

THANKSGIVING DINNER PACKAGES



DROP OFF PACKAGE

All items in this package will come in disposable chafer trays for easy reheating set up & clean up

Included:

Dinner Menu

Herb Roasted Turkey
Maple Glazed Carrots
Garlic & Herb Mashed Potatoes
Cranberry sauce
Gravy
Herb & Apple Stuffing
Kale Brussel Cranberry Salad
Cornbread/Garlic Rosemary
Herb Focaccia
& Whipped Butter
Pumpkin Pie

10 person minimum

\$50 per person



STANDARD PACKAGE W/ MODERATE SETUP

Dinner Menu

Herb Roasted Turkey
Brown Sugar Honey Glazed Ham
Maple Glazed Carrots
Garlic & Herb Mashed Potatoes
Cranberry sauce
Gravy
Herb & Apple Stuffing
Kale Brussel Cranberry Salad
Cornbread/Garlic Rosemary
Herb Focaccia
& Whipped Butter
Pumpkin Pie/
Creamy Cranberry Cheesecake

Beverages

Hibiscus Sorrel/
Cranberry Aperol Spritz

10 person minimum

\$65 per person



PREMIUM PACKAGE W/MODERATE SETUP

Included:

Thanksgiving Charcuterie

Dinner Menu

Herb Roasted Turkey
Brown Sugar Honey Glazed Ham
Maple Glazed Carrots
Garlic & Herb Mashed Potatoes
Cranberry sauce
Gravy
Herb & Apple Stuffing
Kale Brussel Cranberry Salad
Cornbread/Garlic Rosemary
Herb Focaccia
& Whipped Butter
Pumpkin Pie/
Creamy Cranberry Cheesecake

Beverages

Hibiscus Sorrel/
Cranberry Aperol Spritz

10 person minimum

\$75 per person

STAFF WILL ARRIVE AT COORDINATED TIME FOR SET UP, SERVICED PACKAGES INCLUDE 4-5 HOURS OF SERVICE (1 HOUR SET UP, 2-3 HOUR FOOD SERVED, & 1 HOUR CLEAN UP). ADDITIONAL HOURS CAN BE ADDED FOR AN ADDITIONAL FEE. DECOR INCLUDES METAL PANS & FOOD DECOR. PACKAGE PRICING DOES NOT INCLUDE AUTO GRATUITY OF 18% GRATUITY CHARGE, SALES TAX & DELIVERY CHARGE. ALL PACKAGES CAN BE MODIFIED AND CHARGES WILL BE ADJUSTED.



BRUNCH PACKAGES

Pricing Guide

BRONZE

Brunch Service for 10
Guests

Service in your Home,
Air B&B or Venue of
your choice

\$350

Ad ons: Floral Overhang

\$75

SILVER

Brunch Service for 15
Guests

Service in your Home,
Air B&B or Venue of
your choice

\$400

Ad ons: Floral Overhang

\$75

GOLD

Brunch Service for 25
Guests

Service in your Home,
Air B&B or Venue of
your choice

\$550

Ad ons: Floral Overhang

\$75

BASIC BRUNCH MENU INCLUDES:

SCRAMBLED EGGS, BACON & SAUSAGE LINKS, MUFFINS, FRENCH TOAST/WAFFLES, FRESH FRUIT, MIMOSA BAR, WATER & COFFEE STATION



GET IN TOUCH FOR CUSTOMIZATIONS

- Brunch Menu can be upgraded with premium options per request, feel free to let us know

STAFF WILL ARRIVE AT COORDINATED TIME FOR SET UP, DECOR INCLUDES METAL PANS & FOOD DECOR.

