



Thank You for choosing Jamaican Delight Royalty, where we treat you royally and delight you with our cuisine!

Our team of event planning professionals and caterers are excited to host your upcoming event. We will work closely with you to ensure the success of your affair by creating a personalized menu uniquely your own. Our promise is to deliver great tasting foods that whet your Caribbean palate!

Serving Allow Jamaican Delight Royalty to take the stress out of your special day! We are proud to offer the following stellar catering services as an option:

- ∂ Professional and uniformed servers
- ∂ Chafing pans, dishes, & utensils
- ∂ Elegantly dressed tables & decorations

The attached menu is a sample of what Jamaican Delight Royalty offers. If you don't see your favorite dish on the menu, please let us know how we can accommodate you.

Pricing Jamaican Delight Royalty guarantees the lowest price possible for fresh fruits and vegetables, quality cuts of meat, and homemade drinks. At times, prices will fluctuate according to market increases. This generally affects seasonal and fish choices; however, other items may be impacted as well. Prices do not include \$6.875% state tax.

Menu selections are priced as follows:

Half Pans (Serves 10 people)

Full Pans (Serves 20 people)

Example:

Half	Full
Pan	Pan
\$20	\$40

Order Minimum: \$150.00

Delivery Fee: \$ 20.00

Orders must be placed 72 hours before the event; however we will make every effort to accommodate spur-of-the-moment plans. A 50% deposit of the amount due is required when orders are placed and the remaining balance is due on delivery or pick up. Deposits are nonrefundable for cancellations of less than 48 hours.

Form Please make menu selections using the attached order form and submit it to JamaicanDelightRoyalty@gmail.com. Once your order is received, I will call or email you right away.

We look forward to serving you and your guests and making this experience as memorable as your occasion!

Sincerely,

Maxine Williamson

Maxine Williamson

Owner/CEO

[612-221-8900](tel:612-221-8900)

JamaicanDelightRoyalty@gmail.com

We Love Referrals!



Catering Menu

Appetizers

Cocktail patties (Beef, Chicken)	\$75 \$150
Wings (Curried, Escovitch, Jerk)	\$75 \$150
Wings (Fried)	\$45 \$90
Fritters (Banana, Salt fish, Veggie)	\$40 \$80
Shrimp (Fried or Curried)	\$65 \$130
Plantain	\$35 \$70
Okra	\$30 \$60
Hard Dough Bread	\$20 \$40
Sliders (Jerk/Curry)	\$45 \$90
<u>Soups</u>	
Chicken	\$30 \$60
Beef, Mannish Water	\$45 \$90
Squash Bisque Soup	\$30 \$60



<u>Half \$20 Full \$40</u>
Rice & Beans
White Rice
Cabbage
Dumpling (Boiled or Fried)
Green Banana
Festival
Cornbread
Coco Bread
Hard Dough Bread
<u>Half \$35 Full \$70</u>
Callaloo
Jamaican Cole Slaw
Jamaican Potato Salad
Plantains (Boiled or Fried)
Yam

On the Side

Entree

Main

Corned Beef & Cabbage	\$45 \$90
<u>Chicken</u>	
Brown stewed, Curried, Jerk	\$65 \$130
Fried	\$45 \$90
Turkey Legs (Brown Stewed, Jerk)	\$48 \$96
Fish (Escovitch or Gravy)	\$48 \$96
<i>Red Snapper, Grouper, King</i>	<i>Market Rate</i>
Cow Foot	\$120 \$240
Goat	\$120 \$240
Oxtails	\$120 \$240
Steak	\$90 \$180
Sandwiches	\$60 \$120
Stewed Peas (Beef)	\$45 \$90



Desserts

<u>Half \$35 Full \$70</u>
Bread Pudding w/rum sauce
Cut Cake
Fruit Cake
Grater Cake
Seasonal Fruit
Sweet Potato Pudding
<u>Half \$55 Full \$110</u>
Black/Rum Cake

Drinks

\$3 per bottle

Coconut Juice	Orange Juice
Coffee	Soda
Energy Drink	Soursop
Jamaican Cocoa	Water
Lemonade	

Homemade Drinks by the Gallon - \$25.00
 Carrot Juice, Ginger Beer, Irish Moss, Sorrel, Soursop

Breakfast / Brunch

Ackee & Salt Fish	\$95 \$190	Porridge	\$40 \$80
Mackerel	\$95 \$190	Turned Cornmeal	\$40 \$80
Red Herring	\$95 \$190	Water Crackers	\$20 \$40
Fritters	\$40 \$80	Callaloo	\$35 \$70
Dumpling	\$20 \$40	Jamaican Hot Cocoa	\$30 \$60
Plantain	\$35 \$70		

**all menu items available upon request*



Catering Order Form

Appetizers

- Cocktail patties (Beef, Chicken)
- Wings (Curried, Escovitch, Jerk)
- Wings (Fried)
- Fritters (Banana, Salt fish, Veggie)
- Shrimp (Fried or Curried)
- Plantain
- Okra
- Hard Dough Bread
- Sliders (Jerk/Curry)

Soups

- Chicken
- Beef, Mannish Water
- Squash Bisque Soup

Main Entrée

- Corned Beef & Cabbage

Chicken

- Brown stewed
- Curried
- Jerk
- Fried
- Turkey Legs (Brown stewed, Jerk)
- Fish (Escovitch or Gravy)
- Red Snapper, Grouper, King
- Cow Foot
- Goat
- Oxtails
- Steak
- Sandwiches
- Stewed Peas (Beef)

Breakfast/Brunch

- Ackee & Salt Fish
- Mackerel
- Red Herring
- Fritters
- Dumpling
- Plantain
- Porridge
- Turned Cornmeal
- Water Crackers
- Calloloo
- Jamaican Hot Cocoa

**all menu items available upon request*

On The Side

- Rice & Beans
- White Rice
- Cabbage
- Dumpling (Boiled or Fried)
- Green Banana
- Festival
- Cornbread
- Coco Bread
- Hard Dough Bread
- Callaloo
- Jamaican Cole Slaw
- Jamaican Potato Salad
- Plantains (Boiled or Fried)
- Yam

Desserts

- Bread Pudding w/rum sauce
- Cut Cake
- Fruit Cake
- Grater Cake
- Seasonal Fruit
- Sweet Potato Pudding
- Black/Rum Cake

Drinks

- Coconut Juice
- Coffee
- Energy Drink
- Jamaican Cocoa
- Lemonade
- Orange Juice
- Soda
- Soursop
- Water

Homemade Drinks by the Gallon

- Carrot Juice
- Ginger Beer
- Irish Moss
- Sorrel
- Soursop