

Catering Menu Main Dishes



BEEF

Slow Braised Short Ribs (GF)

Fall off the bone beef braised in red wine, herbs, and aromatics, served with natural jus.

***Prime Rib Roast (GF) Market**

Pricing

Roasted Prime Rib sliced & served with Horseradish Cream & Au Jus

***Fillet Mignon (GF) Market Pricing**

6 oz Steak, with au jus

CHICKEN

Rosemary Herb Citrus Chicken (GF)

Baked Chicken Breast | Citrus Cream sauce | Herbs

Jerk Chicken (GF)

Marinated in Herbs & Spices | BBQ | Scotch Bonnet

Creamy Tuscan Chicken

Pan-seared chicken breast in a rich garlic cream sauce with sun-dried tomatoes and spinach.

Crispy Buttermilk Fried Chicken

Hand-dredged, seasoned with a house spice blend, fried until golden and juicy with a perfectly crisp crust.

SEAFOOD

Grilled Atlantic Salmon (GF) (+\$3)

Grilled | Lemon Slices | Honey Garlic

Pan-Seared Cod with Lemon Beurre Blanc

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Shrimp Medley (GF)

Cooked in Coconut Curry sauce

Shrimp Scampi Pasta

Succulent shrimp sautéed in garlic, white wine, and butter, tossed with linguine and fresh parsley.

Escovitch Snapper/ CodFish (GF)

Fried Fish topped with pickled Onions, Scotch Bonnet | Allspice Berries

PORK

Pork Tenderloin (GF)

Stuffed with Roasted Garlic & Thyme | Chimichurri

BBQ Ribs (GF)

Pork Ribs dry rubbed & sauced

Pork (GF)

Pork Shoulder | Marinated in Herbs & Spices | BBQ | Scotch Bonnet