

Spotted Lobster

Creative Interpretations of Local Cuisine using Fresh & Seasonal Ingredients

Personal Chef Services, Weddings & Small Event Catering

Specializing in Vegan & Gluten-Free Options



Chef Lori Dumm

“If you don’t start with great ingredients, you can’t create great food”

Raised on a Vineyard & Winery in the Pacific Northwest, Lori acquired a love of wine & entrepreneurship from her father and a passion for travel & food from her mother. Having lived in the USA, Africa & Mexico have all contributed to her unique fusion of Mexican- Caribbean Cuisine.

Creative Chef & Co-Owner of Lola Valentina Restaurant, Owner & Chef of Lolitas Cafe & Sweet Shop and former Executive Chef & Co-Owner of Mango Cafe.

MENU

Appetizers choose one

Lola’s Signature Mortar & Pestal Guacamole with Homemade Tortilla Chips

Corn Flour Empanadas with Hibiscus Flower, Goat Cheese & Walnuts

Cilantro Pesto, Shrimp & Roasted Red Pepper Bruschetta

Jalapeño Chiles stuffed with Plantains, Cranberries, Green Olives & Cheese

Mini Empanadas filled with Seafood, Chives & Cheese with a Creamy Garlic Sauce

Caprese Bites with Jicama, Avocado, Tomato & Panela Cheese with Pumpkin Seed Pesto

Grilled Shrimp with Adobo Seasoning, Plantain & Pineapple Chutney

Tropical Gazpacho Shots with Avocado & Watermelon, Cucumber and Spanish Paprika

Corn Masa Cups filled with Ceviche and topped with Mango Pico de Gallo

Crab Cakes with a coconut-ginger-papaya sauce

Extra appetizers may be ordered by the dozen at an additional cost

Main Plates *minimum of 4 guests per selection*

Blue Corn Empanadas with Yucatan Sweet Potatoes, Black Beans & Spicy Mole Sauce

Poblano en Nogada filled with Wild Rice, Apples, Pears, Almonds, Cranberries & topped with a Creamy Walnut Sauce

Caribbean Coconut Curry with Plantains, Local Root Vegetables, Sweet Peppers & Spinach

Coconut Crusted Shrimp with Basmati Rice and a Passion Fruit Sauce

Grouper with a Tamarind-Ginger-Soy Sauce & Jicama Slaw and Papaya Pico de Gallo

Caribbean Jerk Platter with Grilled Shrimp, Coconut Rice & Beans and Plantains

Red Snapper with Green Olives, Capers, Sweet Peppers, Onion & Coconut-Tomato Sauce

Grilled Tofu with Chaya, Cheese & Mango with a Tropical Rosemary Glaze

Gourmet Caribbean Shrimp Fajita Bar with Tropical Condiments and Sauces

Seasonal Specials Available. All dishes can be prepared with Tofu & Gluten Free

Desserts *minimum of 4 guests per selection*

Mayan Chocolate Mousse

Coconut-Lime Tart

Chocolate-Sea Salt Truffle Tart

Triple Berry Pie with Homemade Coconut Ice Cream

Caribbean Bread Pudding with Rum Sauce

Extra desserts maybe ordered for an additional charge

Both Savory & Sweet Brunch Caseroles are available for Self-Service Baking



Please contact Lori at islabites@gmail for pricing & event service