

**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)**

<b>Bhaji TT</b> <i>Spinach with a sprinkling of winter squash, mixed bell peppers, &amp; fresh herbs in a coconut sauce</i>	\$55.95	\$93.95
<b>Brussel Sprout Medley</b> <i>Steamed Brussel sprouts that are added to sautéed broccoli, peppers and onions in a cilantro garlic sauce</i>	\$62.95	\$104.95
<b>Tri-Beans</b> <i>Black beans, blackeye peas, red beans sautéed in a light cilantro-garlic sauce</i>	\$56.95	\$95.95
<b>Cabbage Medley</b> <i>Sautéed Cabbage, carrots, peppers, &amp; onions, are lightly seasoned with fresh herbs</i>	\$58.95	\$98.95
<b>Black-Eye Greens</b> <i>Sautéed string beans &amp; blackeye peas in fresh herbs</i>	\$56.95	\$95.95
<b>Dis n Dat (eggplant &amp; mushroom free)</b> <i>Sautéed fresh vegetables in a fresh herb sauce</i>	\$62.95	\$104.95

**A LA CARTE**

<b>Roasted Roots Vegetables (V), (GF)</b> <i>Carrots, Beets, Cassava, Winter Squash, Eddos &amp; Seasonal Root Vegetables</i>	\$69.95	\$105.95
<b>Grilled Vegetables (V), (GF)</b> <i>Seasonal vegetables (eggplant &amp; mushroom free)</i>	\$59.95	\$95.95
<b>Roasted Potato (V), (GF)</b> <i>Roasted potatoes seasoned in a light herb and olive oil sauce.</i>	\$49.95	\$79.95
<b>Seasonal Fruit Bowl (V), (GF)</b> <i>Seasonal fruits, may include mangoes, berries, cantaloupe, melon &amp; pineapples, etc.</i>	\$65.95	\$99.95

# Catering Menu



**Caribbean-American Boutique Catering & Event Planning Services**

Please call to place all catering orders. Catering fee (12%) 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 12)**

<b>Breakfast Lite:</b> Freshly baked Rolls, Muffins, Fruit Juice, Fruit Preserve, Cream Cheese & Butter	\$69.95
<b>Breakfast Starter:</b> Freshly baked Rolls, Muffins, Fresh Fruit Salad or Whole Fruits, Fruit Juice, Fruit Preserve, Cream Cheese & Butter	\$79.95
<b>Breakfast Plus:</b> Freshly baked Rolls, Muffins, boiled eggs, Fresh Fruit Salad Fruit Juice, Fruit Preserve, Cream Cheese & Butter	\$89.95

**DESSERT PLATTERS (serves up to 12)**

<b>Cookie Platter</b> <i>An assortment of cookies, including gluten-free</i>	\$39.95
<b>Brownie Platter</b> <i>An assortment of brownies, including gluten-free</i>	\$42.95
<b>Cup Cake Platter</b> <i>An assortment of flavors</i>	\$45.95
<b>Custom Cakes</b> <i>We offer several types of custom cakes</i>	Starts at \$49.95

