



CATERING MENU

(SUBSTITUTES ARE POSSIBLE BUT PRICES ARE SUBJECT TO CHANGE)

(WEDDING MENU CREATIONS ARE AVAILABLE UPON REQUEST)

(F = FULL PAN (*Feeds 10-15 people*) | H= HALF PAN (*Feeds up to 8 people*))

“ Little Italy ” :

1. Baked Ziti (F = \$150) (H= \$90)
2. Eggplant Parmigiana (F= \$150) (H= \$90)
3. Lasagna (F=\$150) (H = \$90)
4. Stuffed Caprese Chicken Breast (F= \$160) (H= \$90)
5. Chicken Parmigiana (F= \$150) (H= \$90)
6. Chicken Alfredo (F=\$150) (H=\$90)

“ Likkle Caribbean Stylez ” :

1. Crab-Stuffed Honey Jerk Chicken Breast (F=\$160) (H= \$90)
2. Honey Jerk BBQ Chicken Wings (F=\$160) (H= \$80)
3. Jerk Jumbo Shrimp (F= \$180) (H=\$90)
4. Jerk Colossal Lobster Tails (Market Price Item)
5. Authentic Oxtails with/without Butter Beans (Market Price Item)
6. Escovitch Whole Red Snapper (Market Price Item)

“ Seafood Lover’s ” :

1. Surf & Turf Pasta (F= \$250) (H= \$120)
2. Maple Bourbon Glazed Stuffed Salmon (F=\$250) (H=\$120)
3. Jammin’ Deep Fried Colossal Lobster Tails (Market Price Item)
4. Jumbo Scallops Pan Fried With Herb Brown Butter (Market Price Item)
5. Fried Calamari (F= \$150) (H= \$80)
6. Deep Fried Salmon (F= \$180) (H= \$90)

“ Succulent & Savory “ :

1. Garlic Rosemary Stuffed Pork Chops (F= \$165) (H= \$90)
2. Honey Bourbon Maple Glazed BBQ Chicken Breast (F= \$160) (H= \$90)
3. Crab- Stuffed Ribeye Steak (F= \$250) (H = \$120)
4. Bourbon Maple Glazed Salmon (F=\$180) (H= \$90)
5. Chicken Marsala (F= \$160) (H=\$90)
6. Spaghetti w/Meat Sauce (F= \$150) (H=\$80)

“ Spanish Connection “ :

(Served With Soft Tortillas, Salsa & Sour Cream)

1. Beef Fajita (F= \$160) (H= \$90)
2. Chicken Fajita (F= \$150) (H= \$90)
3. Veggie Fajita (F= \$140) (H= \$75)
4. Steak Fajita (F= \$180) (H= \$90)
5. Shrimp Fajita (F= \$180) (H= \$90)
6. Steak & Shrimp Fajita (F= \$200) (H= \$100)

“ Breakfast or Brunch “

1. Maple Bourbon Glazed Fried Chicken & Waffles (F=\$175) (H=\$90)
2. Cajun Shrimp & Creamy Cheese Grits (F= \$175) (H=\$90)
3. Deep Fried Cajun Salmon & Creamy Cheese Grits (F= \$200) (H=\$100)

4. Deep Fried Lobster Tails & Seafood Cheddar Herb Stuffed Waffles
(Market Price Item)
5. Deep Fried Lobster Tails & Maple Bourbon Glazed Waffles (Market Price Item)
6. Stuffed Jerk Chicken & Seafood Mac (F=\$300) (H=\$150)

“Breakfast or Brunch”

1. Bacon or Turkey Bacon (F=\$120) (H=\$80)
2. Pork or Turkey Sausage Links (F=\$120) (H=\$80)
3. Scrambled Eggs (F=\$120) (H=\$50)
4. Scrambled Eggs w/Cheese (F=\$120) (H=\$55)
5. Creamy Thick Buttery Stone Ground Grits (with or without cheese) (F=\$80)
(H=\$55)
6. Maple Bourbon Glazed Fluffy Waffles (F=\$125) (H=\$80)
7. Maple Bourbon Glazed Brioche French Toast (F=\$125) (H=\$80)
8. Herb Potatoes w/Onions & Peppers (F=\$125) (H=\$80)
9. OG’s Fruit & Charcuterie Platter (F=\$180) (H=\$90)

Proteins :

