



CATERING

Entrust us with your every need, and let us transform your event planning into a seamless, stress-free experience. Specializing in catering private events, we are committed to turning your dream occasion into an unparalleled experience.

Our expertise extends beyond delectable cuisine; we offer a diverse range of menu options (listed below) spanning any cuisine you desire. Whether you seek assistance in crafting the perfect atmosphere or wish to bring your unique vision to life, our team stands ready to make it a reality. Explore the possibilities below and let us elevate your event into a memorable, one-of-a-kind celebration.

Pricing:

Depending on the desired cuisine, party size, and duration of your event, prices vary and start from \$30 to \$200+ per person. Service fees & taxes are applied to total cost.

Entrees
1. Roasted chicken- Quarter leg of chicken rubbed with chefs' secret ingredients of spices. Roasted to golden brown skin and juicy and moist on the inside. (Substitute any protein)
2. Adobo Chicken- penne pasta /Diced chicken thighs in glazed garlic tomato sauce, served over a bed of white/brown rice.
3. Jambalaya-Spicy aromatic chicken with sausage cooked to tender fluffy perfection served over rice.
4. Curry Chicken- Yellow or red curry simmered with garlic, onions, and carrots over a coconut sauce.
5. Petite beef steak- Pan fried on both sides with butter, rosemary and select herbs. Finished in over medium rare or to your liking. Tender and full of flavor. (Add veggies of choice)
6. Russet potato- oven roasted till soft. Chunks of beef/or protein of choice are added to the middle, topped with broccoli, and finished with a horseradish gravy sauce.
7. Salmon- Pan fried and seared with butter with a white wine reduction, glazed with a citrus marinate. (Add veggies of choice)
8. Tilapia- Seared and pan fried over a pineapple teriyaki sauce. (Add veggies of choice)
9. Choice of pasta over ground beef/turkey. Made with chef's homemade basil tomato sauce.
10. Chicken/beef/shrimp fried rice with carrots, peas cooked with soy sauce. (Add veggies of choice)
11. Rasta pasta- creamy pasta noodles cooked al dente with hints of jerk island seasoning/with chicken or beef.
12. Smoky jollof rice- tomato based rice with african aromatic spices.

Chef Drew

Vegetarian Options
1. Curried cauliflower quinoa salad- Hearty and filling, finished with a yogurt tahini dressing.
2. Tofu stir fry with peanut or curry sauce-Cooked at high heat and drizzled with homemade curry or peanut sauce.
3. Vegetarian chili-3 different beans are used for this delicious dish. I also add sweet potatoes for an intense robust flavor.
4. Coconut curry Ramen, topped off with crushed peanuts and diced green onions. Boiled egg included.
5. Roasted cauliflower and hummus bowl-Roasted cauliflower and chickpeas with a creamy hummus.
6. Rigatoni with mushroom cream sauce-Rich, buttery and shitake mushrooms add a depth of flavor.
7. Vegetarian stuffed peppers- bean and rice filling is used along with taco seasoning and melted cheese making this dish delicious and satisfying.
8. Sesame garlic ramen noodles-Delicious and flavorful. Boiled egg included.
9. Vegetarian burrito-roasted veggies, Savory black beans, and a lime garlic avocado crema on a bed of cilantro lime rice.
10. Mac n cheese with seasoned roasted broccolini

Step 2:

Choose 3 sides

Sides
1. Broccoli
2. Cabbage
3. Spinach
4. Asparagus
5. Brussel Sprouts
6. Sweet Corn
7. Carrot
8. Rice
9. Sweet potato/Yam
10. Potato
11. Quinoa
12. Black beans/Black eye
13. Red beans & rice



Step 3:

Send your final selections to ChefDruw@gmail.com.

Step 4:

We will confirm the delivery date and number of guests, then time for you to enjoy your meals!

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