

Catering Menu





FULL SERVICE
Catering

2023



BUFFET STYLE





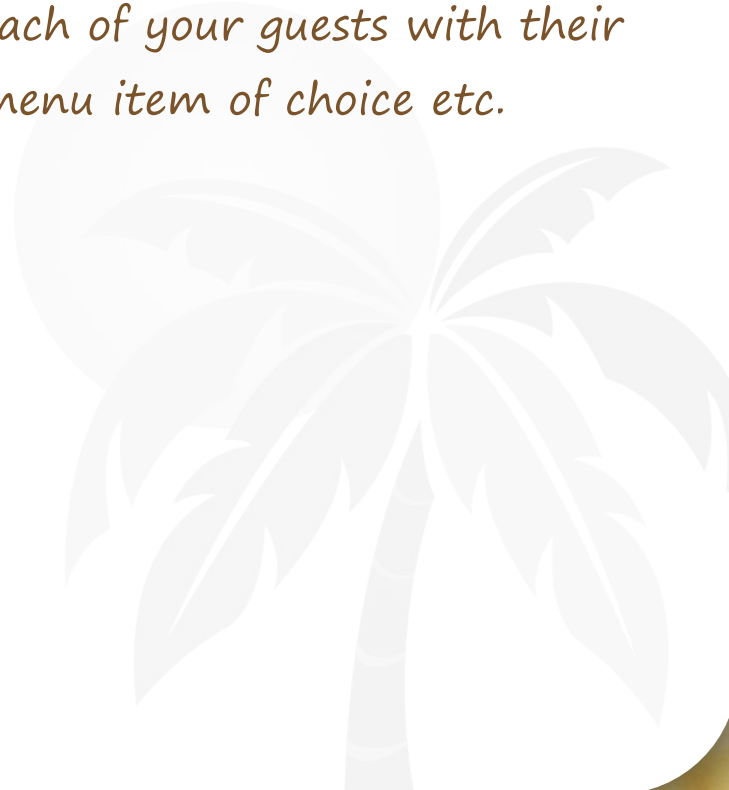
Our team will beautifully display all food attend to your guests, maintain refreshments, portion control, clear tables, & clean up at the end of the event. Choose sit-down or buffet

B U F F E T S T Y L E

PLATED STYLE

*Think of this as to each is own
Royal Treatment.....*

*We have our staff attending to
each of your guests with their
menu item of choice etc.*



SMALL BITES



3 | Small Bites

- Hot
- Cold

V Vegetarian
VG Vegan
GF GlutenFree



S M A L L B I T E S

Minimum 2 pieces per menu item

COLD

Green Goddess hummus cups- with sundried tomatoes v

Bloody mary shrimp shooters

Rotini pasta salad with house favorite green herb sauce v

Green papaya rice noodle salad with spicy beef, herb oil, sriracha, coconut vinaigrette