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PASTA BAR CATERING PACKAGES



DROP OFF PACKAGE

All items in this package will come in disposable chafer trays for easy set up & clean up

Included:

Penne Pasta
Fettuccine Pasta
Italian Sausage/Meatballs
Grilled Chicken
Marinara Sauce on the side
Alfredo Sauces on the side
Served with Grilled Vegetables
Dinner Rolls
Parmesan Cheese
Italian or Greek Salad

Drink Tote:

Pick 1:

1gallon included per 12 people
Lemonade
Ice Tea

Add ons:

Can Coke Products \$2 ea
bottled water \$2ea

\$25 per person



STANDARD PACKAGE W/ MODERATE SETUP

Included:

Penne Pasta
Fettuccine Pasta
Italian Sausage/Meatballs
Grilled Chicken
Marinara Sauce on the side
Alfredo Sauces on the side
Served with Grilled Vegetables
Dinner Rolls
Parmesan Cheese
Italian or Greek Salad

Beverages

3 GL Drink Urn
Pick 2 options

Lemonade
Ice Tea

\$35 per person



PREMIUM PACKAGE W/MODERATE SETUP

Included:

Appetizers:

Caprese or Tortellini Skewers (1 per person)
Italian Stuffed Mushrooms (2 per person)

Included:

Penne Pasta
Fettuccine Pasta
Italian Sausage
Grilled Chicken
Marinara Sauce on the side
Alfredo Sauces on the side
Served with Grilled Vegetables
Dinner Rolls
Parmesan Cheese
Italian or Greek Salad

Beverages

Pick 2 options 3 gallon Urn:

Lemonade
Ice tea
Infused Water

Dessert:

Pick 1 option

Tiramisu
Cheesecake
Brownies
Lemon Squares

\$40 per person

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TACO BAR CATERING PACKAGES



DROP OFF PACKAGE

All items in this package will come in disposable chafer trays for easy set up & clean up

Included:

Corn Tortillas
Flour Tortillas
Chips

Pico de gallo
Lime wedges
Sliced Radish
Pickled onions

Red salsa
Green salsa
Guacamole

Shredded Cheese

Meats: Pick 2 options:

Carne Asada
Pollo (chicken)
Al Pastor (seasoned diced beef)
Carnitas (pork)
Seasoned ground beef
Shredded Beef
Fish

Sides: Pick 2 options:

Black Beans
Yellow Rice
Grilled vegetables
Elote Corn Salad

Drink Tote:

Pick 1:

1 gallon included per 12 people
Lemonade

Ice Tea

Add ons:

Can Coke Products \$2 ea
bottled water \$2ea



STANDARD PACKAGE W/ MODERATE SETUP

Included:

Corn Tortillas
Flour Tortillas
Chips

Pico de gallo
Lime wedges
Sliced Radish
Pickled onions

Red salsa
Green salsa
Guacamole
Sour Crema
Shredded Cheese

Queso
Hot Sauces

Meats: Pick 2 options:

Carne Asada
Pollo (chicken)
Al Pastor (seasoned diced beef)
Carnitas (pork)
Seasoned ground beef
Shredded Beef
Fish

Sides: Pick 2 options:

Refried Beans
Black Beans
Mexican Rice
Grilled Vegetables
Elote Corn Salad

Beverages

Pick 2 options 2 gallon Urn:

Lemonade
Ice tea
Horchata
Hibiscus Fresca
Watermelon Fresca
POG Fresca
Infused Water
Can Coke Product \$2 ea
bottled water \$2ea



PREMIUM PACKAGE W/MODERATE SETUP

Included:

Corn Tortillas
Flour Tortillas
Chips

Pico de gallo
Lime wedges
Sliced Radish
Pickled onions

Red salsa
Green salsa
Guacamole
Sour crema
Shredded Cheese

Queso
Hot sauces

Meats: Pick 3 options:

Carne Asada
Pollo (chicken)
Al Pastor (seasoned died beef)
Carnitas (pork)
Seasoned ground beef
Shredded Beef
Fish

Sides: Pick 3 options:

Refried Beans
Black Beans
Mexican Rice
Grilled Vegetables
Elote Corn Salad

Beverages

Pick 2 options 2 gallon Urn:

Lemonade
Ice tea
Horchata
Hibiscus Fresca
Watermelon Fresca
POG Fresca
Infused Water
Can Coke Product \$2 ea
bottled water \$2ea

\$25 per person

\$30 per person

\$35 per person

STAFF WILL ARRIVE AT COORDINATED TIME FOR SET UP, SERVICED PACKAGES INCLUDE 4-5 HOURS OF SERVICE (1 HOUR SET UP, 2-3 HOUR FOOD SERVED, & 1 HOUR CLEAN UP). ADDITIONAL HOURS CAN BE ADDED FOR AN ADDITIONAL FEE. DECOR INCLUDES METAL PANS & FOOD DECOR.

