

Passion for taste ... pursuit of perfection.

Drop Off-Pick Up Catering Create Your Own Menu - Food is delivered or picked up "HOT".

40 People minimum Standard Menu Package

Salad (Mixed greens w/ tomatoes, carrots & cucumbers, joined with Balsamic Vinaigrette)

One Proteins One Vegetable One Starch Bread

PLEASE NOTE

There will be a **service fee**, for requests under our minimum guest count of 40 people. (25-39 people will carry 30% additional fee)

40 - 50 people

\$18.14/person

51 - 100 plus \$16.62/person

"**INCLUDES**" Serving utensils (appropriate tongs and spoons) Do you need plates, flatware, and napkins? Add \$6.00/person Need to keep your delivered food hot? Add disposable chafers \$20 /set (Set includes chafer stand, water pan and sternos) Need it all set up? Add \$55.00

Click >> **HERE**<< to start your order

****Pricing and Menu not valid for November and December**** Click here for NOV/DEC. menu

*****Please note****



40 People minimum Deluxe Menu Package

Salad (Mixed greens w/ tomatoes, carrots & cucumbers, joined with Balsamic Vinaigrette) **Two Proteins**

One Vegetable

One Starch

Bread

PLEASE NOTE

There will be a **service fee**, for requests under our minimum guest count of 40 people. (25-39 people will carry 30% additional fee)

40 - 50 people

\$19.02/person

51 - 100 plus \$17.27/person

FIND OUR MENU SELECTIONS BELOW keep scrolling

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VEGETABLES

- Mixed Steamed Vegetable Medley
- Fresh Green Beans w/ Bacon & Onions
- Fresh Green Beans Almandine
- Steamed Green Beans w/ Matchstick Carrots
- Fresh Hand-cut, Oven Roasted Seasonal Vegetables...add \$3.25/person
- Sweet Fried Plantains
- Grilled Asparagus..... add 3.85/person
- Home Style Southern Collard Greens

*****STARCH*****

- Tropical Red Beans & Rice
- Southern Rice Pilaf (contains bacon)
- Cheesy Macaroni & Cheese
- Lemon Herb Basmati Rice
- Oven Roasted Potatoes
- Garlic Smashed Potatoes
- Island Pigeon Peas & Rice
- Onion Herb Jasmine Rice
- Yellow Florentine Rice w/ Coconut Milk (with chopped fresh spinach)
- Sweet Potato w/Cinnamon Honey Butter
- Pars lied Potatoes

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- Seared Chicken Breast w/Marsala, Piccatta, Apple Teriyaki or Garlic Sc.
- Stewed Curried Chicken...Bone- in
- Garlic Rubbed Roasted Chicken...Bone- in
- Grilled Jerk Marinated Chicken. (skinless boneless leg meat. "VERY MOIST")
- Pan Seared Fresh Catch w/ Coconut Mojito Sauce | Creole Sauce | Lemon Butter Sauce or Red Wine Butter Sc.
- Latin Ropa Vieja (Tender Shredded Beef simmered in tomatoes, herbs, peppers & spices)
- Forever Roasted Garlic Pork (Cuban Style)
- Sliced Roast Pork Loin w/ Marsala Fig Sauce
- Sliced Oven Roasted Beef w/ Garlic Thyme Jus
- Grilled Jerk Marinated Pork
- Floribbean Style- Beef Pot Roast "like butter"
- Pan Seared Chicken Florentine (garlic and fresh spinach, lite cream sauce)

Additional Proteins

\$6.86 more/person upgraded proteins are priced separately, see below

Additional Sides

\$4.97 more/person

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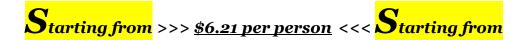
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PREMIUM PROTIENS ~Up Grades~



- Classical Beef Stroganoff #Verymoist
- Sautéed Chicken Dijonaise w/Artichoke Hearts & Mushrooms
- Grilled #LondonBroil w/ Mushroom Bordelaise Sauce
- #Awesome Shrimp Creole
- Smoked BBQ Baby Back Ribs Cooked #Lowandsslow
- Blackened Snapper w/ Cucumber Citrus Relish #Refreshing
- Island Conch w/ Creole Sc. or Butter Sc. #Yum #Yum
- Lobster Scampi **#Sosweet**
- Pan Seared Cajun Salmon with Lemon Butter Sauce
- Five (5) Onion Crusted Salmon **#Populardish #Signaturedish**
- #Crab Crusted Snapper w/ Citrus Butter Sauce
- Braised Beef Short Ribs, boneless #Verytender
- Island Stewed **#Oxtails**
- Pecan or Pistachio Crusted Chicken
- Asian-Floribbean Salmon **new menu item**
- Escovitched Fish **#Awesomeflavors**
- Seared Peppercorn **#Filet** of Beef w/ Cabernet Sauce
- Caramelized Onion Crusted Snapper w/ Scallion Butter Sauce

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