52

Mocktail & Wellness Bar – from $18





Let's Create Something Unforgettable

Let Color Hospitality Group bring thoughtful flavor, warm service, and elevated hospitality to your next event.

Custom Menus Available

Tailored proposals for weddings, corporate events, private dinners, social celebrations, and brand activations.

Dietary Accommodations

Seasonal substitutions, vegetarian, vegan, and allergy-conscious options available upon request.

Pricing Notes

Staffing, rentals, tax, service fees, and delivery are quoted separately. Final pricing varies based on guest count, location, and service style.

20 guest minimum applies to most menus. Contact us to begin planning your event.