



# 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**

**Lamb Chops \$175/\$350**

**Pan of White Rice \$35/\$60**

**Gumbo (Pan of Rice included)**

**Homemade Roux with Holy Trinity  
Veggies**

**1 Meat \$85/\$160 | 2 Meat**

**\$116/\$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/\$160 2 Meat \$116/\$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**

**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/\$160**

**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**

**Curry Chicken (Leg Quarters)**

**\$75/\$145**

**Jerk Chicken Wings \$105/\$200**

**Curry Wings \$105/\$200**

**Oxtails \$175/\$350**

***Sun & Wed-Fri 6pm – 2am***

***Saturday 6pm – 3am***

***773.697.7771 773.698.7273***