

# Catering Menu



PICK UP  
or  
DROP OFF  
Menu



# APPETIZERS



## APPETIZERS

- Chicken
- Seafood
- Beef
- Vegan/Vegetarian

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V Vegetarian  
VG Vegan  
GF GlutenFree



# APPETIZERS

Minimum twelve pieces per menu item

## KEBABS

**Chicken Satay**  
with spicy peanut sauce

**Jerk Chicken**  
with pineapple

**Grilled Shrimp**  
squash zucchini and pesto glazed

**Bacon Bourbon BBQ Chicken**

**Grilled Salmon**  
with yellow squash and Gremolata

## FRITTERS & CROQUETTES

**Shrimp with garlic lemon aioli**

**Vegetable: avocado aioli (v)**

**Codfish Croquettes: creamy herb sauce**

**Potato Croquettes avocado aioli (v)**



Minimum twelve pieces per menu item

## WINGS

### Choose 2 Sauces

Jerk  
Crispy  
Thai chili orange sauce  
BBQ

## MINI SLIDERS

with themed colored house made brioche buns

### Vegan Patty

house favourite avo cream sauce v

### Crispy Chicken

provolone, dill pickle, spicy chipotle mayo

### Beef

sirloin, swiss cheese, caramelize onions, avocado aioli