**DESSERT TABLE**

<b>Assorted Dessert Table</b> <i>Custom design dessert table - we will work with you to develop your unique dessert table, with delicious desserts</i>	Starts at \$250.95
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Soups are available in 1/2 gallon and 1 gallon sizes	1/2 Pan Serves 10-16	Full Pan Serves 18-24
<b>STARTERS</b>		
<b>Cheese Sampler</b> <i>Assorted cheeses, crackers, dried &amp; fresh fruits</i>	\$54.95	\$90.95
<b>Crudités</b> ( <i>Dipping sauce included</i> ) (V), (GF) <i>A an assortment of seasonal vegetables</i>	\$54.95	\$90.95
<b>Buffalo Jerk Wings</b> <i>Buffalo wings with a twist of jerk</i>	\$70.95	\$110.95
<b>Roasted Veggie Hummus</b> (V), (GF) <i>Serve with fresh veggies or pita chips</i>	\$57.95	\$90.95
<b>Buljol</b> ( <i>include crackers or gluten-free crackers</i> ) <i>Salted Cod Fish - marinated in a spicy olive oil &amp; lime juice mix, fresh peppers and herbs</i>	\$65.95 (2lbs)	\$109.95 (4lbs)
<b>SALADS</b>		
<b>Garden Salad</b> (V), (GF) <i>Fresh greens, tomatoes, cucumbers, carrots, onions &amp; olives</i>	\$49.95	\$75.95
<b>Roasted Seasonal Veggie Pasta Salad</b> (V) <i>Pasta, roasted &amp; fresh veggies with fresh herbs marinade</i>	\$75.95	\$109.95
<b>Jamaican Jerk Chicken Pasta Salad</b> (V) <i>Mini Penne, Jamaican Jerk chicken, tomatoes, cucumbers, carrots, bell peppers &amp; fresh herbs</i>	\$85.95	\$119.95
<b>Channa Salad</b> (V), (GF) <i>Chick pea, bells peppers, olive oil, fresh herbs and lemons</i>	\$65.95	\$97.95
<b>RICE &amp; PASTA</b>		
<b>Rice Medley</b> (V), (GF) <i>Includes leeks, mixed bell peppers, carrots, shallots, celery, chives, garlic and seasoning</i>	\$75.95	\$115.95
<b>Pelau</b> ( <i>available in vegetarian -\$10.00</i> ) (GF) <i>Rice, pigeon peas, browned stew chicken, coconut, diced peppers and winter squash</i>	\$101.95	\$159.95
<b>Dove's Nest - Penne Pasta</b> (V) <i>Fresh beans, roasted carrots &amp; sun dried tomatoes</i>	\$80.95	\$120.95
<b>Rustic Country Penne</b> <i>Ground beef, light tomato base sauce mixed vegetables &amp; three Cheeses</i>	\$101.95	\$159.95

Meat, fish & vegan dishes come with 1/4 or 1/2 pan of rice & freshly baked rolls.	1/2 Pan Serves 10-16	Full Pan Serves 18-24
<b>CARNIVORE DELIGHTS (GF)</b>		
<b>Jamaican Jerk Chicken</b> <i>Roasted in custom blended spices and herbs</i>	\$69.95	\$99.95
<b>The Phoenix</b> <i>Caribbean curried chicken with cubed potatoes</i>	\$74.95	\$114.95
<b>Orchard Rebel</b> <i>Chicken Sautéed in apple cider with carrots &amp; mixed bell peppers</i>	\$74.95	\$114.95
<b>Happy Raven</b> <i>Chicken Breast sautéed with seasonal vegetables</i>	\$79.95	\$119.95
<b>Dancing Heifer</b> <i>Sautéed beef with fresh herbs in a tomato-chili-ginger sauce</i>	\$99.95	\$149.95
<b>Bella Brisket Tips (beef)</b> <i>Sautéed with baby portabella mushrooms, carrots and onions</i>	\$110.95	\$164.95
<b>Blazing Trail</b> <i>Caribbean curry beef and veggies</i>	\$99.95	\$149.95
<b>Calypso Pork</b> <i>Roasted in a custom blend of fresh herbs, ginger &amp; garlic sauce</i>	\$72.95	\$112.95
<b>Sassy Pig</b> <i>Roasted pork in a custom blend of fresh herbs and roasted apples</i>	\$79.95	\$119.95
<b>Divine Swine</b> <i>Roasted pork in a custom blend of fresh herbs and a mango-cilantro sauce</i>	\$79.95	\$119.95
<b>Jamaican Jerk Pork</b> <i>Prepared with a custom blend of spices and fresh herbs</i>	\$75.95	\$115.95
<b>OCEAN FARE (GF)</b>		
<b>Ocean Tide</b> <i>Fish dish sautéed in fresh herbs &amp; onions and peppers</i>	\$88.95	\$138.95
<b>Blackened Cod</b> <i>Fish dish with a lemon butter thyme sauce</i>	\$98.95	\$148.95
<b>VEGAN (GF)</b>		
<b>Jamaican Jerk Tofu</b> <i>Grilled in a custom blend of Jamaican jerk seasoning &amp; fresh herbs</i>	\$49.95	\$79.95
<b>Lentil-Fig Stew</b> <i>Full bodied texture dish made with lentil, figs, sweet potatoes, sautéed with tomatoes, fresh herbs and spices</i>	\$65.95	\$89.95