

# Catering Menu Main Dishes



## **Jerk Chicken (GF)**

Marinated in Herbs & Spices|BBQ| Scotch Bonnet

## **Chicken Breast Supreme (GF)**

Cream sauce| Mushrooms| White Wine

## **Curry Goat (GF)**

## **Pork Tenderloin (GF)**

Stuffed with Roasted Garlic & Thyme

## **Grilled Atlantic Salmon (GF)**

Grilled| Lemon Slices|Honey Garlic

## **Shrimp Medley (GF)**

Cooked in Coconut Curry sauce

## **Escovitch Snapper/ CodFish (GF)**

Fried Fish topped with pickled Onions, Scotch Bonnet| Allspice Berries

## **BBQ Ribs (GF)**

Pork Ribs dry rubbed & sauced

## **Rosemary Herb Citrus Chicken (GF)**

Baked Chicken Breast|Citrus Cream sauce|Herbs

## **Oxtail (GF)**

Slow braised| Herbs & Spices

## **Chicken Madeira (GF)**

Madeira Cream sauce| Cheese| Asparagus

## **\*Prime Rib Roast (GF) Market Pricing**

Roasted Prime Rib sliced & served with Au Jus

## **\*Fillet Mignon (GF) Market Pricing**

6 ozSteak, wit au jus

## **Red Wine Short Ribs (GF)**

Short Ribs cooked in red wine, beef stock, fresh herbs

## **Curry Chicken (GF)**

Stuffed with Roasted Garlic & Thyme

## **Jerk Pork (GF)**

Pork Shoulder| Marinated in Herbs & Spices|BBQ| Scotch Bonnet



# Catering Menu Sides



## STARCHES

### **Roasted Potatoes (GF)**

Golden and red potatoes roasted with paprika, garlic herb seasoning, and olive oil

### **Mash Potatoes(GF)**

Golden potatoes with milk, butter, garlic seasoning. OR sub. sweet potatoes

### **Loaded Mash Potatoes (GF)**

Golden potatoes with milk, butter, garlic seasoning, bacon, sour cream, chives

### **Jamaican Rice & Peas (GF)**

White Jasmine Rice| Cooked in Coconut milk

### **Rice(GF)**

Jasmine/Basmati White Rice

### **Fried Rice (GF)**

House fried rice with vegetables, egg, soy, garlic, onion. Choices: vegetarian, bacon, Options spam, chicken, beef.

### **Rice Pilaf (GF)**

FLong grain rice made with chicken stock, herbs and vegetables

### **Spanish Rice (GF)**

Long grain rice made with chicken stock, cumin, chili powder, tomatoes, garlic, onion

### **Baked Mac & Cheese**

Made with a blend of cheese baked with cheese and panko topping

### **Potato Salad (GF)**

Homestyle Potato Salad

### **Kale Caesar Pasta Salad**

Rotini pasta, chopped kale, parmesan cheese, chickpeas, cucumbers, croutons, salad dressing

### **Greek Orzo Pasta Salad**

Orzo pasta, kalamata olives, red onions, cucumber, grape tomatoes, feta, chickpeas, greek dressing & lemon slices

### **Jamaican Festival**

Deep fried sweet dough

# Catering Menu Sides



## VEGETABLES

### Roasted Mixed Vegetables (GF)

Assortment of seasonal vegetables or your choice of veg

### Roasted Brussel Sprouts (GF)

Brussels roasted with pancetta

### Grilled Corn on the Cob (GF)

Grilled 1/4 corn served on skewers, buttered salt and pepper

### Garlic Green Beans (GF)

Sautéed green beans in garlic, olive oil

### Bacon Wrapped Asparagus (GF)

2 asparagus wrapped in bacon

### Roasted Asparagus (GF)

Roasted Asparagus Lightly Seasoned and Dusted with Fresh Grated Parmesan

### Sautéed Broccolini (GF)

With olive oil and lemon

### Maple Glazed Carrots (GF)

Baby carrots roasted in seasoning and maple syrup

### Roasted Broccoli (GF)

roasted broccoli topped with parmesan

## SALADS

### Simple Greens Salad (V,GF)

Seasonal Greens with onions, grape choice of veg, tomatoes, cucumbers with balsamic dressing

### Winter Greens Salad (V, GF)

Seasonal Greens with toasted walnuts cranberries, goat cheese, sliced pears with sweet apple dressing

### Summer Peach & Citrus Salad (GF)

Toasted Almonds & Goat Cheese

### Greek Salad (V,GF)

Seasonal Greens with onions, grape tomatoes, cucumbers, olives, feta with greek dressing

### Caesar Salad (V)

Romaine, shaved parmesan, croutons with Caesar dressing

### Cobb Salad (GF)

Romaine, tomato, onion, bacon, grilled chicken, hard boiled egg, blue cheese and avocado with cobb dressing

### Strawberry Spinach Salad (V.GF)

Spinach, strawberries toasted pecans, feta with a poppyseed dressing

### Caprese Salad

Vine ripe tomatoes, buffalo mozzarella, fresh basil and balsamic drizzle on a bed of arugula

