

# Sample Menu Options

**Date:**

**Contact:**

**Email:**

**Type:**

**Plate Size:**

## Appetizers/ Hors D' oeuvres

### **Gazpacho**

- Tomato Sauce - Celery -Red Onion/Garlic – Cucumber – (Spicy Optional)

### **Toast Points**

- Baguette – Tzatziki Sauce – Butter Lettuce – Meat (Lamb or Chicken)

### **Mini Sliders**

- Cilantro Aioli – Honey Ketchup -Cucumber – Tomato – Handmade Patty (Chicken/Turkey/Beef)

### **Croque Monsieur (French Grilled Cheese)**

- Gruyere - Celery -Potato Bread – Shredded Parmesan – Bacon Bits – Spinach – Tomato – Jalapeno Cheese (Optional)\*

### **Bammy & Fish**

- Sautéed Cassava Bread – Sautéed Cod – Onions, Green/Red Peppers – Habaneros(opt) – Olive Oil – Special Sauce

### **Pulled Chicken Tacos**

- Poached Puerto Rican Chicken – Toasted Taco Shell – Spanish BBQ Sauce – Pico De Gallo – Chopped Cilantro – Crème Fresco

### **Nachos & Cheese**

- Bechamel Sauce – Corn Tortillas – Chives – Bacon Bits(opt) – Scallions – Tomatoes

### **Tuna/Salmon Tartar**

- Asian Tartar Sauce – Diced Fish – Chopped Parsley – Crispy Wanton – Lemon Crème

### **Korean Oven Fried Chicken**

- Asian Marinade – Korean BBQ Sauce – Skewered Chicken

### **Bread Bowl**

- Butter – Homemade Jelly(opt)

### **Cheeses**

- Brie – Muenster – Camembert – Assorted Goat Cheese – Blue Cheese – Jalapeno Cheese

### **Ackee & Saltfish Fritters**

- Minced Salted Cod – Sautéed Ackee – Flour Dough (Wet) – Spiced Oil – Diced Onions & Peppers (Tri-colored) – Salt

### **Chicken Meatballs**

- Ground Chicken – Salt & Pepper – All Spice – Rey Breadcrumbs – Eggs – Onion/Garlic Powder – Leeks – Sweet Teriyaki Sauce

### **Asian Chicken Popcorn**

- Sweet Chili Sauce – Asian Marinade – Thighs/Legs

### **Butternut Hummus**

- Tahini – Butternut Squash – Parsley – Honey – Chickpeas – Salt – Olive Oil

### **Pink Hummus**

- Roasted Beets – Chickpeas – Tahini – Chimichurri – Salt – Olive Oil

### **Black Bean Hummus**

- Black Beans – Tahini – Siracha – Olive Oil – Salt/Pepper – Cilantro

### **Salsa**

- Diced Tomatoes – Minced Onions/Garlic – Cilantro – Salt/Pepper – Diced Avocado

### **Bruschetta**

- Diced Tomatoes – Parsley – Salt/Pepper – Diced Onion/Garlic – Balsamic Vinaigrette

### **Tuna/ Fish Tartar**

- Tartar Sauce – Pita Bread – Spicy Aioli (Siracha)

## **Dinner/Entree Options**

### **Everything Paella**

- Saffron Rice – Mirepoix – Fish stock – Plantain - Cilantro - Kielbasa

### **Whole Snapper**

- Potato Hash - Chimichurri Marinade – Kale - Okra Sauce

### **Vegetable Chow Mien\***

- Chow mien Noodles – Broccoli - Bok Choy– Spinach – Spicy Teriyaki Sauce

### **French Airplane Breast**

- Asian Marinade - Green Beans –Roasted Potatoes – Sweet Chili Sauce

### **Chicken Stir fry**

- Vermicelli – Bell Pepper - Onions – Bok Choy – Stir Fry Sauce

### **Breaded Chicken Breast**

- Tomato Wine Sauce – Green beans – Seasoned Rice

### **Pasta Primavera**

- Gemelli -Broccoli - Carrot - Roasted Tomatoes – Wine Sauce

### **Grilled Teriyaki Salmon**

- Orzo Risotto - Kale - Teriyaki Glaze

### **Blackened Salmon**

- Swiss Chard - Whipped Potatoes – Charred Lemon

### **Pan Roasted Lamb**

- Bok Choy – Coriander Spiced Rub – Roasted Beet Hash

### **Jerk BBQ Breast**

- Broccoli Rabe - Seasoned Rice – Jerk BBQ Sauce

### **Turkey Burgers**

- Sweet Potato Fries – Cucumber Slaw – BBQ Sauce

### **Black Bean Taco**

- Rice – Chicken - Black Bean – Guac – Pico

### **Greek Spiced Lamb**

- Fennel/Coriander Rub – Lemmon Scented Faro - Pan Roasted Asparagus – Tzatziki Sauce – Sautéed Spinach

### **Stewed Chicken**

- Jamaican Mirepoix – Jamaican Marinade – Braised Callaloo – Soy Sauce and Ketchup – Cornmeal Dumplings – Callard Greens

### **Curried Chicken**

- Jamaican Marinade – Dried Curry Rub – Carrots/Potatoes – Thyme – Tomato Paste/Ketchup – White Basmati Rice – Collard Greens

### **Jerk Chicken**

- Homemade Jerk Marinade – Jerk BBQ Sauce – Tomato/Lettuce Salad – Bread (Varied) – Jamaican Mirepoix

### **Oxtails**

- Jamaican Marinade – Jerk/Soy Sauce – Baked Beans – Tomato Paste – Rice & Beans - Kale