

BREAKFAST

SEASONAL FRUIT

\$110-serves 12-15 guests v, gf

GREEK YOGURT PARFAIT

fresh berries, granola, \$72 per dozen v

ISLAND SUNRISE SCRAMBLED EGGS

turkey sausage, cheddar, chives, onions,
jalepeno avocado aioli, toasted brioche bun
\$72 per dozen

MUSHROOM FRITTATA GRUYÈRE

\$76, serves 8-10 v, gf

COCONUT CHIA OVERNIGHT OATS

fresh berries, \$84 per dozen v, gf

ORANGE JUICE

\$24.50, half gallon, includes glass jug

MAPLE-GLAZED BACON

\$58, 20 strips, serves 10-12 gf

BAGEL & SMOKED SALMON

whipped cream cheese, avocado,
cucumber, tomatoes, red onion, capers, fresh dill.
\$225, serves 10-12

BURRITOS

includes side of housemade salsa | add avocado \$3.25

HERB STEAK & EGGS

marinated sliced steak, soft scrambled
eggs, chimichurri, caramelized onions.
\$16.95 each

ORIGINAL

bacon, scrambled eggs, smashed tater
tots, cheese, scallions, \$14.95 each

VEGAN

soyrizo, vegetables, avocado, crispy potatoes, chipotle aioli
\$15.95 each, 6 piece order minimum v

APPETIZER

Two Dozen Minimum

Curry Potato Empanada

cilantro dipping sauce \$53 per doz V

Beef Empanada

potatoes, bell peppers, cheese
blend, cilantro dipping sauce \$56 per dozen

Seafood Empanada

corn relish, chimichurri, cotija
cheese \$58 per dozen

Seafood Croquette

lemon aioli \$58 per dozen

Bacon-Wrapped Dates

\$46 per dozen gf

Shrimp Fritters

pineapple orange glaze \$52 per dozen

Vegetable Fritters

Thai chilli sauce \$54 per dozen

Codfish Croquette

creamy herb sauce \$60 per dozen

Potato Croquette

avocado aioli \$55 per dozen



WINGS

select any 3 flavours \$7.50 PP, 25 guests minimum

Crispy

Thai Chili Orange

Buffalo

Garlic Butter

Jerk/Pineapple BBQ

Hot Honey/Mango Habenero

Meatballs

house-made marinara, garlic rolls

Crab Cakes

with lemon green aioli \$35 per dozen

Vegan Potsticker

with soy ginger chili sauce \$29 per dozen

Asain Wagyu Beef Meatballs

\$48 per dozen

Island Spice Beef Meatballs

pineapple jerk glaze \$48 per dozen

APPETIZERS

One Dozen Minimum

KEBABS

Chicken Satay

with spicy peanut sauce \$90 per dozen **gf**

Jerk Chicken

with pineapple salsa \$120 per dozen **gf**

Grilled Shrimp

squash zucchini and pesto glazed
\$96 per dozen

Bacon Bourbon BBQ Chicken

\$95 per dozen

Grilled Salmon

with yellow squash and Gremolata
\$96 per dozen

Mango Habanero Shrimp Skewers

\$69 per dozen Shrimp

Crispy Coconut Shrimp Skewers

sweet chili sauce, \$110 per dozen

Lemon & Herb Chicken Skewers

garden herb tzatziki, \$96 per dozen **gf**

MINI SLIDERS

Vegan Patty

brioche bun, caramelized onions, house favorite
avocados cream \$90 per dozen **VG**

Crispy Chicken

hawaiian buns, provolone, dill pickle,
spicy chipotle mayo

Sirloin Steak

brioche bun, swiss cheese, caramelize onions,
spicy avocado aioli \$90 per dozen



TAKE ME TO THE PARK

PARK PICNIC CLASSIC | \$34.95 PP

Includes disposable dinnerware and your choice of kettle chips or seasonal fresh fruit platter. 15-person minimum.

SIGNATURE SALADS

CHOOSE 2

- Farmers Market House Salad
- Roasted Corn Salad
heirloom tomatoes, cucumbers, avocado, onions, jalapenos, bell peppers, elote dressing
- Garden Pasta Salad
- Herb Potato Salad

PICNIC FAVORITES

CHOOSE 2

- Artisan Sandwich Platter
Smoked Turkey Pesto • Jerk Chicken • Lentil Steak (V)
- Lentil Steak Sandwich VG
- Hot Honey Cajun Shrimp Wrap
- Grill Herb Chicken

ISLAND PICNIC EXPERIENCE | \$42.95 PP - RECOMMENDED

Includes everything in the Park Picnic Classic, + upgraded sides, and one premium protein selection

SIDES

CHOOSE 2

- German-Style Potato Salad
- Coconut Cilantro Rice
- Rice & Peas
- Sweet Plantains
- Rotini Pasta Salad
- Sweet Hawaiian Rolls

PREMIUM PICNIC FAVORITE

CHOOSE 1

- Tri-Tip with Chimichurri
- Barbecue Beef Ribs
- Cranberry Chicken Croissant Sandwich

THE ISLAND PARK EXPERIENCE | \$49.95 PP

Includes everything in the Island Picnic Experience, plus one premium enhancement, one premium beverage.

