



Creole Caribbean BBQ

Catering Menu – Spring 2022

Half Pan Feeds 10-12 Full Pan Feeds 20-25 (Half Pan/Full Pan)

Broccoli Salad \$55/\$90

Malt Vinegar Aioli, Sunflower Seeds, Cranberry Raisins, Red Onions

House Salad \$55/\$90

House made Balsamic Vinaigrette, Caramelize Red Onions, Roasted Walnuts, Cherry Tomatoes

Mini Beef Patties \$75/\$140

With Remoulade Sauce

Coconut Rice & Peas \$50/\$90

Collard Green Egg Rolls \$95/\$180

Smoked Turkey with a Pot Liquor Sauce

Shrimp & Grits \$105/\$190

Blackened Shrimp with Parmesan Cheddar Jack Grits topped with Roasted Corn and Green Onions

Braised Cabbage \$45/\$80

Fried Plantains \$75/\$140

Mac & Cheese \$50/\$80

Candied Yams \$80/\$150

Potato Salad \$50/\$90

Fried Potato Salad \$75/\$140

Red Potatoes Tossed in a Remoulade Sauce topped with green onions and bacon

Ground Turkey Dirty Rice \$90/\$175

Sun & Wed-Fri 6pm – 2am

Saturday 6pm – 3am

773.697.7771 773.698.7273



Creole Caribbean BBQ

Catering Menu – Spring 2022

Half Pan Feeds 10-12 Full Pan Feeds 20-25 (Half Pan/Full Pan)

Jerk Chicken (Leg Quarters) \$75/\$145

Curry Chicken (Leg Quarters) \$75/\$145

Jerk Chicken Wings \$105/\$200

Curry Wings \$105/\$200

Oxtails \$175/\$350

Lamb Chops \$175/\$350

Pan of White Rice \$35/\$60

Gumbo(Pan of Rice included)

Homemade Roux with Holy Trinity Veggies

1 Meat \$85/\$150 | 2 Meat \$115/\$220 3 Meat \$145/\$275

(Chicken, Sausage, Shrimp)

\$\$\$ Inquire about adding Crab to your Gumbo

Rasta Pasta

Linguini Pasta tossed with creole alfredo jerk sauce, seasonal vegetables and Romano Cheese

1 Meat \$85/\$150 2 Meat \$115/\$220 3 Meat \$145/\$275

(Chicken, Sausage, Shrimp)

Jerk, Lemon Pepper, or Cajun Salmon \$175 / \$345

Peach Cobbler \$75/\$140

Bread Pudding \$75/\$140

Topped with Candied Walnuts and Hennessy Cream Sauce

Lemon Squares \$75/\$140

Sun & Wed-Fri 6pm – 2am

Saturday 6pm – 3am

773.697.7771 773.698.7273