

SC

BUFFET MENU

CATERING

PROTEINS (CHOOSE 2-3)	STARCHES (CHOOSE 2-3)	SIDE VEGGIE/FRUITS (CHOOSE 2-3)
Chicken Breasts (Blackened, Jerk, Lemon-Rosemary, BBQ or Cajun)	Garlic Mashed Potatoes	Green Beans and Shallots
Chicken Thighs or Legs (Yakitori Style, Lemon- Rosemary Baked, BBQ, Curry, Brown Stew or Jerk)	Mashed Purple Sweet Potato	Garlic Scented Broccoli or Broccolini
Salmon Bites (Blackened, Jerk, or Cajun)	Mashed Sweet Potato	Steamed Cabbage
Meatballs (Turkey or Beef; BBQ or Swedish Style)	Aromatic Jasmine Rice (with Shallots, Garlic, and Parsley)	Roasted Mixed Vegetables (Zucchini, Yellow Squash, Carrots, Red Bell Pepper)
Tail-On Shrimp (Blackened, Lemon-Butter or Jamaican Pepper)	Jamaican Rice and Peas (choice of Pigeon Peas or Kidney Beans)	Roasted Brussel Sprouts with Balsamic Glaze
Grilled and Marinated Portobello Mushrooms	Plain Steamed White Rice	Smoky Collard Greens (vegan option available)
Chermoula Cauliflower Steaks	Steamed Wild Rice Mix	Roasted Asparagus
Ribeye Steak (Rosemary-Garlic, Japanese BBQ or Moroccan)	Mac and Cheese (Plain Cheddar, Smoked Gouda mix, or Smoked Gruyere mix)	Honey-Spiced Carrots
Jamaican Oxtails with Butter Beans	Vegan Stuffed Shells (vegan ricotta, vegan Mozzarella, marinara, and spinach)	Cajun Corn on the Cob Halves
Jerk Pork Belly	Butter Grits (choice of Cheddar)	Pasta Salad (Cucumbers, cherry tomatoes, olives, basil, and Italian dressing)
Lamb Chops (Rosemary-Garlic, Japanese BBQ, or Moroccan)	Baked Beans (peppers, onions, and choice to add a ground protein)	Mixed Green Salad (Carrots, cucumbers, cherry tomatoes, and ranch or Italian dressing)
Blackened Red Snapper Filet	Rosemary and Garlic Skin- On Red Potatoes (Roasted)	Fruit Platter (pineapple, cantaloupe, honeydew, strawberries, red grapes. blueberries, and kiwi)
Escovitch Yellow Snapper	Alfredo or Marinara Pasta Mix	
Beef Pot Roast	Jamaican Festival	
	Buttered Dinner Rolls	

PLEASE NOTIFY ABOUT ANY FOOD ALLERGENS FOLLOWING YOUR ORDER.