PREMIUM ENHANCEMENT

CHOOSE 1

- Charcuterie Platter
- Mini Cup Desserts

PREMIUM BEVERAGE

CHOOSE 1

- Strawberry Lemonade
- Lavender Lemonade
- Shirley Temple
- Lemonade

RECOMMENDED ADD-ONS

Fresh Tropical Fruit Display \$6.00	Gourmet Cookie Box \$4.00	Dessert Shooters \$8.50 PP	Charcuterie Platter \$15.00	Beverage Station - \$8.00 PP lemonade, iced tea & water +\$2 strawberry, lemonade +\$3 lavender
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SANDWICHES AND WRAPS

serve with chips and water
minimum one dozen per item

Chicken Burrito

grilled herb chicken, rice, beans, salsa,
avocado zough sauce \$10.99 PP

Shrimp Burrito

marinated shrimp, cabbage slaw, spicy avocado cream
sauce, garlic butter orange rice \$11.99 PP

Smoked Turkey

sourdough, caramelized onions, avocado,
pesto, arugula, onions, lettuce, white
cheddar \$10.99 PP

Roast Beef Sandwich

scaramelized onion, provolone cheese,
arugula, brown sugar mustard \$11.99 PP

Tuna Spinach Wrap

albacore tuna, celery, fennel, sundried
tomatoes, pickled red onions,
olive tapenade, mayo, arugula \$8.99 PP

Lentil Steak Sandwich

pickled onions, avocado aioli,
sprouts, fresh chives, sourdough,
hot honey bbq glaze \$12.99 PP **vg/v**

5-Herb Grilled Chicken Pesto

mozzarella, baby arugula, caramelized onions,
heirloom tomatoes, ciabatta rolls \$12.99 PP

Chicken Cranberry

avocado cream sauce, granny smith
apple, dried cranberries, iceberg lettuce,
butter croissant \$12.99 PP

Roasted Vegetable- Green Goddess

grilled zucchini, cucumbers, avocado aioli, house sourdough,
sprouts, fresh chives \$11.99 PP **vg/v**

Lemon Herb Chicken Caesar Wrap

grilled lemon herb chicken, romaine, parmesan, caesar dressing \$10.99 PP



SALADS

MOST SALADS CAN BE MADE VEGAN

Farmers Market House Salad

mixed greens, tomato medley, berries, candied pecans, salad toppings,
shaved parmesan, creamy herb house dressing **V**

\$75, serves 8-10 | \$140, serves 15-20

Arugula

Blue cheese crumble, candied nuts, shaved parmesan, citrus
vinaigrette **gf/v**

\$58, serves 8-10 | \$105, serves 15-20

Roasted Corn Salad

tomato medley, avocado, jalepenos, cucumbers, onions, bell
peppers, elote dressing **gf/v**

\$70, serves 8-10 | \$120, serves 15-20

Lemon Parm Kale Salad

lemon marinated kale, parmesan cheese, red onions,
candied pecans, croutons

\$55, serves 8-10 | \$100, serves 15-20

Garden

mix greens, tomatoes, cucumbers, red onions, croutons,
citrus vinaigrette or ranch dressing.

\$55, serves 8-10 | \$100, serves 15-20

Arugula Caprese Salad

Heirloom tomatoes, fresh mozzarella, basil pesto,
and balsamic reduction, micro basil **vg/v**

\$58, serves 8-10 | \$105, serves 15-20

Grilled Peach Salad

grilled peach, mini tomatoes, candied walnuts
blueberry goat cheese, green goddess dressing

\$75, serves 8-10 | \$140, serves 15-20



ENTREES

POULTRY

20 person minimum

Turkey Meatballs

Tomatoe cream sauce

\$15 per person

Teriyaki Chicken

\$15 per person

5 Herb Roasted Chicken

leg quarters, fresh herbs, orange citrus sauce

\$15 per person

Curry Chicken

Jamaican influence with potatoes and carrots

\$13 per person

Orange Pineapple BBQ Chicken

\$15 per person

Honey Baked Leg Quarters

with diced potatoes

\$15 per person

Herb Grilled Chicken

garlic lemon butter sauce

\$15 per person



RECOMMENDED ADD-ONS

Roast Duck

creamy whisky sauce and soy orange glaze

\$17 per person

Jerk Chicken

Authentic chargrill with jerk sauce

\$19 per person

ENTREES

SEA

Herbed Roasted Salmon

roasted red pepper sauce, corn salsa
\$17per person, 15 guests minimum

Pan Seared Salmon

thai chili herb sauce
\$15per person, 15 guests minimum

Sauteed Garlic Herb Shrimp

creme' d' de'charlotte sauce
\$15per person, 25 guests minimum

Pan Seared Salmon

meyer lemon, basil pesto
\$17per person, 20 guests minimum

Coconut Curry Shrimp

sautéed shrimp, rich coconut cream,
jamaican-inspired curry
\$17per person, 15 guests minimum



