

Event Planning Services: We will coordinate with vendors, provide logistical and creative support, so you can remain relaxed and enjoy your special occasion.

We can customize all dishes to meet your culinary preferences.

1/2 Pan Serves 10-16	Full Pan Serves 18-24
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VEGETABLES (Hot Dishes) (V, GF)

Bhaji TT <i>Spinach with a sprinkling of winter squash, mixed bell peppers, & fresh herbs in a coconut sauce</i>	\$59.95	\$93.95
Brussel Sprout Medley <i>Steamed Brussel sprouts that are added to sautéed broccoli, peppers and onions in a cilantro garlic sauce</i>	\$69.95	\$104.95
Tri-Beans <i>Black beans, blackeye peas, red beans sautéed in a light cilantro-garlic sauce</i>	\$59.95	\$95.95
Cabbage Medley <i>Sautéed Cabbage, carrots, peppers, & onions, are lightly seasoned with fresh herbs</i>	\$62.95	\$98.95
Black-Eye Greens <i>Sautéed string beans & blackeye peas in fresh herbs</i>	\$72.95	\$104.95
Dis-n-Dat (eggplant & mushroom free) <i>Sautéed fresh vegetables in a fresh herb sauce</i>	\$79.95	\$104.95
A LA CARTE		
Roasted Roots Vegetables (V), (GF) <i>Carrots, Beets, Cassava, Winter Squash, Eddos & Seasonal Root Vegetables</i>	\$89.95	\$105.95
Grilled Vegetables (V), (GF) <i>broccoli rabe or broccoli, Brussel sprouts, carrots, sweet roasted peppers, Vidalia onions, may contain parsnip, asparagus and cauliflower</i>	\$69.75	\$95.95
Roasted Potato (V), (GF) <i>Roasted potatoes seasoned in a light herb and olive oil sauce.</i>	\$59.95	\$79.95
Seasonal Fruit Bowl (V), (GF) <i>Seasonal fruits, may include mangoes, berries, cantaloupe, melon & pineapples, etc.</i>	\$75.95	\$99.95

Catering Menu



Caribbean-American Boutique Catering & Event Planning Services

Please call to place all catering orders. **Catering fee (15%), taxes and delivery charges apply to all orders.** Full catering services are available. We will customize your menu - additional cost may apply.

BREAKFAST BASKETS (serves up to 10)

Breakfast Starter: <i>Freshly baked Rolls, Muffins, Fresh Fruit Salad or Whole Fruits, Fruit Juice, Fruit Preserve, Cream Cheese & Butter</i>	\$99.95
Breakfast Plus: <i>Freshly baked Rolls, Muffins, boiled eggs, Fresh Fruit Salad, Fruit Juice, Fruit Preserve, Cream Cheese & Butter</i>	\$119.95

DESSERT PLATTERS (serves up to 10)

Cookie Platter <i>An assortment of cookies, including gluten-free</i>	\$49.95
Brownie Platter <i>An assortment of brownies, including gluten-free</i>	\$52.92
Cup Cake Platter <i>An assortment of flavors</i>	\$55.95
Custom Cakes (8-10 servings) <i>We offer several types of custom cakes</i>	Starts at \$49.95