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DINNER BUFFET



BASIC PACKAGE



STANDARD PACKAGE



GOLD PACKAGE



PREMIUM PACKAGE

Dinner Buffet Menu

1 Salads
1 Entrée
1 Sides

Fresh Rolls/Cornbread
& Whipped Butter

Beverages

Lemonade & Ice tea

Dinner Buffet Menu

1 Salad
Roasted Seasonal
Vegetables
2 Main Entrée
1 Vegetarian Pasta
2 Additional Sides
Dishes

Fresh Rolls/Cornbread &
Whipped Butter

Beverages

Lemonade & Ice tea

Dinner Buffet Menu

1 Salads
Roasted Seasonal
Vegetables
3 Main Entrées
1 Vegetarian Pasta
2 Additional Sides
Dishes

Fresh Rolls/Cornbread
& Whipped Butter

Beverages

Lemonade & Ice tea
totes

Appetizers

I Charcuterie Board

Dinner Buffet Menu

Two Salads
Roasted Seasonal
Vegetables
3 Main Entrées
1 Vegetarian Pasta
2 Additional Side
Dishes

Fresh
Rolls/Cornbread &
Whipped Butter

Beverages

Lemonade & Ice tea
totes

If there is something that you would like instead, please do not hesitate to let us know. We will do our best to accommodate your requests, allergies & substitutions.

- Minimum 25 guests required
- All prices are per person unless stated otherwise
- Prices quoted in this package are subject to change & do not include taxes, gratuity & delivery charge.

\$40 per person

\$42 per person

\$50 per person

\$65 per person

All packages are a personalized menu. Staff will arrive at coordinated time for set up. Package pricing does not include auto 18% gratuity charge, sales tax, & delivery charge. For serviced events, we charge an hourly fee per server needed.

WEDDING PACKAGES SERVICED CATERING



STANDARD PACKAGE

Passed or Stationary Appetizers

Includes 3 selections

Dinner Menu

1 Salad
Roasted Seasonal
Vegetables
1 Main Entree
1 Vegetarian Pasta
2 Additional Sides
Bread Basket
Butter

Complimentary Cake
Cutting

Beverages

Pick 2 (2 gallon urns)
Lemonade , Ice tear
infused water



GOLD PACKAGE

Passed or Stationary Appetizers

Includes 4 selections

Dinner Menu

1 Salad
Roasted Seasonal
Vegetables
2 Main Entree
1 Vegetarian Pasta
2 Additional Sides
Bread Basket
Butter

Complimentary Cake
Cutting

Beverages

Pick 2 (2 gallon urns)
Lemonade , Ice tear
infused water



PREMIUM PACKAGE

Passed or Stationary Appetizers

Includes 4 selections
Cheese Board

Imported & Domestic Cheeses
Crackers, Baguette, Dried Fruits &
Nuts.
vegetable board
fruit board

Dinner Menu

1 Salad
Roasted Seasonal Vegetables
2 Main Entree
1 Vegetarian Pasta
2 Additional Sides
Bread Basket
Butter

Dessert

Dessert bar mini assorted desserts

Complimentary Cake Cutting

Beverages

Pick 2 (2 gallon urns)
Lemonade , Ice tear infused water

If there is something that you would like instead, please do not hesitate to let us know. We will do our best to accommodate your requests, allergies & substitutions.

- Minimum 25 guests required
- All prices are per person unless stated otherwise
- Prices quoted in this package are subject to change & do not include taxes, gratuity & delivery charge.

\$65 per person

\$75 per person

\$110 per person

All packages are a personalized menu. Staff will arrive at coordinated time for set up. Plan for staffing 8 hour service (2 hr set up, 4 hour food served and 2 hour of clean up)
Hours will be billed based on time needed, Package pricing does not include auto 18% gratuity charge, sales tax, & delivery charge. For serviced events, we charge an hourly fee per server needed.