ENTREES

BUTCHER

Short Rib

slow braised in red wine with jamaican spices
\$20per person, 25 guests minimum

7 Herb Rubbed Tri Tip

island spices, argentina style chimichurri sauce
\$15 per person, 25 guests minimum

Braised Oxtail

jus sauce, butter beans, carrots
\$22 per person, 25 guests minimum

Stew Beef Cubes

with carrots and potatoes
\$15 per person, 25 guests minimum

Grilled NY Strip

mushroom sauce
\$18.50, 25 guests minimum



ENTREES

VEGAN

Vegan Meatballs

with mushroom sauce

\$18.50, 25 guests minimum

Viral Eggplant **

thai chili orange glaze, crispy leeks

\$17, 25 guests minimum

Lentil Steak **

french lentils, spiced chickpea, mushrooms,
smoked paprika, panko, hot honey bbq glaze

\$18.50, 25 guests minimum

Vegan Bolognese

parpadelle, seared grape tomatoes

\$18.50, 25 guests minimum



SIDES

\$185 - serves 25-30

- Herb Roasted Fingerling Potatoes
- Cheesy Garlic mashed
- Yukon Mashed Potatoes
- Gruyere Mashed Potatoes
- Fried Ripe Plantains v,gf,vg
- 5 cheese Mac and Cheese
- Roasted Sweet potatoes with corn salsa
- Whipped Pumpkin with Maple Butter
- Rice and Peas



- Seasonal Roasted Vegetables
- Parmesan Grilled Asparagus
lemon-herb oil
- Rainbow Carrots honey cilantro tahini
- Roasted Wild Mushrooms Medley
- Roasted Brussels Sprouts
honey balsamic reduction
- Pumpkin Rice with coconut milk
- Coconut Cilantro Lime Rice
- Butternut Squash Gratin
parmesan cream, gruyere, sage

JAMAICAN MENU

APPETIZERS

Vegetable Fritters

\$6.50 PP, 25 guests minimum

Cod Fish Fritters

\$7.50 PP, 25 guests minimum

Shrimp Fritters

\$7.50 PP, 25 guests minimum

Jerk Wings

\$7.50 PP, 25 guests minimum

Choose 3 Sauces

- Jerk
- Crispy
- Buffalo
- Pineapple BBQ
- Thai Chili Orange
- BBQ
- Garlic Butter
- Hot Honey
- Mango Habenero



SIDES

\$6 PP, 25 guests minimum

- Rice and Peas
- Festivals
- Steam Cabbage
- Fried Ripe Plantains

ENTREES

- Braised Oxtail \$22per person, 25 guests minimum
- Authentic Jerk Chicken \$19per person, 30 guests minimum
- Fry Chicken \$15per person, 30 guests minimum
- Brown Stew Chicken \$16per person, 30 guests minimum
- Curry Chicken \$13per person, 30 guests minimum
- Curry Goat \$20per person, 30 guests minimum
- Jerk Shrimp Alfredo Penne \$18.50 per person, 30 guests minimum
- Oxtail Pasta \$17per person, 30 guests minimum
- Rasta Pasta \$18per person, 30 guests minimum

RECOMMENDED ADD-ONS

5 Cheese Mac and Cheese

\$8 PP, 25 guests minimum

Roti

84 per dozen 2 dozen minimum

DESSERT

Minimum order 15 guests \$10PP

ASSORTED MINI CUPS DESSERT

Strawberry Mousse
Lemon Strawberry
Tiramisu
Mango Coconut
Flourless Chocolate

MINI FRENCH DESSERT

New York Cheesecake
Cream puff
Strawberry Cake
Tiramisu
Fruit Tart
Apple Tart
Chocolate Dome
Pistachio Opera

LUXURY CREATIONS

Pistachio Opera
Raspberry Marque
Chocolate Trio
Strawberry Dome
White chocolate Mousse Box
Mango Coconut
Strawberry V
Vanilla V

CHEESE CAKES

Strawberry
New York Style
Creme Brulee
Vanilla Bean
Chocolate Marble

GOURMET COOKIES

Minimum 1 dozen per flavor \$65/doz

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

BEVERAGE BAR

Classic Beverage Bar - \$15 PP

Lemonade (reg) + Iced Tea + Infused Water

- Lavender Lemonade + \$3
- Strawberry lemonade +\$2

Island Signature Mocktail - \$19 PP

choose 2 + Iced Tea + Infused Water

- Sorrel (Jamaica)
- Tropical Punch
- Cucumber Basil Mint

Coffee & Tea Station - \$6 PP

Full Beverage Experience - \$25 PP

3 Mocktails + Coffee/lemonade + Infused Water

