

From Caribbean-inspired dishes to globally influenced favorites, every plate is crafted to delight guests and connect communities through food, guided by our "Morish" philosophy that ensures each dish is not only delicious but also memorable, infused with storytelling, authenticity, and a commitment to sustainability that today's guests crave.

Menu



Soups

Chicken

Chicken, Carrots, Celery, Butter, Chicken Stock, Fresh Herbs, Spices

Red Lentil/Squash* (vegan)

Serves 2

Red Lentils, Squash, Carrots, Celery, Plant Butter, Fresh Herbs, Spices

"Trini" Corn* (vegetarian)

Serves 2

Corn On The Cob, Cream Corn, Carrots, Coconut Milk, Flour Dumplings, Fresh Herbs, Spices

\$14

*Add Chicken or Smoked Turkey - \$3



Bakery

"Trini" Currant Roll

Serves 14

Currants, Sugar, Fresh Nutmeg, Vanilla Essence,
Pastry Dough

\$55

"Trini" Sweet Bread

Serves 12

Flour, Baking Powder, Cinnamon, Fresh Nutmeg,
Cardamom, Grated Coconut, Sugar, Maraschino
Cherries, Mixed Dried Fruit Peels, Raisins, Coconut
Milk, Egg, Vanilla Essence

Spiced-Banana Bread (Habanero)

Serves 12

Flour, Baking Powder, Baking Soda, Salt, Sugar,
Butter, Ripe Bananas, Eggs, Habanero Jam

\$20



Drinks

Guava, Passion Fruit

Serves 2

Guava Nectar, Passion Fruit Nectar, Guava Pulp, Agave, Simple Syrup, Angostura Bitters

Suggested Mix: Rum, Vodka, Gin, Tequila, Whiskey, Mezcal, Champagne, Club Soda, Seltzer Water

Mango, Pineapple

Serves 2

Mango Nectar, Pineapple Nectar, Pineapple Pulp, Agave, Simple Syrup, Angostura Bitters

Suggested Mix: Rum, Vodka, Gin, Tequila, Whiskey, Mezcal, Champagne, Club Soda, Seltzer Water

Soursop, Papaya, Habanero

Serves 12

Soursop Nectar, Papaya Nectar, Agave, Habanero Infused Simple Syrup, Angostura Bitters

Suggested Mix: Rum, Vodka, Gin, Tequila, Whiskey, Mezcal, Champagne, Club Soda, Seltzer Water

\$22



Starters

Caribbean Salmon Cakes

Serves 2

Fresh Salmon, All Spice, Thyme, Garlic, Chili, Black Pepper, Coriander, Cassia, Mace, Nutmeg, Leek, Onion, Turmeric, Bay Leaves, Red Bell Peppers, Yellow Bell Peppers

Jerk Wings

Serves 2

Party Wings, Caribbean Jerk Season, Salt, Pepper, Bay Leaves, Pimento Peppers, Red Peppers

Basil Tomato Bruschetta

Serves 7

Ripe Tomatoes, White Onions, Crusty Baguette, Extra Virgin Olive Oil, Balsamic Vinegar

\$24



Vegetables

Sautéed Green Beans

Serves 4

Green Beans, Shallots, Salt, Pepper, Extra Virgin Olive Oil

Roasted Brussels Sprouts

Serves 4

Fresh Brussels Sprouts, Salt, Pepper, Extra Virgin Olive Oil

Wilted Spinach with Bell Peppers

Serves 4

Fresh Spinach, Bell Pepper, Shallots, Salt, Pepper, Extra Virgin Olive Oil

\$16



Mains

Moroccan Salmon

Serves 2

Fresh Salmon, Moroccan Spice,
Salt, Pepper

Gourmet Mac & Cheese

Serves 2

Gouda, Sharp Cheddar, Parmesan Cheese,
Eggs, Milk, Heavy Cream, Butter

Mediterranean Mushroom Pasta (vegetarian)