Pink hummus avocado toast v

Smoke salmon mousse on cucumber cups

Beef crostini caramelized onion herb horseradish aioli

Cucumber shrimp canape with whipped cream cheese and herb sauce

Beet pickled deviled eggs with smoked salmon and caviar

Tofu lettuce wraps

S M A L L B I T E S

Minimum 2 pieces per menu item

HOT

Crispy chicken Satay bang bang sauce

Shrimp fritters with herb mayo

Wing Trio - jerk, crispy, sweet thai pineapple

Mini vegan sliders smoked gouda, guacamole, house fav
creamy herb sauce v

Caribbean crunch fried tofu squares with orange ginger
thai chili v

Curry Chicken puffs crispy potato squares

Vegetable fritters with thai chili orange sauce v

Codfish fritters with creamy herb sauce

Crab cakes with lemon green aioli

Meatballs with marinara v

Vegan Potsticker with soy ginger chili sauce v

Chicken slider with spicy chipotle mayo and dill pickle

Spinach Savory Waffles, crispy chicken with honey
chipotle sauce

Lobster ravioli, herb cream sauce, herb oil

Polenta mushroom canape v

Entrees

4 | Entress

- Poultry
- Sea
- Butcher
- Island Garden
- Sides
- Vegetables

V Vegetarian
VG Vegan
GF GlutenFree

ENTREES

POULTRY

Chicken piccata- Creamy lemon capers sauce

Jerk chicken

Chicken Roulade-spinach, cheese blend sundried tomatoes

Parmesan crusted chicken breast- Tomato and basil salsa

Grilled Chicken - creamy zough sauce

Roast Duck - creamy whisky sauce

ENTREES

SEA

Herbed Roasted Salmon -Corn salsa,
red pepper sauce

Bake Cod- dill sauce, honey yogurt

Pan Seared Salmon - Thai Chili herb
ginger sauce

Red Snapper with salsa Verde

Foil bake Salmon - creamy herb
zhoogh sauce

Sauteed Garlic herb Shrimp - 5 blend
herb oil

Seared Cod - white white creamy butter

Lobster tail-Asparagus cream, caviar



ENTREES

BUTCHER

Maple bourbon Braised Short rib-glazed
carrots, fried leeks

Grilled flank - chimichurri with
island flair

Whisky braised lamb shanks

7 herb rubbed tri tip oven baked - rosemary, cilantro
and tomato relish

Coffee rub skirt steak - bourbon whisky
cream sauce



ENTREES

ISLAND GARDEN

Braised pumpkin- curry sauce, crispy potatoes, fried shishito

vegan meatballs with mushroom sauce

Vegan bolognese

Sautee Tofu squares in orange chili sauce

Butternut squash ravioli - herb oil, Chanterelles

Crispy Cauliflower Steak - pink hummus, olives, herb oil

ENTREES

SIDES

Herb Roasted & Garlic Fingerling
Potatoes GF/V

Cheesy Garlic mashed

Yukon mashed potatoes

3 cheese mac and cheese

Roasted Sweet potatoes with corn salsa

Pumpkin puree

Savory Grain blend

Israeli Style Couscou- Orzo, Baby Garbanzo
Beans, Quinoa

Sauteed Vegetable blend - Ask us whats in season

Rice and Peas

Orange butter rice

ENTREES

VEGETABLES

Herb roasted root vegetables

Sauteed Kale - Lemon balsamic vinaigrette,
slivered almonds, pickled red onions

sauteed zucchini medley

Grilled asparagus - lemon-herb oil

Roasted Brussels spouts - honey balsamic
reduction

Roasted broccoli & cauliflower - slivered
almonds, parmesan

Sauteed purple cabbage - herb and spices

Roasted wild mushrooms medley - thyme,
rosemary & green onions



Menu Packages Chef's Special

5 | Menu Packages Chef's Special

- Beef
- Seafood
- Chicken
- Vegan

Our chef has put together a well thought out menu that is inspired by her island Jamaica where she infused her spices in these beautiful dishes...

V Vegetarian
VG Vegan
GF GlutenFree

MENU PACKAGES CHEF'S SPECIAL

BEEF

Short Rib

marinated, slow braised with maple pumpkin puree sauteed mushroom, fried leeks, herb oil, microgreens

Oxtail

braised with white beans and carrots, yukon gold mash honey, micro greens

Tri Tip

marinated with herbs and various island spices, oven roasted to perfection creamy chimichurri sauce, garlic mashed potatoes, seasonal roasted vegetables.

MENU PACKAGES CHEF'S SPECIAL

SEAFOOD

Seared Salmon

yukon mash, green creamy herb sauce
tomato basil salsa, micro greens

Butter Bake Cod

white wine sauce, herb oil, purple mashed potatoes,
green pea asparagus.

Seared Scallops

maple pumpkin, pesto basil, microgreens MP

Garlic butter Lobster Tail

creamy lemon dill pasta microgreens MP

Sauteed Prawns

herb sauce, goat cheese polenta with spinach

Seared Salmon

Heirloom tomato relish with herb oil, goat cheese spinach polenta,
sauteed chanterelle mushrooms, mixed vegetables.

