



Celebrate

Black History Month



cocktail party packages

heritage harmony

\$16/pp

4 savoury items
1 sweet item
1 drink item

diaspora delight

\$20/pp

6 savoury items
2 sweet items
2 drink items

freedom feast

\$24/pp

8 savoury items
3 sweet items
3 drink items

Menu options on page 2

lunch boxes or buffet

Choose Protein

Jerk Chicken
Escovitch Fish Fillet
Curry Chicken
Curry Goat
Curry Chickpea & Potato

Choose Starch

Rice & Peas
White Rice
Paratha Roti
Festival
Macaroni Cheese

Choose Vegetable

Creamy Coleslaw
Steamed Garden Veggies
Steamed Callaloo
Fried Plantains
Garden Salad

Meal option A (1 protein, 1 starch, 1 Veg) / \$25 pp
Meal Option B (2 protein, 2 Starch, 2 Veg) / \$35 pp
Vegetarian/Vegan meals provided as required

catering orders include delivery, warmers, set-up & disposables
servers available @ \$30/per hour each (minimum 3 hours)

905.419.9199

starapplesrestaurant.com

@starapplesresto

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Savoury Meat & Fish

Jerk Chicken Sliders

smoky, spicy jerk chicken on mini buns with tropical slaw

Crispy Fish Sliders

golden-fried fish fillet with tangy tartar slaw

Cocktail Jamaican Beef Patties

Flaky pastry filled with seasoned beef

Bajan Fish Cakes

fried salted cod fritter served with guava pepper jelly dip

Tamarind BBQ Meatballs

all beef meatballs with a sweet and tangy tamarind glaze.

Curry Chicken Roti Mini Rolls

tender curry chicken & potatoes wrapped in a soft roti roll

Savoury Vegan/Vegetarian

Akara Balls

West African black-eyed peas fritters with spicy dip

Kelewele

Ghanaian spiced fried sweet plantains

Sweet Chili Cauliflower

crispy cauliflower florets tossed in sweet chili sauce.

Plantain Bruschetta

fried plantains topped with tomato basil salsa and balsamic glaze

Vegetable Platter

Crisp garden veggies with scotch bonnet hummus

Ackee on Bake

crisp Trini Bake topped with ackee sautéed with peppers & onions

Sweet Treats

Cocktail Gizzadas

mini tarts filled with spiced coconut flakes

Bread Pudding

2-bite bread baked in a spiced custard with a hint of rum

Carrot & Pineapple Cake

carrot and pineapple cake layered with cream cheese frosting

Sweet Potato Pudding

2-bite sweet potato baked in a spiced coconut milk custard

Cinnamon Festival Balls

Deep fried sweet dough rolled in cinnamon sugar

Fresh Fruit Platter

With a caramel dip

Drink Options:

- Ginger Beer
- Sorrel

- Tropical Fruit Punch
- Bottled Water