1. Chicken Wings (Cajun, Buffalo, Lemon Pepper, BBQ, Naked) | (F= \$160) (H= \$85)
2. Colossal Island Crab Cakes (Market Price Item)
3. Greek-Tuscan Grilled Chicken Breast (F= \$160) (H= \$90)
4. Grilled Herb Crusted Salmon (F= \$180) (H= \$90)
5. Marinated Grilled Ribeye Steaks (F= \$200) (H= \$100)
6. Grilled Herb Boneless Pork Chops (F= \$160) (H= \$95)
7. BBQ Meatballs (F= \$150) (H= \$80)
8. Herb Butter Basted NY Strip Steak (F= \$250) (H= \$120)
9. Sweet Maple Bourbon BBQ Boneless Pork Chops (F= \$160) (H= \$90)
10. Sweet Maple Bourbon BBQ Chicken Breast (F=\$160) (H=\$90)

Veggies, Starches, & More :

1. Herb Butter Basted Broccolini (F= \$120) (H= \$65)
2. Herb & Lemon Butter Basted Asparagus (F= \$120) (H= \$65)
3. Turkey/Pork Bacon Wrapped Asparagus Bouquet (F= \$140) (H=\$75)
4. Roasted Brussels With Candied Turkey/Pork Bacon (F= \$120) (H=\$65)

5. Creamy Risotto (Mushroom, Cheese, Veggie) (F= \$120) (H=\$65)
6. Seasonal Vegetable Medley (F= \$120) (H=\$65)
7. Candied Sweet Potatoes (F= \$140) (H= \$65)
8. Roasted Garlic Herb Potatoes (F=\$120) (H= \$65)
9. Crab Stuffed Mushrooms (F=\$150) (H= \$80)
10. Spinach Dip Stuffed Mushrooms (F=\$120) (H= \$65)
11. Mini Crab Cakes With Citrus Aioli (F= \$150) (H= \$90)
12. Jerk Satay Chicken Kebabs (F= \$140) (H=\$70)
13. Surf & Turf (Steak & Shrimp) Kebabs With Chimichurri (F=\$175) (H= \$90)
14. Roasted Potatoes, Peppers & Onions (F= \$100) (H=\$60)
15. 5 Cheese Truffle Mac/ 5 Cheese Mac (F= \$120) (H= \$65)
16. Surf & Turf (Steak & Shrimp) Mac & Cheese (F= \$160) (H= \$75)
17. Seafood Mac & Cheese (F= \$160) (H= 75)
18. Cilantro & Lime Brown Or White Rice (F=\$90) (H=\$50)
19. Smoked Chile Spanish Rice (F=\$90) (H=\$50)
20. Sauteed Greens Beans With Turkey/Pork Bacon (F=\$100) (H=\$60)
21. Chef's Salad (F=\$100) (H=\$65)
22. Garden Salad (F= \$75) (H=\$40)
23. Caprese Stacked Salad (F= \$90) (H=\$55)
24. Grilled Squash & Zucchini With Mushrooms, Carrots, & Onions (F=\$90) (H=\$50)
25. Cranberry Mandarin Chicken Salad Sandwich (F=\$150) (H=\$80)
26. Chicken Caesar Turkey/Pork Bacon Wrap (F=\$160) (H=(\$70)
27. Pulled Smoked Chicken BBQ Wrap (F=\$160) (H=\$80)
28. Cheeseburger Crunch Wrap (F=\$160) (H=\$90)
29. Vegan Jack-Fruit BBQ Wrap (F= \$150) (H=\$80)
30. Salmon BLT Wrap (F= \$175) (H= \$90)

“ Refreshments & Sweet Treats “ :

1. **Bottled & Canned Refreshments (\$3 each) (Apple Juice, Water, Orange Juice, Grape Juice, Soda's)**
2. **Sweet Lemonade (\$14 per gallon)**
3. **“ Not Your Average Lemonade “ (\$20 per gallon) (Strawberry, Mango, Passionfruit)**
4. **Iced Tea (\$15 per gallon) (Unsweetened & Sweetened)**

5. Infused Water Bottle (\$6 each) (Strawberry-Mint, Cucumber-Lemon, Lemon-Lime)
6. Cookie Lover's Assortment (\$20 per dozen) (Sugar, Snickerdoodle, Chocolate Chip, Oatmeal Raisin, & White Chocolate Macadamia Nut) (You Decide)
7. " Need Some Milk? " Chocolatey Brownie (\$25 per dozen)
8. OG's Caribbean Banana Pudding (F= \$120) (H= \$60)
9. OG's Caribbean Pure White Hennessy Apple Cobbler (F= \$150) (H= \$70)
10. OG's Crowned Southern Peach Cobbler (F= \$140) (H= \$65)
11. OG's Jumbo Maple Bourbon Glaze Cinnamon Rolls (F=\$140) (H= \$65)

(We Thank You In Advance For Considering Us To Be Your Caterer For Your Next Event & We Look Forward To Meeting & Serving You Soon!)