



Meat

Honey Jerk Chicken
Pineapple salsa, sweet chili sauce

Curry Chicken

Hawaiian Sweet Chili Glazed Chicken

Herb Roasted Chicken

Broiled Lamb chops
(chimichurri, jerk with pineapple salsa, tamarind chutney, rosemary balsamic glaze)

Jamaican Pepper Steak
Yellow rice & peppers

Grilled General Tso Chicken Thighs or Bites

Grilled Teriyaki Chicken Thighs

Bourbon Soy Chicken Thighs

Herb Roasted or Curry Turkey Wings

Jamaican Braised Jerk Oxtails

Wings

Choose a flavor:

Sriracha Honey BBQ, Teriyaki Lemon Pepper, Teriyaki, Lemon Pepper, Buffalo, Honey BBQ Wings, Garlic parmesan, Mango Chilli, Cajun Spice, General Tso, Ranch, Spicy-Jerk, Korean Sweet & Spicy, Cilantro Chilli-Lime, Hawaiian Sweet Chilli, Bourbon- Soy, Battered Fried

Fish & Seafood

Fried Old Bay Shrimp

Coconut Curry Shrimp

Seared Red Snapper Filet
Coconut tomato sauce

Crab Stuffed Salmon
lemon cream sauce

Salmon Your Flavor

Jerk bbq, sweet chili, blackened, teriyaki, honey garlic, cognac-brown sugar glaze, cilantro lime

Sweet Chili Garlic Butter Shrimp

Fried Lemon Pepper Salmon Bites
Buttermilk ranch dip

Southern Fried Whiting or Catfish

Pasta

Creole Jambalaya Pasta

Chicken, smoked sausage, shrimp, penne, Creole tomato sauce

Rasta Pasta

Spicy cream sauce, peppers, add chicken, shrimp or salmon

Blackened Chicken Alfredo
Tomatoes, parsley

Appetizers & Dips

Spinach & Artichoke Dip
(add crab or shrimp)

Buffalo Chicken Dip

Spicy Rotel Dip
(ground beef, green onions)

Creole Crab Cakes

Cheesesteak Egg Rolls (chicken, salmon or beef)

Meatballs

Sweet & Sour, Italian Marinara, Chipotle, Swedish, Honey BBQ, Coconut-Curry,
Teriyaki, Jerk BBQ, Creamy alla Vodka

Sliders

(cheese burger, jerk turkey burger, lamb & feta, nashville hot chicken, blackened
salmon)

(ask about condiment add ons)

Sides

Creamy Red Bliss Scallion Mash Potatoes

Curry Roasted Potatoes

Veggie Rasta Pasta

Penne pasta tossed spicy cream sauce with peppers & onions, broccoli, mushroom)

Penne alla Vodka

Veggie Pasta Salad (cold)

Sazon Yellow rice

(mixed vegetables)

Seafood Fried Rice

(shrimp, scallops, crab)

Fish Fried Rice

Coconut Rice & Peas

Candied Pineapple Yams

Five Cheese Macaroni & Cheese

(optional add crab, shrimp, or lobster)

Honey- agave Fried Plantains

Vegetable

Braised cabbage & kale saute

Coconut creamed spinach

Smoked Collards Greens

Thyme Honey Roasted Carrots

Grilled Pineapple Caesar Salad

Tossed Green Salad

(Spring greens, tomato, cucumber, shredded carrots, shaved red onion, Italian Dressing)

Seasonal Squash Medley

Zucchini, yellow squash, tomato

Seasonal Vegetable Medley

(carrots, broccoli, cauliflower)

Garlic Butter Broccoli

Southern Green Beans & Smoked Turkey

Sauteed Sweet Chilli Garlic Butter Green Beans

Cajun Garlic Butter- Herb Corn on Cob

Drop Off Catering Policy

All orders come complete with disposable dinnerware, napkins & utensils.

- We offer enhanced bamboo or premium disposables for \$6 per person. Food comes in labeled aluminum half pans, full pans or disposable serveware. Complimentary setup is included. Clients must provide and set up their own chafing/buffet setup. TPK will place food in warmers only. If you would like us to provide chafing setup and warming supplies setup fee starts at \$150.00 additional depending on the number of chosen dishes.

Minimums and Policies

We require at least seven days notice for orders.

- Because all our menu items are made fresh. We need the proper amount of time to order and prepare your meals.

Menu Requests: If you have any special menu requests please let us know. We will try our best to accommodate you.

To place order please email info@theposhkitchen.com

Deliveries are available 7 days a week.

Minimums: Drop off are for 10 or more people. Half size pans feed 10-15 ppl. Full size pans feed 15-25. Weekday: \$600.00 min. Weekend: \$700.00 minimum. Plus tax and delivery.

- Rushed orders will incur an additional \$100.00 or 20% fee. (rushed orders less than 7 days notice)

Delivery Information and Fees: TPK provides deliveries and expert setup by our courteous and professional staff.

- Orders delivered within 30 min to 1 hr window prior to meal time you provide.

- Orders with extensive set up may require earlier delivery time. \$50 delivery fee for Philadelphia area. \$100-\$150 delivery fee outside the city.

Dietary Restrictions: If you have a guest with allergies, we will be happy to assist with any questions or concerns.

Payment is due in full at time of order confirmation.

Cancellation Policy: 14 days or more notice 50% refund.

14 days or less notice no refunds.

If any food or supplies are purchased for catering those amounts will be deducted from refunds regardless of notice.