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) (+\$3)

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

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



Catering Menu

Appetizers



Fruit tray (V,GF). **\$45**
 assortment of seasonal items or your choice Per Tray
 Serves -15 people half pan

Crudités Vegetable (V, GF). **\$42**
 assortment of seasonal items or our choice. Per Trav
 with hummus and ranch. Serves -15 people
 half pan

Spinach Artichoke Dip Platter (V) **\$45**
 Served with pita chips, celery, carrots-Serves per tray
 15 people-half pan

Antipasto Tray. **\$85**
 A variety of Italian Meats, Cheeses, marinated Per Tray
 Olives, and pickled Vegetables. Served with
 sliced Baguettes and Crackers-half pan

Stuffed Mushrooms (V option) **\$30**
 Stuffed with cream cheese, mozzarella, parmesan per dzn
 cheese, and herbs, bread crumbs.

Bacon Wrapped Shrimp (DF, GF). **\$40**
 Comes with 2 per serving per dzn

Bacon Wrapped Scallops (DF, GF). **\$50**
 Comes with 2 per serving per dzn

Scallop Crispy Rice (DF, GF). **\$50**
 Comes with 2 per serving. per dzn

Coconut Crusted Shrimp (DF) **\$40**
 Comes with 2 per serving per dzn

Blackened Prawns (DF, GF) **\$40**
 Grilled prawns topped withMango relish per dzn
 & radish sprouts 2 per serving

Caprese Skewers (V) **\$38**
 Grape tomato, mozzarella balls, fresh basil. per dzn
 drizzled with Balsamic glaze

Antipasto Skewers **\$38**
 Mozzaerlla, green olive, black olive, salami per dzn
 tortellini, grape tomato, artichoke

Cocktail Meatballs **\$30**
 BBQ Jerk, teriyaki. marinara per dzn
 Comes with 2 per serving

Chicken bites (V, GF). **\$26**
 Breaded and fried chicken bites served with. per dzn
 ranch 2 per serving

Chicken Skewers (DF, GF). **\$38**
 per dzn

Street Corn Skewers (V.GF) **\$34**
 4in Elote on a skewer coated with per dzn
 mayo, cheese, chili powder

Chicken Wings (DF) **\$38**
 salt & pepper, buffalo, lemon per dzn
 pepper,cajun,sauce,bbq, honey
 garlic, plain, garlic parmesan

Beef Skewers (DF) **\$38**
 beef served on a skewer per dzn

Stuffed Mushrooms (V option) **\$30**
 Stuffed with cream cheese, mozzarella, per dzn
 parmesan, Cheese, and herbs, bread crumbs.

Crostinis. **\$32**
 per dzn

- Steak with a garlic herb spread and. balsamic
- Garlic shrimp with avocado lime puree
- cured salmon, dill cream cheese and pickled onion
- Vegan option avocado lime pure, heirloom, tomatoes, basil, sprouts, balsamic glaze

*REMINDER STATEMENT "CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD. SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Catering Menu

Appetizers



Veggie Spring Roll (V) **\$36**
fried spring rolls made with vegetables.
served with chili sauce Per dzn

Shrimp Cocktail Shooters (GF) **\$32**
Chilled Shrimp Shooter with Pico de Gallo,
Cocktail Sauce Per dzn

Mini Tacos **\$36**
Chicken or beef with a cilantro lime slaw. Per dzn

Wraps **\$98**
Options: Turkey, Roast Beef, Italian, Chicken. Per dzn
Salad, Egg salad, Southwestern Chicken, Chicken
Bacon Ranch, Vegetarian Vegetable & Hummus,
BLTA, Ham & Cheese

Pinwheel Sandwiches **\$36**
Turkey, Ham, Veggie (V). Per dzn

Tofu Spring Rolls (V, GF). **\$36**
noodles, thai basil, cilantro, tofu served with
peanut sauce Per dzn

Mini Pork Bao (DF) **\$40**
Slices of char siu pork with pickled
cucumbers and carrots, garnished with
spring onions. and cilantro Per dzn

Stuffed Croissant Sandwiches **\$98**
Options: Turkey, Roast Beef, Italian,
Chicken salad, Southwestern chicken,
Chicken Bacon Ranch, Vegetarian,
Vegetable & Hummus, BLTA, Ham & Cheese Per dzn

Deviled Eggs (V, GF) **\$36**
2 per serving topped with chives Per dzn