



Stationary Appetizers

Seasonal Fruit & Cheese Boards

Exotic cheeses, dried fruit, candied nuts, artisan crackers

Crudite Vegetable Display

homemade ranch, dill yogurt, sriracha hummus

Charcuterie Board

artisanal meats, spicy berry jam, assorted cheeses, cornichons, dijon mustard

Bruschetta Bar

Strawberry & goat cheese, tomato-basil mozzarella, and jerk chicken & mango salsa

Curried Chicken Salad

served on purple endive lettuce

Caribbean Shrimp Cocktail Shooters

Chilled shrimp, pineapple cocktail sauce

Trio of Devil Eggs

Classic, shrimp, truffle

Cold Spinach Dip Bread Bowls

assorted crackers

Mini Shrimp & Gritini

Cajun Shrimp over grits with creole tomato sauce
in martini glass

Entree

Roasted Herb Lemon Garlic Chicken
Smoked Jerk Chicken with pineapple salsa
Chicken Marsala & Wild Mushroom
Creamy Sundried Tomato Tuscan Chicken

Fish

Sweet & Spicy Chilli Glazed Salmon
Honey Dijon Glazed Salmon
Brown Stew Fish & Escovitch
Cajun Crab Stuffed Flounder
with lemon butter dill sauce

Vegetarian

Curried Cauliflower Steak coconut butter sauce, dried cranberries, and toasted almonds
Spinach, kale & Cheese Stuffed Mushrooms
Mushroom Bourguignon
Jerk Mushrooms, chickpeas, with coconut gravy
Curry Vegetable
Potato, chickpeas, carrots, cauliflower
Stuffed Wild Rice Seasonal Squash
Zucchini Lasagna Rollups

Starch Sides

Wild Rice Pilaf
Curry Yellow Rice
Coconut Rice & Peas
Parmesan Garlic Mash Potatoes
Truffle Mash Potatoes
Thyme Roasted Baby Potatoes
Creamy Cajun Pasta
Six Cheese Macaroni & Cheese

Vegetable Sides

Seasonal Vegetable Medley
Sautéed Cabbage & Kale
Sweet Chilli Butter Haricot Verts

Thyme Honey Butter Carrots