Minimum twelve pieces per menu item

## EMPANADAS

### **Curry Potatoes**

with cilantro dipping sauce v, vg

### **Beef**

potatoes, bell peppers, cheese blend, chimichurri

### **Seafood**

corn relish, chimichurri, cotija cheese

## TOSTADAS

### **Braised Short Rib**

refried beans, chimichurri, radishes

### **Pesto Shrimp**

guacamole, pico, shredded cabbage

### **Spiced Chicken**

refried beans, shredded cheese, guacamole



# APPETIZERS



*Minimum twelve pieces per menu item*

## SEA FOOD

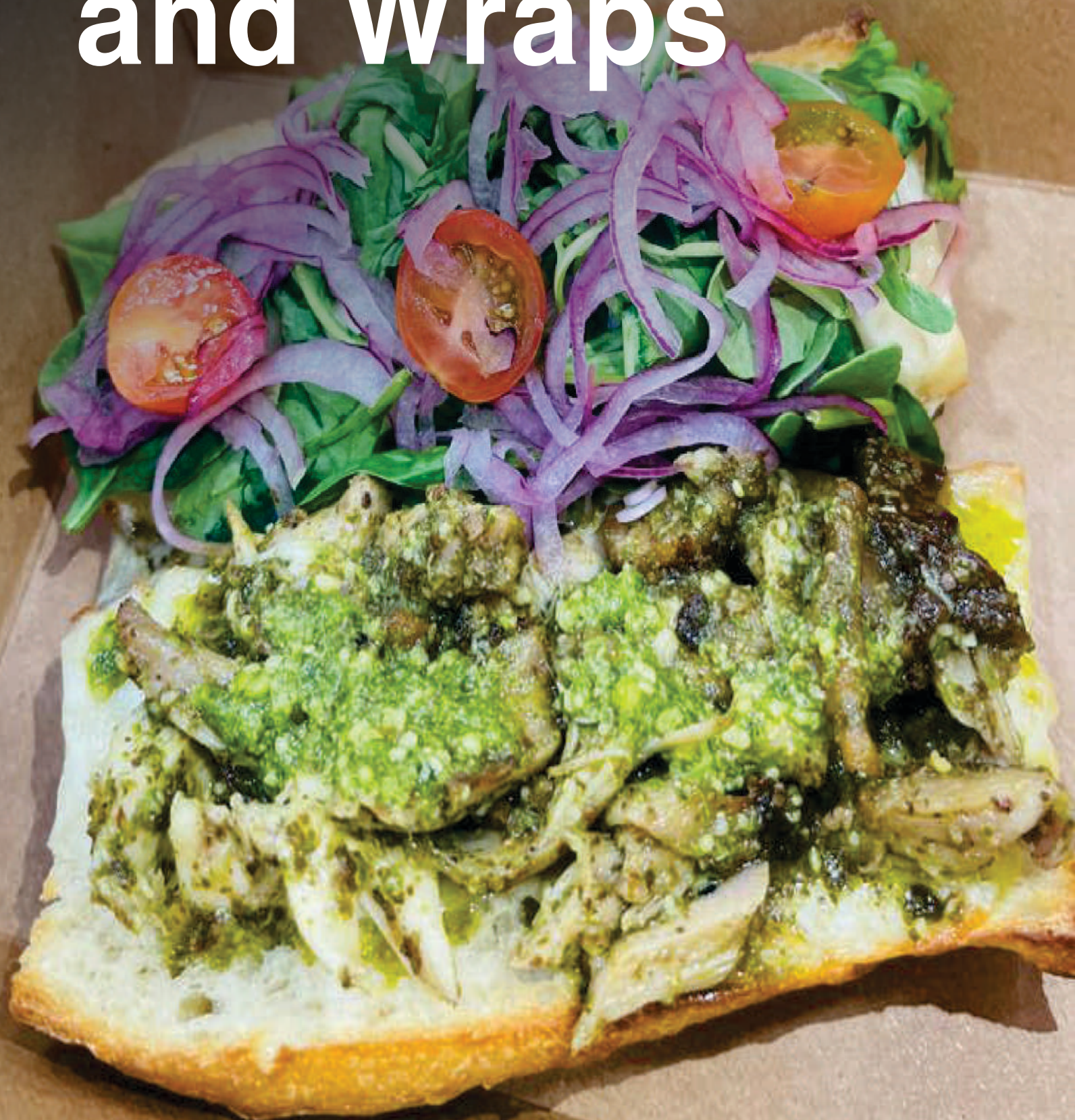
**Crab Cakes**  
with lemon green aioli

## VEGAN / VEGETARIAN

**Meatballs**  
with marinara ✓

**Vegan Potsticker**  
with soy ginger chili sauce ✓

# Sandwiches and Wraps





*Minimum Fifteen Pieces Per Menu Item*

## **Sandwiches and Wraps**

*serve with chips and water*

### **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**

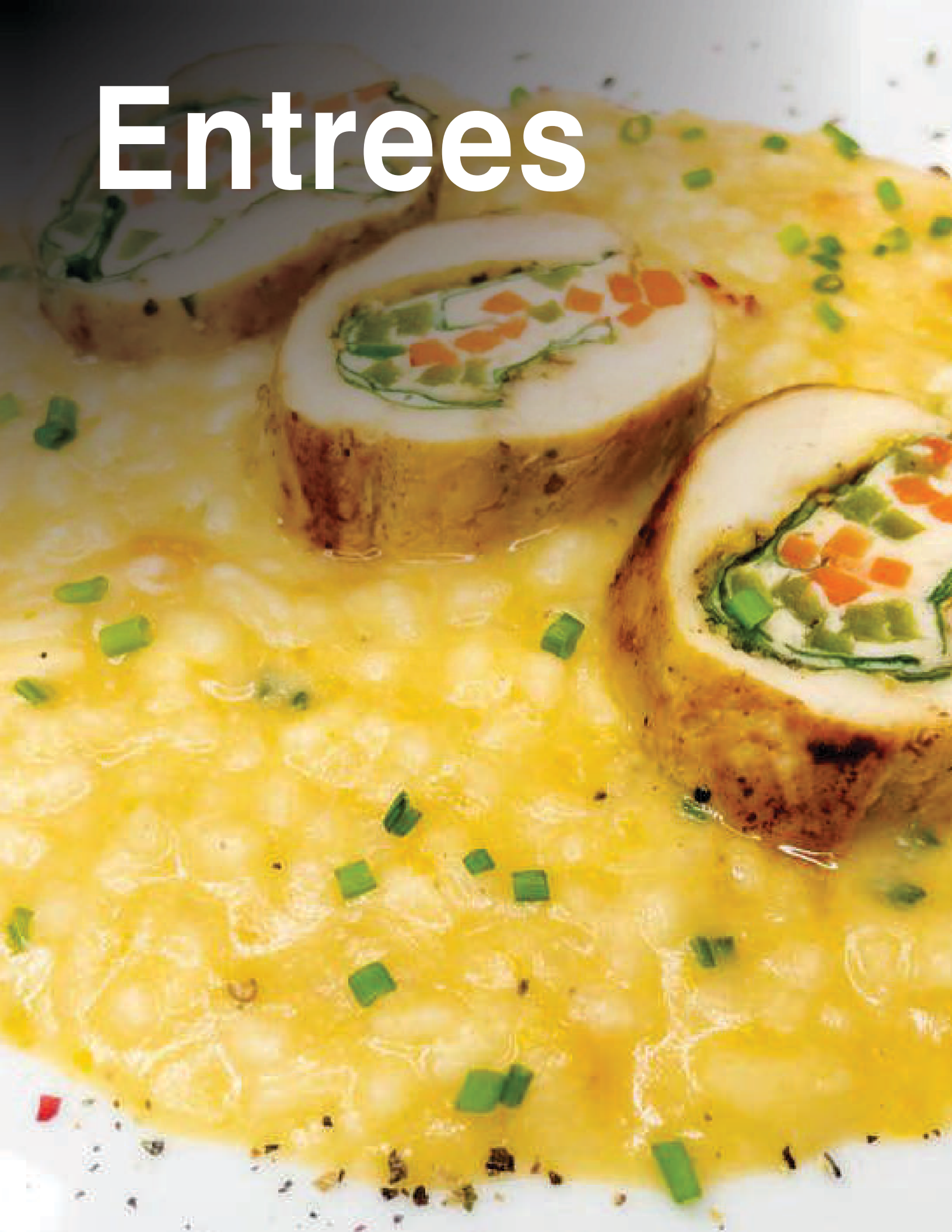
*albacore tuna, celery, fennel, sun dried tomatoes, pickled red onions, olive tapenade, mayo, arugula*