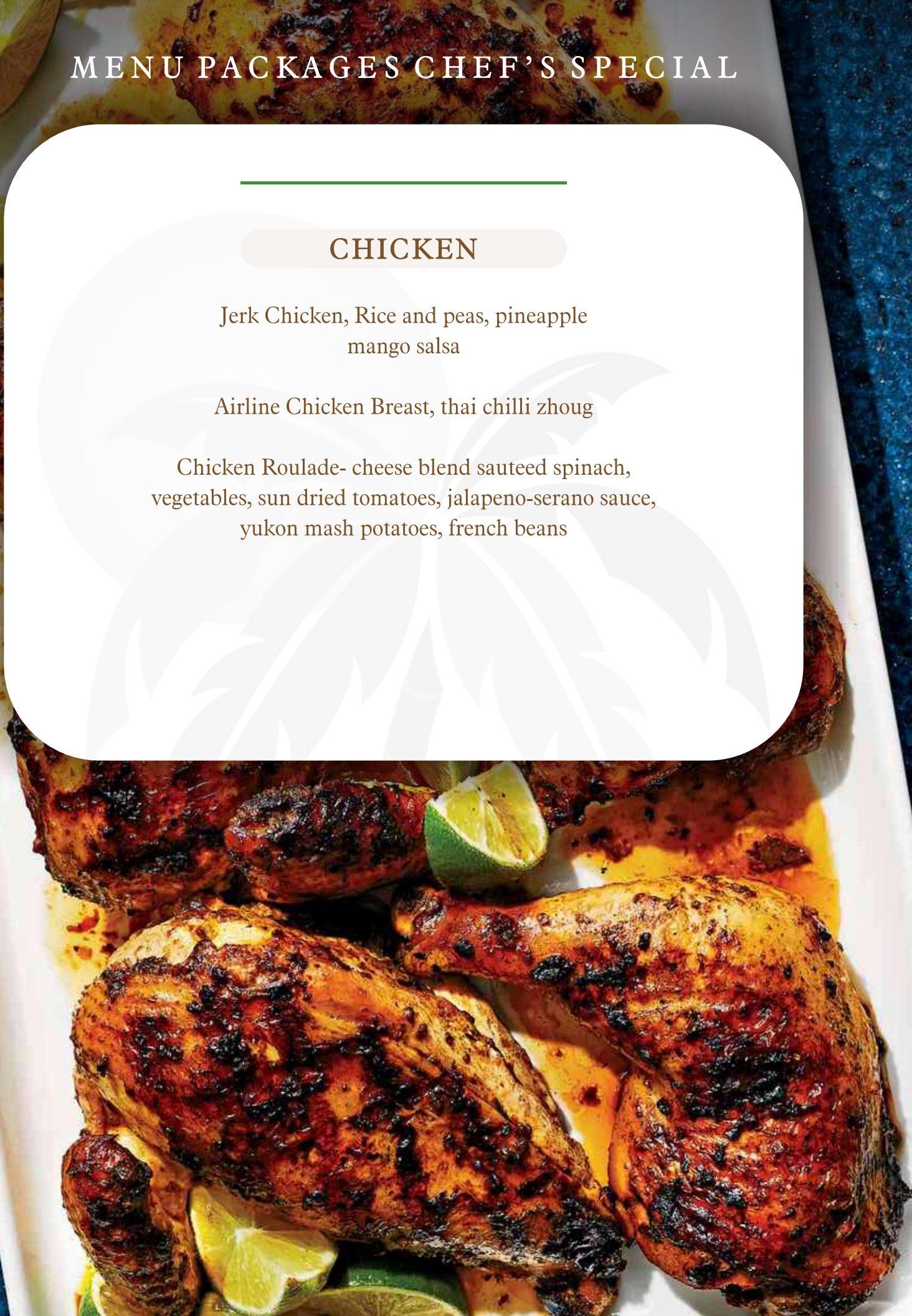
MENU PACKAGES CHEF'S SPECIAL

CHICKEN

Jerk Chicken, Rice and peas, pineapple
mango salsa

Airline Chicken Breast, thai chilli zhoug

Chicken Roulade- cheese blend sauteed spinach,
vegetables, sun dried tomatoes, jalapeno-serano sauce,
yukon mash potatoes, french beans



MENU PACKAGES CHEF'S SPECIAL

VEGAN

Crispy Tofu

coconut wild rice, julienne carrots with squash,
roasted red pepper mushroom sauce