DESSERT TABLE

Assorted Dessert Table <i>Custom design dessert table - we will work with you to develop your unique dessert table, with delicious desserts</i>	Starts at \$350.95
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Soups are available in 1/2 gallon and 1 gallon sizes	1/2 Pan	Full Pan
	Serves 10-16	Serves 18-24
STARTERS		
Cheese Sampler <i>Assorted cheeses, crackers, dried & fresh fruits</i>	\$75.95	\$119.95
Crudités (<i>Dipping sauce included</i>) (V), (GF) <i>An assortment of seasonal vegetables</i>	\$65.95	\$99.95
Buffalo Jerk Wings (GF) <i>Buffalo wings with a twist of jerk (2 pieces per serving)</i>	\$129.95	\$199.95
Roasted Veggie Hummus (V), (GF) <i>Serve with fresh veggies or pita chips</i>	\$64.95	\$95.95
Buljol (<i>include crackers or gluten-free crackers</i>) <i>Salted Cod Fish - marinated in a spicy olive oil & lime juice mix, fresh peppers and herbs</i>	\$79.95 (2lbs)	\$129.95 (4lbs)
SALADS		
Garden Salad (V), (GF) <i>Fresh greens, tomatoes, cucumbers, carrots, onions & olives</i>	\$59.95	\$89.95
Roasted Seasonal Veggie Pasta Salad (V) (GF) <i>Pasta, roasted & fresh veggies with fresh herbs marinade</i>	\$85.95	\$129.95
Jamaican Jerk Chicken Pasta Salad (V) (GF) <i>Mini Penne, Jamaican Jerk chicken, tomatoes, cucumbers, carrots, bell peppers & fresh herbs</i>	\$115.95	\$149.95
Channa Salad (V), (GF) <i>Chick pea, bells peppers, olive oil, fresh herbs and lemons</i>	\$75.95	\$99.95
RICE & PASTA		
Rice Medley (V), (GF) <i>Includes leeks, mixed bell peppers, carrots, shallots, celery, chives, garlic fresh herbs and seasoning</i>	\$95.95	\$129.95
Pelau (<i>vegan option available</i>) (GF) <i>Rice, pigeon peas, browned stew chicken, coconut, diced peppers and winter squash</i>	\$101.95	\$159.95
Dove's Nest - Penne Pasta (V) <i>Fresh beans, roasted carrots & sun dried tomatoes in a light cream sauce</i>	\$80.95	\$120.95
Rustic Country Penne <i>Ground beef, light tomato base sauce mixed vegetables & three Cheeses</i>	\$101.95	\$159.95

Meat & fish dishes come with 1/4 or 1/2 pan of rice & freshly baked rolls.	1/2 Pan	Full Pan
	Serves 10-16	Serves 18-24
CARNIVORE DELIGHTS (GF)		
Jamaican Jerk Chicken <i>Roasted in custom blended spices and herbs</i>	\$99.95	\$159.95
The Phoenix <i>Caribbean curried chicken with cubed potatoes</i>	\$105.95	\$164.95
Salacious Hen <i>Chicken cooked in a light tangy sweet custom blended tamarind-molasses-dates glaze</i>	\$99.95	\$159.95
Happy Raven <i>Chicken Breast sautéed with seasonal vegetables</i>	\$105.95	\$164.95
Dancing Heifer <i>Sautéed beef with fresh herbs in a tomato-chili-ginger sauce</i>	\$114.95	\$174.95
Bella Heifer (beef) <i>Sautéed boneless beef shanks with baby portabella mushrooms, carrots and onions</i>	\$129.95	\$189.95
Calypso Pork <i>Roasted in a custom blend of fresh herbs, ginger & garlic sauce</i>	\$99.95	\$159.95
Sassy Pig <i>Roasted pork in a custom blend of fresh herbs and roasted apples</i>	105-95	\$164.95
Geera-Lemon Pork <i>Sauteed Pork cubes in a cumin lemon sauce</i>	\$99.95	\$159.95
Jamaican Jerk Pork <i>Prepared with a custom blend of spices and fresh herbs</i>	\$99.95	\$155.95
OCEAN FARE (GF)		
Ocean Tide <i>Sautéed Tilapia in a fresh herbs sauce with peppers & onions</i>	\$99.95	\$179.95
Blackened Cod <i>Steamed cod in a lemon butter thyme sauce</i>	\$109.95	\$189.95
VEGAN (GF)		
Exotic Fireball <i>Penne pasta with Lion's mane mushroom, vidalia onions with an assortment of roasted sweet & mild peppers and a fresh herb blend</i>	\$99.95	\$179.95
Lentil-Fig Stew <i>Full bodied texture dish made with lentil, figs, sweet potatoes, sautéed with tomatoes, fresh herbs and spices</i>	\$75.95	\$109.95