



MENU

APPETIZER

MINI PATTIES

(Traditional Haitian patties stuffed with ground beef, chicken or vegetables). **GF**

CREOLE CUP

Fried plantain in cup shape stuffed with creole seasoning shrimp, traditional Haitian fried pork or jerk chicken with pikliz on top. **GF**

VEGGIE EGGROLL

Deep fried egg roll with vegetable inside **GF**

FRUIT CUP **GF**

ENTREE

CREOLE SHRIMP Deep fried egg roll with vegetable inside **GF, DF**

CREOLE CHICKEN STEW **GF, DF**

FRIED CHICKEN **GF**

TURKEY MEATBALL STEW **GF, DF**

BOULETTE (Haitian meatballs) Fried or served with gravy

GRIOT Pork marinated in sour orange and fried **GF**

GOAT STEW

BAKED HAITIAN JERK CHICKEN

SIDES

GREEK SALAD GF

Romain lettuce , cucumber , olive oil, feta cheese ,lemon juice.

SALADE RUSSE VEGETARIAN

Beets, potatoes , mayonnaise

CLASSIC MACARONI SALAD VEGETARIAN

Elbow pasta , corn sweet peas, red onions and peppers , smooth mayonnaise mixture

HOUSE SALAD VEGETARIAN

Romaine lettuce , red onions , cucumber , tomatoes and vinaigrette

POTATO AU GRATIN VEGETARIAN

MACARONI AU GRATIN Haitian baked Mac&cheese

CREAMY SPINACH PENNE VEGETARIAN

RICE AND RED BEANS

VEGGIE RICE GF

SWEET PLANTAINS VEGETARIAN GF

STEAMED BROCCOLI AND CARROTS VG

JOLLOF RICE

WHITE RICE AND BLACK BEANS PUREE VG

FRIED RED BEANS WITH SWEET PLANTAINS VG

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.

Additional charges apply for compostable. Please inquire when placing an order. There is a 40\$ delivery charge .

Additional services : Set up and clean up \$100 and up
Buffet set up \$60

Drop-off catering comes with disposable plates , utensils and napkins
Please feel free to contact us if you have any questions.