Roast Beef

jus sauce, garlic herb yukon mash, broccolini
and mushrooms

Vegan Bolognese

with seared grape tomatoes

Roasted red pepper pasta

with house made meatballs

DROP OFF OR PICK UP

Appetizers

6 | APPETIZERS

- Chicken
- Seafood
- Beef
- Vegan/Vegetarian

V Vegetarian
VG Vegan
GF GlutenFree

A P P E T I Z E R S

CHICKEN

Chicken Satay spicy peanut sauce

Wing Trio - jerk, crispy, sweet thai
pineapple

Crispy battered fried Chicken -spinach Savory
Waffles, with honey chipotle sauce

Curry Chicken puffs crispy potato squares

Chicken with spicy chipotle mayo and
dill pickle



APPETIZERS

SEAFOOD

Crab cakes with lemon
green aioli

Shrimp fritters - spicy bang
bang sauce

Codfish fritters - creamy
herb sauce



APPETIZERS

BEEF

Beef empanadas - chimichurri

Beef with smoke gouda, arugula,
carmelized onions whisky glazed

Marinated steak skewers with colored
bell peppers-beef jus sauce



APPETIZERS

VEGAN/VEGETARIAN

Meatballs with marinara v

Spring roll - thai chili, & orange
sauce ginger

Vegan Potsticker with soy ginger
chili sauce v

Vegetable fritters - thai chili
orange sauce

Vegan sliders smoked gouda, guacamole,
house fav creamy herb sauce v



Sandwiches and Wraps





Minimum order 15

6 | Sandwiches and Wraps

Chicken burrito

grilled herb chicken, rice, beans, salsa, avocado zough sauce

Shrimp Burrito

marinated shrimp, cabbage slaw, spicy avocado cream sauce, orange butter rice

Turkey Sandwich

sliced turkey, pepper jack cheese, spicy avocado zough ciabatta bread onion crunch spinach.

Roast Beef Sandwich

caramelized onion, provolone cheese, arugula, brown sugar mustard.

Tuna Spinach Wrap

lbacore tuna, celery, fennel, sun dried tomatoes, pickled red onions, olive tapenade, mayo, arugula

Chicken cranberry

seasoned chicken, onions, celery, avocado cream sauce, granny smith apples, dried cranberries iceberg lettuce butter croissant

Entrees





7 | Entrees

Pan seared salmon with green
creamy zhough sauce

Thai Chili herb ginger salmon

Herb shrimp garlic pesto, herb oil

Authentic Jamaican Jerk Chicken,

Stew beef cubes with carrots and potatoes

Braised short Rib

Tri Tip- marinated with herbs and
various island spices

Vegan meatballs with mushroom sauce

Vegan bolognese with spaghetti

Sautee Tofu squares in orange chili sauce

Sides





8 | Sides

Lemon balsamic vinaigrette, slivered almonds, pickled red onions,

Savory Grain blend

Israeli Style Couscous, Orzo, Baby Garbanzo Beans, Red Quinoa

Garlic mashed potatoes

Sauteed Vegetable blend
Ask us whats in season

Rice and Peas

Orange butter rice

Salads





8 | Salads

Lemon Parm Kale salad - red onions,
candied pecans

Garden salad - Seasonal vegetable bled
with house favorite green herb sauce

Ribbon cucumber salad- herb oil, capers,
avocados, sundried tomatoes

Classic Arugula - fresh pear, candied
walnuts, blue cheese, honey dijon
dressing

Mix Greens with cherry tomatoes, onions,
mix berries, strawberry vinaigrette

JAMAICAN MENU

APPETIZERS

Cod fish fritters

Vegetable fritter

Jerk wings

Cocktail patties:

Beef

Chicken

Vegetarian

JAMAICAN MENU

ENTRÉE

Braised Oxtail

Authentic Jamaican Jerk chicken

Fry Chicken

Brown Stew Chicken

Curry Chicken

Curry Lamb

Whole Roasted Snapper Fish

Jerk Lobster Tail

Jerk Alfredo Shrimp

Brown Stew Chicken



JAMAICAN MENU

SIDES

Rice & Peas

Festivals

Roti

Herb roasted Potatoes

Stir Fry Vegetables

Fried Plantains

Mac & Cheese

