



***Pricing Information for Standard Catering Services Estimated Cost (per person) – All prices listed below are subject to sales tax and other applicable fees.***

**Buffet Style : Menu below (minimum 20 people)**

**\$25.00 per person includes:**

- 1 entree
- 2 sides

**\$30.00 per person includes**

- 2 entree
- 2 sides
- Drinks

**\$35.00 per person includes**

- 2 entree
- 3 sides
- Drinks

**\$45.00 per person includes**

- 3 entree
- 3 sides
- Drinks

***Drop off catering only comes with disposable plates,utensils and napkins.***

***\$60 additional for disposable buffet setup.***

***Additional charges apply for compostables. Please inquire when placing an order***

***Delivery :There is a \$35.00 delivery charge, \$1.00 will be added per mile if you exceed 15 miles.***

***Set Up and Clean Up : \$100***

***If serving is needed from us for your event please let us know and we will work with you.***



## Stationed Hors D'oeuvres - Appetizers

Starting at \$25 per person select 4. ~Minimum 20 people~

- **Beef Mini Patties**

*Traditional haitian patties stuffed with ground beef*

- **Chicken Mini Patties**

*Traditional haitian patties stuffed with shredded chicken*

- **Veggie Mini Patties**

*Mini patties stuffed with vegetables*

- **Plantain Cup with Creole Shrimp (gf)**

*plantains, Creole seasoned shrimp*

- **Plantain Cup with griot (fried pork) (gf,vg)**

*Traditional haitian fried pork chunks stuffed in plantains topped with pikliz (spicy slaw)*

- **Plantain Cup with Jerk Chicken**

- **Veggie Egg Roll (vegetarian)**

- **Fruit Cup**

- **Cheese Grazing Cup**

## CATERING MENU

### Entree

- Garlic Shrimp
- Creole Shrimp (gf,dairy free)
- Creole chicken stew (gf,dairy free)
- Fried Chicken (gf)
- Turkey Meatballs (gf)
- Boulette (ground beef meatballs)
- Griot : pork marinated in sour orange and deep fried served with pikliz (spicy vegetable slaw) (gf)
- Baked BBQ Chicken
- Baked Jerk Chicken
- Pan Seared Salmon
- Coconut Cod Fish filet
- Jerk Chicken Kebab
- Shrimp Kebab
- Habanero chicken wings
- Naked wings



## Sides

- Feta Romaine Salad (gf,vegetarian)  
Feta cheese,cucumber,olive oil,lemon juice,romaine lettuce
- Salade Russe  
Traditional beets and potato salad with a smooth mayo mixture (vegetarian)
- Macaroni Salad  
Elbow pasta,corn,sweet peas, red onions and peppers in a smooth mayo mixture (vegetarian)
- House Salad  
Romaine lettuce,red onions,cucumber,tomatoes,vinaigrette (gf,vegetarian)
- Potato au Gratin (vegetarian)
- Macaroni au gratin (vegetarian)
- Creamy Penne Pasta with Spinach (vegetarian)
- Corn Souffle (vegetarian)
- White Rice (gf)
- Rice and Red Beans
- Veggie Rice (gf)
- Chick Peas,green beans and potato stew (vegan,gf)
- Sweet Plantains (gf,vegetarian)
- Steamed Broccoli and Carrots (gf,vegetarian,vegan)
- White Rice and Eggplant Stew (vegan)
- Jollof Rice
- White Rice and Black bean puree (vegan)
- Fried red beans with sweet plantains (vegan)

## Guidelines

All catering requests should be made at least 3 days in advance.

Please provide us with a 7 day notice for special events.

*25% non-refundable deposit for all catering services is applicable upon signage of our catering agreement.*

Lastly, please feel free to contact us should you have any further questions,concerns or comments.

Thank You for your inquiry and we look forward to working with you in the future.

*"If you need help creating your ideal menu, we will work with you."*