### **Chicken Cranberry**

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



# Entrees



# Salads



## SALADS

*most salads can be made vegan*

**Farmers Market House Salad (veg)**  
mixed fresh greens, red onions, fruits, candied pecans, salad toppings, shaved parmesan, herb house dressing.

### Arugula

blue cheese crumble, candied nuts, shaved parmesan, citrus vinaigrette

### Arugula Caprese Salad (gf, veg)

tomato, mozzarella galbani, basil oil, balsamic

### Caprese

heirloom tomatoes, fresh mozzarella, basil pesto, and balsamic reduction, micro basil

### Marinated Beet

Arugula, goat cheese and honey, pickled onions candied walnuts

### Wedge Salad (gf)

ice berg lettuce, bacon bites, pickled onions, cilantro tahini, cherry tomatoes

## **BEEF**

### **Short Rib**

*slow braised in red wine with island spices*

### **Oxtail**

*Braised with white beans and carrots*

### **Tri Tip**

*marinated with herbs and various island spices,  
oven roasted to perfection, creamy  
chimichurri sauce*

### **Stew beef cubes**

*with carrots and potatoes*



# Beef

# Seafood

A close-up photograph of a seared salmon fillet resting on a thick, vibrant green puree. The salmon is topped with a chunky tomato basil salsa and garnished with fresh microgreens. The dish is elegantly plated on a white surface, with several cherry tomatoes and a drizzle of sauce scattered around the base of the salmon. In the background, a blue planter with green foliage and a glass of water are visible, creating a fresh and appetizing atmosphere.

## SEAFOOD

### **Seared Salmon**

with creamy zhoogh sauce, tomato basil salsa, micro greens

### **Garlic butter lobster tail**

creamy lemon dill pasta microgreens

### **Sauteed Prawns**

herb butter

### **Salmon**

thai ginger scallion sauce

# Chicken

## CHICKEN

*Authentic Jamaican Jerk Chicken*

*Grilled herb chicken,  
poblano cream sauce*

*Orange Pineapple BBQ chicken*

*Stew chicken bites*

*Jamaican Style Bar-B- Fry Chicken*

*Curry chicken  
with diced potatoes*

*Honey Baked Leg Quarters  
with diced potatoes*



# Vegan

**VEGAN**

**Roasted Eggplant Rounds**  
with parmesan tomato couli

**Roast Beef**  
bbq sauce

**Vegan bolognese**  
with seared grape tomatoes

**Meatballs**  
with mushroom sauce



# Sides



## Sides

*Herb Roasted & Garlic Fingerling Potatoes* *gf, v*

*Cheesy Garlic mashed*

*Yukon mashed potatoes*

*Fried Ripe Plantains* *v, gf, vg*

*Butternut squash gratin with parmesan and gruyere*

*Spinach Mash Potatoes*  
*Vegan upon request*

*Asparagus Risotto*

*5 cheese mac and cheese*

*Roasted Sweet potatoes with corn salsa*

*Pumpkin puree*

*Israeli Style Mushroom Couscous*

*Rice and Peas*

*Cilantro lime rice*

*Pumpkin Rice*



# J A M A I C A N M E N U

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## APPETIZERS

*Cod fish fritters*

*Vegetable fritter*

*Jerk wings*



# J A M A I C A N M E N U

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## ENTRÉE

*Braised Oxtail*

*Authentic Jamaican Jerk chicken*

*Fry Chicken*

*Brown Stew Chicken*

*Curry Chicken*

*Curry Lamb*

*Jerk Lobster Tail*

*Jerk Shrimp Alfredo Penne*

*Oxtail Pasta*

*Brown Stew Chicken*



# J A M A I C A N M E N U

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## SIDES

*Rice & Peas*

*Festivals*

*Roti*

*Herb roasted Potatoes*

*Stir Fry Vegetables*

*Fried Plantains*

*Mac & Cheese*



# J A M A I C A N M E N U

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## VEGETABLES

*Garlic Butter Green Beans*

*Roasted Cauliflower, Broccoli and Carrots*

*Rosemary Roasted Parsnips and Carrots*

*Mixed Vegetables with Herb Oil*

*Lemon Parm Asparagus*

*Mediterranean Roasted Vegetables  
zucchini, squash, red onions, cherry tomatoes*

