

Entrée Platters

PRICE PER HALF PAN (FEEDS APPROX. 12-15)

Chicken

Jerk Chicken – \$90.00

Apricot Chicken (Vegetarian) – \$120.00

Caribbean Brown Stew Chicken – \$90.00

Fried Chicken – \$90.00

Curried Chicken – \$90.00

Grilled Chicken, Curried Sauce – \$90.00



Beef

Beef Oxtails (Fallen off the Bone) – 140.00

BBQ Beef Short Ribs – \$140.00

Jamaican Jerk Beef (or Stewed) – \$120.00



Chef's Special

Curried Goat – \$140.00

Ackee & Codfish – \$120.00



Seafood

Jerk Salmon, Dipping Sauce – \$160.00

Honey Glazed Baked Salmon—\$160.00

Fried Whiting with [Tartar Sauce](#) – \$75.00

Curried Shrimp – \$120.00

Jerk Shrimp—\$120.00

Escovitch Red Snapper Filet – \$150.00

King Fish – \$180.00

Lobster—Market Price

Crab Cakes (Jerk) - Market Price

Salad Platters

Mixed Green Salad – \$75.00

House Salad (Mixed Greens, Pineapple& Mango chunks, Tomatoes, Onions, Pecans) - \$90.00

Jerk Chicken Cobb Salad, Turkey Bacon, Avocado, Blue Cheese – \$100.00

Cesar Salad, Sourdough Croutons, House made Dressing – \$60.00

Red Bliss Potato Salad, with Creole Seasonings – \$80.00

Pasta Salad, with Creamy Curry Vinaigrette – \$60.00

Sides

Rice and Peas – \$40.00

Fried Plantains – \$45.00

Mac and Cheese — \$60.00

Collard Greens – \$45.00

Zucchini w/peppers & Onions -\$40.00

Cabbage Medly—\$40.00

Drinks (price per gallon)

Fresh Ginger Punch - \$30

Pineapple Punch - \$30

Fresh Mauby - \$25

Sorrel - \$30.00

DESSERTS

(Call or email for quote)

Rum Cake

Bread Pudding (extra for rum cream)

Sweet Potato Pudding

Warm Coco-Bread

Assorted Cakes (Lemon Crunch, Red Velvet, Coconut, Chocolate)