



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

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