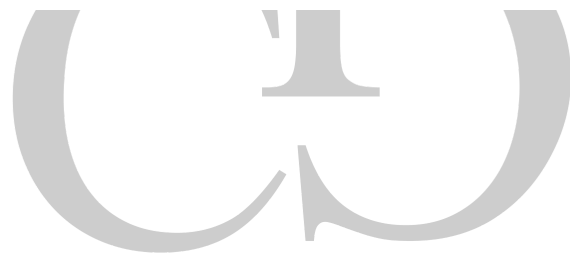


C H E F **CG** E R A

PERSONAL CHEF • PRIVATE DINING • EVENT CATERING



Caribbean Soul Family Style Menu

Please choose one of each course. If you don't want a dessert. You can pick three courses with two main proteins and two sides. Four courses with two main proteins will be additional \$20 pp.

1st Course

Choose One

Curried Chicken Lettuce Cups

Shaved radish salad

The Chicken or Egg

Hot Country fried chicken deviled eggs, tabasco aioli, scallions

Caribbean Kale Caesar Salad

Fried plantains, shaved parmesan, grape tomato, curry croutons, citrus caesar dressing

Soul Salad

Baby kale, heirloom tomato, cornbread croutons, cranberries, sweet potato, sweet chilli vinaigrette

Coconut Curry Collard Green Soup

Buttermilk Cornbread, honey butter

Black Farmers Market Salad

Butter lettuce, cucumbers, cherry tomatoes, vidalia onion, black eyed peas, black garlic vinaigrette

2nd Course

Sweet Molasses BBQ Chicken Lollipops

crispy chicken lollipops with a sweet and spicy barbecue sauce

Mini Oxtail Birria Tacos

Scallion crema, pickled peppers, melted cheese, oxtail jus

Curried Crab Fitters + 6pp

Garlic aioli

Mini Fried or Jerk Chicken & Waffles
Grilled pineapple rum syrup

Jerk Chicken Bruschetta
Pineapple salsa, jerk glaze

Lamb Tostones
Green sauce, fried plantain chip, red cabbage slaw

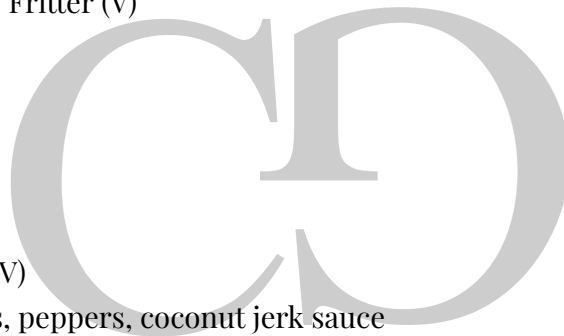
Pepper Pot Shrimp
Stewed shell on shrimp with onion, garlic, peppers

Jerk Mussels
Coconut butter sauce

Fried Macaroni & Cheese Fritter (V)
Creole tomato sauce

Soul Chicken Egg Rolls
Honey mustard dip

Stuffed Jerk Mushrooms (V)
Collard greens, chickpeas, peppers, coconut jerk sauce



Third Course

Choose one main if you're getting dessert. Choose two mains if there is no dessert. Mains comes with two sides.

Jerk Salmon
pineapple coconut sauce

Smoked Jerk Chicken
Pineapple salsa, tamarind jam

Mango Sweet Chilli Glazed Chicken

Collard Green Stuffed Chicken Breast

Spicy coconut cream sauce

Coconut Curry Chicken

Roasted veggies

Brownstew Salmon

Escovitch veggies

Curry Shrimp

Baby carrots & potatoes

Curry Cauliflower Steak (V)

Green pigeon peas, coconut curry gravy, roasted carrot

Blackened Cauliflower Steak

Creole tomato sauce, creole spiced chickpeas, blistered peppers

Whole Red Snapper Escovitch (Market Price)

Coconut tomato sauce

Curry Rice "Paella"

Mussels & shrimp, chicken, smoked turkey sausage (includes one veg side)

Braised Oxtail Gumbo

Braised oxtails, shrimp, smoked sausage, turkey neck, oxtail gravy served with coconut rice (no additional sides)

Jamaican Pepper Steak or Shrimp

Seared filet, scotch bonnet pepper gravy, tri color peppers

Cajun Butter Jumbo Shrimp

Lobster gravy, southern style grits (includes one veg side)

Hawaiian Glazed Steak (upgrade to Surf & turf)

Sweet & tangy glazed filet , grilled pineapple

Blackened Salmon

Lobster base tomato gravy, tomato confit, lemon zest, arugula

Jamaican Braised Short Ribs

Pickled veggies

Truffle Hot Honey Chicken

Dark and white meat, truffle hot honey sauce, fried jalapeno slices

Mushroom Etoufee (V)

Medley of mixed mushrooms in tomato creole gravy, holy trinity, diced tomato, steamed long grain rice

Fourth Course

Choose One

Red Velvet cake

warm chocolate sauce, sea salt caramel sauce, cream cheese icing, berries

Chocolate Coffee Lava Cake

Fresh berries, sea salt caramel, vanilla bean ice cream

Warm Butter Cake

Raspberry reduction, fresh berries, whip cream

Grilled Vanilla Pound cake

Mascarpone cream, merlot berries, lemon meyer glaze

Banana Pudding Brulee Tarts

Caramelized bananas, white chocolate, sea salt caramel

Plantain Foster

Vanilla ice cream, rum caramel sauce, cinnamon, toasted nuts

Sides

Creamy Coconut Mash Potatoes
Roasted Truffle Garlic Mash Potatoes
Curry Roasted Tri Color Potatoes
Rasta Pasta
Curry Yellow Rice
Coconut Jasmine Rice
Coconut Rice & Peas
Agave Vanilla Sweet Potato Gratin
Five Cheese Macaroni & Cheese
Honey- agave Fried Plantains

Vegetables

Braised cabbage & kale saute
Coconut creamed spinach and callaloo
Smoked Collards Greens
Thyme Roasted Carrots
with scotch bonnet honey glaze
Curry Roasted Vegetables
(seasonal medley will vary from brussels sprouts, squash and carrots)
Sweet Potato Souffle
Roasted Broccolini with creamy pepper sauce

All inclusive options include a predetermined cost of food. If the current market rate exceeds this amount there may be an increase in the initial per person price. Due to inflation of food costs prices may vary.