

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)

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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

Drink Options:

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

- Ginger Beer
- Sorrel

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

- Tropical Fruit Punch
- Bottled Water