

COCKTAIL PARTY MENU

SHOOTERS

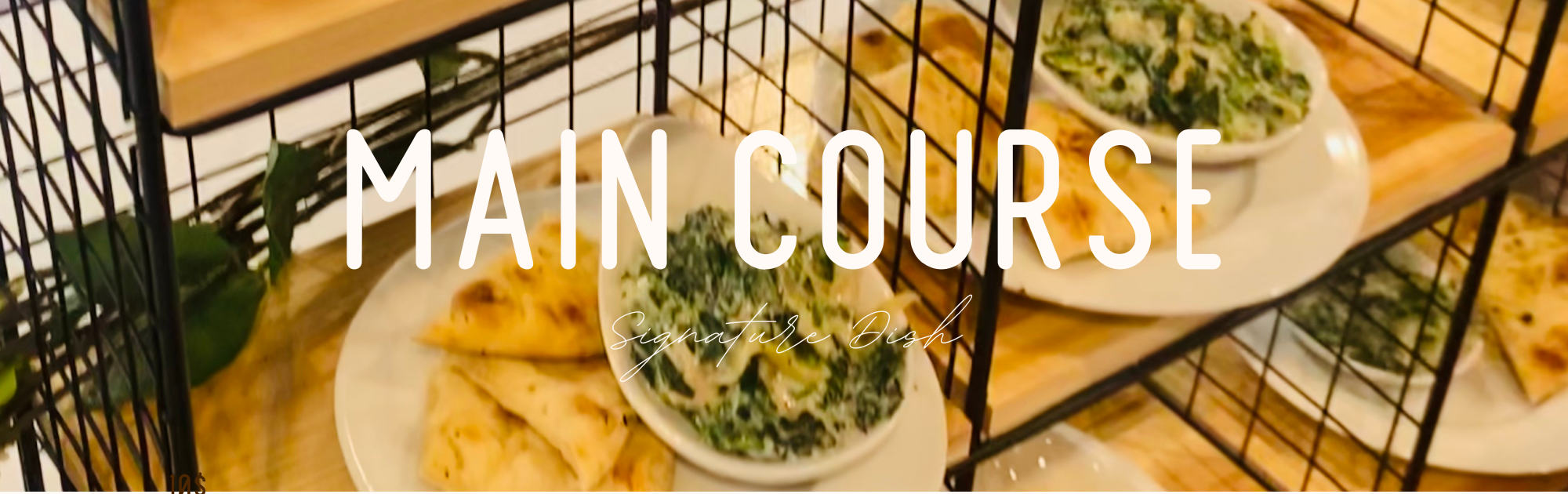
1. BLACK PEPPER CRUSTED AHI TUNA, FETA CHEESE AND WATERMELON SHOOTERS \$12.00
2. GAZPACHO; CHILLED FIRE ROASTED TOMATO SOUP \$5.00
3. LAVENDER PEACH INFUSION WITH COCONUT MILK AND CANDIED GINGER 7.00
4. SPICED MANGO SALAD 7.00
5. SALMON CEVICHE SHOOTERS \$15.00
6. SHRIMP AND GRITS \$12.00
7. LOBSTER BISQUE \$12.00

COLD HOR D'OEUVRE

1. CRUSTINIS WITH BALSAMIC ONION JAM AND FETA CHEESE
2. AHI TUNA LETTUCE WRAPS WITH DAIKON RADISH SLAW
3. GRILLED SHRIMP COCKTAIL WITH SRIRACHA MANGO COCKTAIL SAUCE.
4. GRILLED CHICKEN LETTUCE WRAPS WITH DAIKON RADISH SLAW

HOT HOR D'OEUVRE

1. PINEAPPLE MEATBALLS
2. GRILLED CHICKEN SKEWERS WITH MANGO
3. GRILLED SHRIMP LOLLIPOPS WITH CANDIED PINEAPPLE
4. STEAK SLIDERS WITH CHIMICHURRI SAUCE
5. CRAB CAKES WITH SRIRACHA AIOLI
6. SALMON SLIDERS WITH CHIPOTLE AIOLI
7. S/W CHICKEN PURSES
8. BEEF EMPANADAS
9. CRAB AND KIMCHI EGG ROLLS



CATERING PRICING



3 ENTREES

- 2 Sides
- 1 Salad
- Dinner Rolls
- condiments and fixings

\$65/ person



2 ENTREES

- 3 sides
- 2 Salads
- Bread/ Butter
- Condiments

\$50/Person

1 ENTREE

\$30/Person

- 2 Sides
- 1 Salad
- Bread and Butter



SMOKED BRISKET

SLOW SMOKED TENDER BRISKET SERVED WITH HOMEMADE BBQ SAUCE.

