



FLAVORS OF THE CARIBBEAN MENU

Starting at \$35/ person for buffet

Papaya and Black Bean Tarts

Buttery Phyllo Cups filled with a Sweet and Spicy Papaya Salsa

Spicy Shrimp and Sausage Skewers

Crushed Red Pepper and Ginger Marinated Grilled Shrimp and Andouille Sausage Skewer

Chicken Sates with Lime Aioli

Chicken Breast Cut into Strips and Marinated with a Combination of Citrus Flavors and Served with a Lime Aioli

Caribbean Crab Fritters

Jumbo Lump Crab Meat Blended with Caribbean Spices, Lightly Pan Fried

DINNER

Caribbean Pulled Pork

Spicy Brown Sugar Dry Cured Pork Tenderloin that is Slow Roasted and Shredded with a Tangy Jamaican Sauce Served over Wilted Spinach Salad with Cumin Vinaigrette

Pan Seared Caribbean Skirt Steak with Red Onion Mojo

Tender Beef Skirt Steaks that are Oven Roasted and Marinated in a Cilantro Dressing Overnight and Seared to Order Served with Julienne Red Onion, Cilantro, and Lime

Jerk Chicken with Mango Salsa

Tender all White Chicken Breast Marinated in Jerk Seasoning and Rum Reduction, Grilled to Order served with Mango Salsa

Coconut Rice with Black Beans

Basmati Rice Slowly Cooked in Pineapple Juice and Coconut Milk Tossed with Black Beans and Topped with Toasted Coconut

Corn and Potato Mashers

Sweet Corn and Yukon Gold Mashed Potato