

# GLOBAL FUSION COLLECTION



EVENTS & EXPERIENCES FROM  
AROUND THE WORLD

POWERED  
BY

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CURATED BY CHEF

*Ricardo Lora*



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THE  
**BEST**  
OF THE  
GULFSHORE  
2025





## At the Heart of Global Fusion Cuisine

At Creative Catering, powered by Global Lifestyle, we embrace the profound joy of bringing Global Fusion Cuisine to your table. I am Chef Ricardo Lory, and it is our mission to harmoniously blend the world's diverse flavors into dishes that not only please the palate but also celebrate the rich tapestry of cultures we serve. Join us as we journey together through culinary landscapes, where every meal is a story of connection and celebration.

*Ricardo Lory*

# GLOBAL FUSION COLLECTION - CARIBBEAN

## Catering Packages

**Island Essence Package:** Dive into authentic Caribbean flavors with a selection of island classics for an exceptional dining experience.

**Premium Island Indulgence Package:**

Experience elevated tropical flavors and luxurious ingredients for an unforgettable Caribbean feast.

## Appetizers

**Standard Selections: (Choose up to 2)**

- Mini Cocktail Jamaican Beef Patties with Scotch Bonnet Aioli
- Puerto Rican Tostones with Garlic Mojo
- Island-Spiced Empanadas (Dominican Republic/Puerto Rico) with Spiced Ground Beef or Cheese (Vegetarian option available)

**Elevated Selections: (Additional Charge)**

- Haitian Griot with Pikliz (Marinated Crispy Pork Bites with Spicy Pickled Vegetables)
- Grilled Lobster Sliders (Bahamas): Buttery lobster tail served on brioche buns with passionfruit aioli and crispy shallots.
- Jerk Lamb Lollipops (Jamaica): Grilled lamb chops seasoned with jerk spices, served with a sweet tamarind glaze.

## Salad Selections

*(Choose One)*

*Enhance your salads with a protein for an additional charge.*

**Caribbean Citrus Salad (Regional – Multi-Island):**

Mixed greens, shaved fennel, segmented oranges, candied pecans, and a passionfruit vinaigrette.



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## Caribbean Caesar Salad:

Traditional Caesar salad base with a twist of diced pineapple and crispy plantain croutons.  
Tossed in a creamy coconut Caesar dressing.

## Protein Additions:

- Charred Jerk Chicken Breast (Jamaica)
- Coconut-Crusted Snapper (Barbados)
- Grilled Shrimp with Lime Butter (Bahamas)
- Crispy Plantain-Crusted Tofu (Vegan – Multi-Island)

## Plated Dinner Selections

**Service Options:** Choose individual plated or family-style service. Bread service included.

### Proteins: (Choose One)

- Jamaican Jerk Chicken Breast with Mango-Pineapple Salsa (Jamaica)
- Caribbean-Style Pan - Roasted Red Snapper with Coconut Rum Sauce (Haiti)
- Caribbean-Style Braised Beef Short Ribs (Caribbean)
- Jamaican Jerk Cauliflower Steaks with Mango Pineapple Salsa (Jamaica)

### Elevated Proteins: (Additional Charge)

- Caribbean Spiced Grilled Lobster Tail with Passionfruit Glaze (Bahamas)
- Rum-Braised Oxtail with Savory Gravy (Jamaica)
- Charred Mahi-Mahi with Coconut-Lime Reduction and Crispy Leeks (Barbados)

### Sides: (Choose Two)

- Brown Rice and Peas (Haiti)
- Yuca Fries with Garlic Aioli (Cuba/Puerto Rico)
- Fried Sweet Plantains (Dominican Republic)
- Creamy Mashed Mangu (Dominican Republic)



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## Action Stations

**Island BBQ Skewer Station:** A live grill featuring Jerk Chicken, Pork, and Shrimp, served with fresh mango salsa, tamarind glaze, and grilled pineapple.

**Ceviche Bar Station:** Chilled shrimp, squid, and fish ceviche with toppings like avocado, cilantro, red onion, tomatoes, chili peppers, crispy chips, and lime wedges. Choose from cilantro-lime crema, chili aioli, and mango salsa.

## Buffet Selections

**Minimum Requirement:** Buffet service requires a minimum of 20 guests. Bread service included.

### Proteins: (Choose Two)

- Jamaican Jerk Chicken with Mango-Pineapple Salsa (Jamaica)
- Puerto Rican Pernil (Shredded Pork Shoulder) with Garlic Mojo Sauce (Puerto Rico)
- Grilled Caribbean Salmon with Tropical Mango Salsa (Caribbean)
- Cuban Ropa Vieja with Bell Peppers and Olives (Cuba)
- Jerk-Spiced Cauliflower with Tamarind Glaze (Jamaica)

### Sides: (Choose Three)

- White Rice with Black Beans
- Twice-Fried Plantains (Tostones) (Dominican Republic)
- Caribbean Mac & Cheese (Caribbean Fusion)
- Crispy Roasted Yuca with Garlic Aioli (Cuba)
- Caribbean-Style Brown Rice and Peas (Caribbean)



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## Kid-Friendly Options

*Kid-friendly options are priced as add-ons. (Choose up to 2)*

- Chicken Tenders with Honey Mustard
- Buttered Pasta
- Mini Cheeseburgers
- Mac & Cheese Bites.

## Desserts

*Dessert is optional and priced as an add-on. (Choose 1 or more options)*

- Jamaican mini Rum Bundt Cake
- Mini pineapple upside down cake



# GET IN TOUCH WITH US



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