SMOKED PULLED PORK

TENDER PORK SHOULDER SLOW SMOKED OVER MESQUITE WOOD

SMOKED CHICKEN QUARTERS

LEMON PEPPER SPICED CHICKEN LEG QUARTERS SMOKED OVER
MESQUITE WOOD.

SMOKED SHRIMP SKEWERS CAJUN RUBBED SHRIMP ON THE BARBIE.

STEAK KABOBS

CUMIN SPICED TENDER STEAK, SKEWERED WITH PEPPERS AND ONION
AND PINEAPPLE.

GLAZED WITH CHIPOTLE VANILLA BBQ

GRILLED CHICKEN BREAST KABOBS

JERK SPICED CHICKEN BREAST SKEWERED WITH PEPPERS, ONIONS AND
PINEAPPLE. GLAZED WITH A MANGO HABANERO SAUCE

BLACKENED CHICKEN

CHICKEN BREAST SEASONED WITH A HOUSE BLEND OF SPICES. SEARED TO
PERFECTION.

LEMON PEPPER CHICKEN

MARINATED CHICKEN BREAST SEASONED WITH OUR HOMEMADE BLEND. SEARED TO
PERFECTION.

CARIBBEAN SPICED CHICKEN

MOJO MARINATED CHICKEN PAN SEARED TO PERFECTION

HERB SCENTED CHICKEN BREAST

SOUTHERN SPICED CHICKEN WITH BOURBON GLAZE

GRILLED FILET MIGNON WITH BUTTER GARLIC SAUCE

MARINATED SKIRT STEAK GRILLED TO A MEDIUM TEMPERATURE

SLOW ROASTED BEEF TIPS IN MUSHROOM GRAVY

MARINATED GRILLED SIRLOIN STEAK GRILLED TO A MEDIUM TEMPERATURE.

SEAFOOD

GRILLED PINEAPPLE SHRIMP SKEWERS.

SKEWERS OF SHRIMP AND PINEAPPLE GRILLED AND DRIZZLED WITH A COCONUT SIRACHA REDUCTION.

LEMON PEPPER SHRIMP SKEWERS

6 LARGE SHRIMPS SKEWERED AND DUSTED WITH LEMON PEPPER SEASONED AND DRIZZLED WITH CHIMICHURRI.

CAJUN RUB SHRIMP SKEWERS

6 LARGE SHRIMP SKEWERED SPICED WITH OUR HOME BLEND OF SPICES AND DRIZZLED WITH GARLIC BUTTER.

CILANTRO LIME GRILLED SALMON

SALMON FILET PAN SEARED AND TOPPED WITH CILANTRO LIME BUTTER

LEMON PEPPER GRILLED SALMON

SALMON FILET DUSTED WITH LEMON PEPPER SEASONING AND SEARED TO PERFECTION

CUMIN CRUSTED SALMON

SALMON FILET CRUSTED WITH CUMIN AND PAN SEARED. SERVED IN A COCONUT SRIRACHA REDUCTION.

CAJUN RUBBED GRILLED SALMON

SALMON FILET SEASONED IN A HOUSE BLEND OF SPICES TO AND PAN SEARED DRIZZLED WITH GARLIC BUTTER.

CASSEROLES/ FAMILY STYLE MEALS

LASAGNA

SEASONED GROUND BEEF SLOW SIMMERED IN A BOLOGNESE SAUCE LAYERED BETWEEN LASAGNA NOODLES AND A BLEND OF ITALIAN CHEESE AND SMOTHERED IN HOME-MADE MARINARA SAUCE

PASTELON

GROUND BEEF SEASONED WITH CARIBBEAN SPICES AND LAYERED BETWEEN PLANTAINS AND CHEESE

COUNTRY LASAGNA

SLOW SMOKED PULLED PORK BETWEEN LAYERS OF HOME-STYLE MAC AND CHEESE.

CHILI MAC

HOME- MADE CHILI AND MAC & CHEESE SERVED IN THE SAME PAN.

SHEPHERD PIE

SEASONED GROUND BEEF, ROASTED GARLIC MASH POTATOES, SEASONED GREEN BEANS AND CRÈME STYLE CORN TOPPED WITH CHEESE.

CARIBBEAN STYLE SHEPHERD PIE SLOW SMOKED CARIBBEAN SPIED CHICKEN BETWEEN LAYERS OF SMASHED PLANTAINS, AND CHEESE

Sides & Salads

MAC & CHEESE

HUSH PUPPY CASSEROLE

BAKED BEANS

COLLARD GREENS

CABBAGE

CANDIED YAMS

ROASTED POTATOES

CORN ON THE COB

CREAM CORN

GRILLED ASPARAGUS

STEAMED BROCCOLI

CAESAR SALAD

HOUSE SALAD

SPINACH FETA SALAD

COLESLAW

PASTA SALAD

POTATO SALAD