

ISLAND TINGS



CANAPES

Priced per dozen

Open-faced Curried Goat Roti \$48

Pickled mango, squash puree, cucumber

Pate Kòde \$30

Kidney beans, bell peppers (VG)

Crispy Geera Pork Belly \$42

Green seasoning, tamarind glaze

Ackee and Saltfish \$36

Peppers, scallion, crispy wonton

Oxtail Spring Rolls \$45

Sweet chilli dip

Bannann Peze \$36

Fried green plantain, shrimp, avocado (GF)

Camarones al Ajillo \$42

Garlic, lemon, olive oil, parsley (GF)

Bahamian Conch Ceviche \$48

Bell peppers, blue corn tortillas (GF)

Black-eyed Peas Fritters \$36

Mango pimento dip (VG)

Saltfish fritters \$39

Creamy pepper sauce dip



PLATED

APPETIZERS

Plated three course : from 65\$/PP

Mixed Greens Salad (VG)

Candied peanut, mandarin orange, black bean, chia seed, citrus ginger dressing

Bell Pepper Slaw (VG)

Mango, papaya, chayote, red onion, citrus vinaigrette

MAIN

Red Snapper Coconut Curry

Bell peppers, cilantro, green onion, crushed peanut, white rice

Braised Oxtail Stew

Rice & peas, fried plantain, creamy red cabbage slaw

Grilled Jerk Chicken

Sweet potato puree, charred broccoli, oxtail gravy (GF)

Coconut Rundown

Squash puree, crispy rice (VG)

Curried Goat Shanks

Coconut rice, pickled carrots

DESSERT

Mocha Crème Brûlée

Butterscotch praline, seasonal fruit

Coconut Sponge Cake

Cream cheese frosting, fresh berries

Soup Sop Cheesecake

Guava reduction, fresh fruit

*Includes menu consultation.
Does not include rentals & staff



BUFFET

Base(1 protein + 1 Curry + 2 Sides + 2 desserts):\$50/PP

Add-ons:

- Protein: \$15 item/PP
- Curry: \$16
- Sides: \$10 item/PP
- Dessert: \$8 item/PP

PROTEIN

**Jerked Pork Shoulder
Jerked Chicken
Braised Oxtail
Trini-style Braised Short Ribs
Guinness Braised Beef
Crab and Callaloo**

CURRY

**Curried Chicken
Curried Goat
Curried Channa
Red Snapper**

SIDE

**Coconut Rice
Sweet Potato Puree
Red cabbage slaw
Rice and Peas
Roti Skins
Seasonal Vegetables
Garlic Buttered Green Beans**

DESSERT

**Two-Bites Fudge Brownies
Mini Carrot Cake
Southern Pecan Tarts
Mini Sweet Potato Pie
Red Velvet Cupcake
Peach Cobbler**

STATIONS

Minimum order of 20 guests

STREET FOOD (choice of 3) - \$18/PP

Bake & Shark
Doubles
Mini Open-faced Roti
Aloo Pies (VG)
Mini Patties

*Includes sauces and dips

JERK PIT GRILL

Chicken: \$18/PP
Pork: \$18/PP
Fish: \$20/PP
Prawns: \$22/PP
Pineapple: \$10/PP
Seasonal vegetables: \$10/PP

*Includes choice of 2 sides

SPANISH CARIBBEAN

Arroz con Pollo: \$16/PP
Carne Guisada: \$18/PP
Tostones: \$ 10/PP
Empanadillos (chicken, beef or veg): \$12/PP

*Includes rice, sauces and dips

DRINKS

Speciality Drinks (Guarapo, Pineapple Sorrel, Ginger Turmeric Limeade, Rose Petal Lemonade): \$9/each

Soft Drinks: \$3/each

Speciality Soft Drinks (Ting, Jarritos, Peadrax): \$4/each

Sparkling & Mineral Water (355ml): \$3/each

Blue Mountain Coffee : \$36/Carafe (serves 12)

Speciality Tea (Cocoa Tea): \$5/PP

Regular Tea (Black, Early Grey, Green): \$30/Carafe (serves 12)

Herbal Tea (Hibiscus, Rose, Mango Passion fruit): \$36/Carafe (serves 12)

