



THANKSGIVING CATERING MENU

Please place orders by November 14, 2021

Reggae Entrees

Bake or Jerk Whole Chicken - \$45

Honey Roasted/Baked or Jerk Whole Turkey - \$60

Honey Roasted/Bake/Jerk Turkey (Carved) - \$65(S)/\$130 (L)

Jerk Chicken - \$55 (S)/\$110 (L)

Chicken marinated in authentic Jamaican jerk sauce

Curry Chicken - \$55 (S)/\$110 (L)

Chicken marinated in Caribbean curry sauce

Stew Chicken - \$55 (S)/\$110 (L)

Pan seared chicken stewed in delicious mild sweet sauce

Fry Chicken - \$55 (S)/\$110 (L)

Seasoned chicken dipped in batter then fried to golden brown perfection

Barbecue/Bake Chicken - \$55 (S)/\$110 (L)

Jerk Pork - \$70 (S)/\$140 (L)

Pork marinated in authentic Jamaican jerk spices, then cooked slow until tender

Curry Goat - \$80 (S)/\$160 (L)

Chunks of goat meat seasoned with herbs and spices and marinated in Caribbean curry sauce

Whiting (Fish) - \$65 (S)/\$130 (L)

Fish Filet seasoned a dipped in batter then fried to golden brown perfection

Curry Shrimp - \$120 (S)/ \$240 (L)

Shrimp seasoned with a blend of herbs and spices, then simmered in Caribbean curry sauce

Braised Beef Oxtail - \$140 (S)/\$280 (L)

Seasoned Oxtails fried then stewed in delicious Caribbean herbs and spices until tender

Jerk Salmon - \$120 (S)/ \$240 (L)
Wild-caught Salmon marinated in authentic Jamaican jerk spices

Whole Snapper - \$120 (S)/ \$240 (L)
Fried, Brown Stewed or Curried

Salads/Sides

Candied Yams - \$40(S)/\$80(L)

Mashed Potatoes - \$45(S)/\$90(L)

Steamed Vegetables - \$30(S)/\$60(L)
Steamed cabbage, carrots, peas and corn

Garden Salad - \$30(S)/\$60(L)
Diced tomatoes, cucumbers lettuce, parmesan, balsamic vinaigrette

White Rice - \$30(S)/\$60(L)

Rice and Gungo Peas - \$40(S)/\$80(L)
Rice and gungo peas in coconut cream

Rice and Peas - \$40(S)/\$80(L)
Rice and kidney beans in coconut cream

Jerk Chicken Fried Rice - \$50(S)/\$100(L)
Chinese style fried rice with chunks of jerk chicken

Mac and Cheese – \$50(S)/\$100(L)

Rasta Pasta - \$50(S)/\$100(L)
Penne pasta cooked in creamy caribbean sauce