

# MENU



## STANDARD BUFFET PACKAGE

### *Includes*

*One standard entrée at full portion, One premium entrée at full portion, One salad, One starch and Two vegetables*  
*\$\$ Per Person Food Only, + Delivery and Tax*

## PREMIUM BUFFET PACKAGE

### *Includes*

*Two premium entrees at full portion, One salad, One starch and Two vegetables*  
*\$\$\$ Per Person Food Only, + Delivery and Tax*

### *Guests Count*

*Minimum 30 persons for delivered catering orders*  
*Minimum 250 persons for onsite event equipment and staffed events*

### *Payments*

*\*A non-refundable deposit of 60% and signed paperwork is required to secure services.*  
*\*Final balance due 08-business days prior to event day for drop off orders.*

**\*All pricing subjected to tax, travel fees, and Holiday Gratuity of 18%\***

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## STANDARD ENTRÉES

*Roasted Chicken*  
*With a Cajun Butter Sauce*

*Chili Sugar Chicken*  
*(Mixed or Dark Meat)*

*Roasted chicken*  
*With a Rosemary Honey Glaze*

*Wood Grilled Lemon Chicken*

*Honey Chipotle Glazed Chicken*

*Chicken Cacciatore*  
*(Mixed or Dark Meat)*

*Vegan Dirty Rice*

*Dirty Rice*  
*(Beef or Vegan)*

*Smoked Chicken*

*Fried Flounder*

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## PREMIUM ENTRÉES

*Brisket Roast*

*Crawfish Etouffee*  
*(Item Subjected to Availability)*

*Shrimp Etouffee*

*Honey Chipotle Glazed Salmon*

*Black Pepper Salmon*  
*(Butter Sauce Optional)*

*Pecan Crusted Salmon*

*Agave black peppered shrimp*

*Vegetarian Lasagna*

*Caribbean Jerked Turkey Breast*  
*(Item Subjected to Availability)*

*Seafood Penne Past*  
*(With Crawfish, Salmon and Shrimp)*  
*(Item Subjected to Availability)*

*OX tails*

*Smoked Chopped Brisket*

*Lamb Shanks*

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## STARCHES

*Celery Jasmine Rice*

*Coconut Rice Florentine*

*Jollof Rice*

*Spanish Rice*

*Lemon & Butter Rice*

*Red Skinned Roasted Potatoes*

*Roasted Sweet Potatoes*

*In a Garlic Herb Oil*

*Baked Mac n Cheese*

*Couscous*

*Pene Pasta*

*With Olive Oil and Parsley*



**VEGETABLES**

*Honey Ginger Carrots*

*Garlic Butter Green Beans*

*Italian Roasted Green Beans*

*African Seared Collard Greens  
With Red Onions*

*Sweet Potato Brown Sugar Bake*

*Roasted Carrots  
In a Garlic Herb Oil*

*Maple Roasted Brussels Sprouts*

*Roasted Sautéed Zucchini & Summer Squash  
With Red Onion*

*Roasted Broccoli  
With Garlic and Butter*

*Asparagus  
With Cherry Tomatoes*



## **SALADS**

### ***Garden Salad***

*With Cucumbers, Tomatoes, Carrots, Peppers,  
Chickpeas, Mixed Greens & a Vinaigrette*

### ***Creaser Salad***

*Romaine Lettuce, Grated Parmesan, Croutons, &  
Creaser Dressing*

### ***Pear, Mixed Green Salad***

*With Feta, Red Onions, Diced Pears, Cranberries,  
& Honey Dijon Vinaigrette*

### ***Citrus Mixed Green Salad***

*With Grapefruit, Oranges, Goat Cheese, Pecans,  
& Citrus Vinaigrette*

### ***Tomato and Cucumber Salad***

*With Cucumbers, Tomatoes, Shaved Onion, Feta,  
Lemon Juice, Olive Oil, & Red Wine Vinegar*