Serves 2

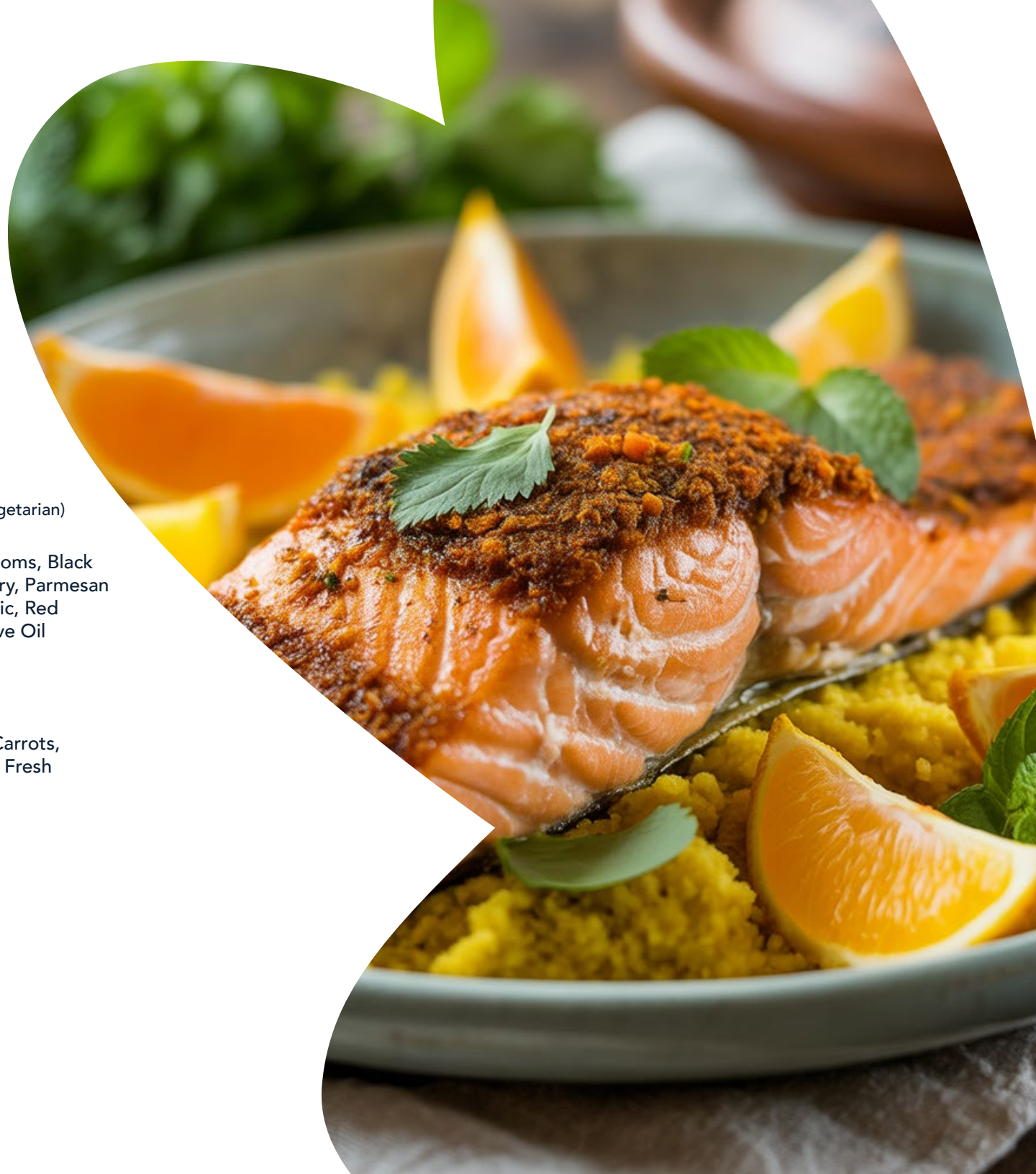
Pasta, Baby Bella, White, Portabella Mushrooms, Black
Pepper, Kosher Salt, Tomato Paste, Rosemary, Parmesan
Cheese, Merlot Wine, Parsley, Shallots, Garlic, Red
Pepper Flakes, Kosher Salt, Extra Virgin Olive Oil

"Trini" Chicken Pelau

Serves 2

Chicken, Rice, Coconut Milk, Pigeon Peas, Carrots,
Pumpkin, Bay Leaf, Onion, Pimento Pepper, Fresh
Parsley, Cilantro, Salt, Black Pepper

\$32



Most dishes can be made Vegan,
Vegetarian, or Gluten-Free.

Orders will be filled within 48 hours
after the contract signing.



RTB HOSPITALITY
CONSULTING, LLC

Visit our website or contact us
today to discuss your event and
start your custom menu order.

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