

RAVISH

OFF OCEAN



*Off-Site Catering*

# ABOUT US

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## *Chef Bio*

### **CHEF JOHNNY DEMARTINI**

Johnny DeMartini has been in the restaurant industry for the past ten years with a degree from Lincoln Culinary Institute. He has worked as a leader in several staple Palm Beach County kitchens including Max's Harvest, Death or Glory, and opening Executive Chef for Lionfish. His most recent position as Culinary Director for Knallhart Group included oversight of five restaurant concepts collectively generating 20M annually. Johnny currently oversees the culinary operation for Ravish Off Ocean. His cuisine is local and fresh with great Latin and Italian influence.



## *Ordering Details*

### **HOW TO ORDER**

Please fill out our easy order form at [www.ravishkitchen.com/catering](http://www.ravishkitchen.com/catering).

We require a minimum of 48 hours notice for all orders, unless otherwise noted.

### **QUESTIONS/SPECIAL REQUESTS/INQUIRIES**

Please email [David@ravishkitchen.com](mailto:David@ravishkitchen.com) or call our restaurant at 561.588.2444 with questions about your order.

### **OTHER**

Please inquire about chafing dishes, sternos and serving utensils, which is otherwise not included.

## *Fees + Gratuities*

### **DELIVERY FEE**

\$25. \$50 for deliveries further than 10 miles. Please note that free pickup is available from our restaurant located at 210 E Ocean Ave, Lantana, FL.

### **SETUP FEE**

\$50 fee. For orders over \$500, 10% of total.

### **ATTENDANT FEE**

\$50/Hour. Includes setup + breakdown.

### **GRATUITIES**

Gratuity is not included in your order, but is highly appreciated.



# MIX & MATCH CATERING

Large Format Options Great for your Home or Office Event | Mix + Match our Catering Items

Priced Per Person | Beverage Not Included | 10 Guest Minimum to Order

## Starters

GREEN GODDESS DIP | \$8

*Chili Oil, Herbs, Crudités Vegetables, Naan*

MEZZE PLATTER | \$9

*Hummus, Roasted Red Pepper Dip, Crudités Vegetables, Naan  
Add Green Goddess Dip +\$2*

LOCAL FISH CEVICHE | \$8

*Coconut Leche De Tigre, Candied Sweet Potato, Cilantro, Plantain  
Strings*

## Salads

All dressings come on the side. Additional pint of dressing \$10.

Protein add-ons come on the side: Chicken \$8 | Salmon \$12 | Steak \$18

RAVISH HOUSE SALAD | \$9

*Baby Arugula, Shaved Parmesan, Heirloom Tomato, Pickled Red  
Onion, Red Wine Vinaigrette*

KALE CAESAR | \$9

*Baby Kale, Crouton, Parmesan-Anchovy  
Dressing*

WATERMELON GREEK SALAD | \$10

*Cucumber, Baby Heirloom Tomato, Pickled Red Onion,  
Marinated Feta, Za'atar Vinaigrette*

## Handhelds

SMASH BURGER | \$15

*House-Blend Patty, American Cheese, LTOP, Bacon, Ravish  
Sauce*

CHICKEN PITA | \$14

*Yogurt-Marinaded Chicken, Green Goddess, Pickled Cabbage,  
Crispy Shallots*

JERK MAHI TACO | \$18

*Aji Verde, Pineapple Slaw, Toasted Sunflower Seeds*

DA GRILLED CHEESE | \$14

*Oaxaca & Cotija Cheese, Mojo Braised Pork, Mojo Au Ju for  
Dipping*

CRISPY PORK BAHN MI | \$18

*House Pickled Slaw, Kimchee Aioli, Cucumber, Cilantro*

STEAK SANDWICH | \$20

*Marinated Steak, Arugula, Pepperoncini Aioli, Red Onion,  
Plantain Strings*

## Mains

GRILLED CHICKEN BREAST | \$15

*Mushrooms, Madeira Wine, Demi-Glaze, Cream*

GARLIC SHRIMP | \$16

*Mama's Butter, Herbs, Breadcrumb*

GRILLED BUTCHERS CUT | MP

*Chimichurri, Pickled Red Onion*

PORK BELLY FRIED RICE | \$14

*Sweet Soy, Cabbage, Carrot, Quick Pickled Cucumber, Fried Egg,  
Spicy Aioli*

CHEF'S PASTA | \$12

*Choice of Pesto, Bolognese, Alfredo*

## Sides

LOBSTER MAC & CHEESE | \$12

*Maine Lobster, Bechamel, Breadcrumb*

POTATOES AU GRATIN | \$8

*Thinly Sliced Potato, House Cheese Blend*

CREAMED SPINACH | \$7

*House Cheese Blend, Onion, Garlic*

CREAMED CORN | \$8

*Bacon, Onion, House Cheese Blend*

SWEET POTATO CASSEROLE | \$8

*Marshmallow, Candied Pecan*

MUSHROOM RISOTTO | \$10

*Arborio Rice, White Wine, Parmesan*

CRISPY BRUSSELS SPROUTS | \$8

*Sweet Chili Glaze, Crushed Peanuts*

PATATAS BRAVAS | \$8

*Smashed Potato, Spicy Tomato Sauce*

PERUVIAN CAULIFLOWER | \$8

*Saltado Vegetable Emulsion, Sweet Soy, Scallions, Salsa Criolla*

# DESSERTS + BUNDLES

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## Dessert

RICOTTA DONUT HOLES | \$4

*Cinnamon Sugar, Dulce De Leche, Chocolate Sauce*

CHOCOLATE DOME | \$12

*Chocolate Panna Cotta, Marscapone, Canolli Filling, Raspberries, Chantilly, Chocolate Glass*

MANGO KEY LIME PIE | \$45EA

*Graham Cracker-Almond Crust, Swiss Meringue, Berry Jam. Feeds 6-8.*

## Cakes

TWO LAYER CAKE | \$60EA

*Chocolate Cake or Vanilla Cake with Chocolate Buttercream or Vanilla Buttercream. Feeds 7-10. Minimum 72 hours notice. Inscriptions welcome.*

THREE LAYER CAKE | \$80EA

*Chocolate Cake or Vanilla Cake with Chocolate Buttercream or Vanilla Buttercream. Feeds 7-10. Minimum 72 hours notice. Inscriptions welcome.*

## Catering Bundles

### Tier 1 Bundle | Save 5%

*Choose 1 Starter, 1 Salad, 1 Handheld or Main, 2 Sides, 1 Dessert*

### Tier 2 Bundle | Save 10%

*Choose 1 Starter, 2 Salads, 2 Handhelds or Mains, 2 Sides, 1 Dessert*

### Tier 3 Bundle | Save 15%

*Choose 2 Starters, 2 Salads, 2 Handheld or Mains, 3 Sides, 2 Desserts*