*Sauteed Spinach, and Kale, Purple Cabbage*



# DESSERTS

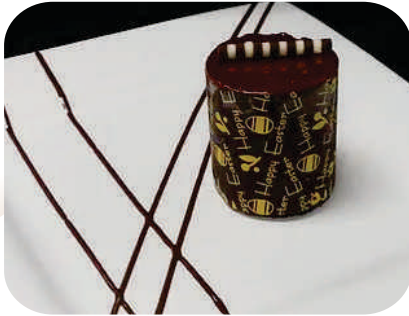
Flavors subject to change specialized vegan options upon request



## ASSORTED MINI CUP DESSERTS

Minimum order 15 guests

**Strawberry Mousse**  
**Lemon Strawberry**  
**Tiramisu**  
**Mango coconut**  
**Flourless chocolate**



## MINI FRENCH DESSERTS

Minimum order 15 guests

**New york cheesecake**  
**Cream Puff**  
**Strawberry Cake**  
**Tiramisu**  
**Fruit tart**  
**Apple tart**  
**Chocolate dome**  
**Pistachio Opera**



## GOURMET COOKIES

Minimum 1 dozen per flavor

**Neapolitan**  
**Milk Chocolate Chip**  
**Vegan**  
**Milk Choc Oat Chip Walnut**  
**Oatmeal**  
**Oatmeal with Nuts**  
**Milk Chocolate**  
**with Caramel and Pecan**  
**Red Velvet**  
**Chocolate White Chocolate**  
**Oreo**  
**Peanut Butter w Honey**  
**White Chocolate Macadamia**  
**Nut Snickerdoodle**



## LUXURY CREATIONS

Minimum order 15 guests

**Pistachio Opera**  
**Raspberry Marque**  
**Chocolate Trio**  
**Strawberry dome**  
**White chocolate mousse box**  
**Chocolate mousse box**  
**Mango Coconut**  
**Starberry V**  
**Vanilla V**



## CHEESE CAKES

Minimum order 15 guests

**Straberry**  
**New york style**  
**Creme brulee**  
**Vanilla bean**  
**Chocolate marble**

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## ORDERING YOUR DROP OFF OR PICK UP

*Whether you're hosting a business meeting, a family gathering, or a special occasion, you can enjoy delicious, high-quality food without breaking the bank or spending lengthy time to coordinate a big event. While staying true to flavor and presentation this is your most cost effective option.*

*Ultimately, this catering style strikes a balance between affordability and culinary excellence, making it an attractive choice for you to enjoy high-quality food while staying within your budget. It allows you to save money without compromising on taste and presentation, making your event memorable and enjoyable for your guests.*

*Food can be picked up or delivered in an aluminum foil trays. You have the option of adding wire chafing dishes with sternois to keep food warm. You can also upgrade to our white disposable platters for room temperature and cold dishes that is more aesthetically pleasing to your guests. Orders can be placed as little as four (4) days before event.*

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## **POLICIES**

### **PAYMENTS & TERMS**

*To secure your date and services we require full payment. Payments can be made using credit or debit cards, cash, zelle, wire transfers and cheques. All credit card transaction require a 4% processing fee.*

### **REFUNDS & CANCELATION**

*We commit to ordering, preparing and organizing everything well in advance of your event, including ingredients, staff, and the time invested in event coordination. Due to the nature of these preparations, refunds for this service are not feasible.*

*We acknowledge that unforeseen circumstances can arise beyond your control. In light of such situations, if a cancellation is made seven business days before the event, the chef has the discretion to decide on a partial refund, taking into account the specific circumstances*

### **MENU & GUEST COUNT CHANGES**

*We allow four (4) business days prior to event to add additional guests or add menu items. We are unable to accommodate a total menu change or reduce guest count.*

### **PICKUPS**

1434 Hamner Ave Norco CA 92860

### **DROP OFF**

**Subject to delivery fees based on location**

0 - 10 miles \$50 11 - 20 miles \$65 21 - 30 miles \$80 31 - 40 miles \$95  
41+ miles: Each additional 10 miles - \$15 Rates are per delivery

### **NOTE\*\***

*We are not a certified gluten free kitchen and some cross contamination may occur. This type of service does not include temperature or portioned control by our staff.*