Wedding Catering

Plated meal options

\$120 per person

plus a booking fee and delivery (minimum 25)

Below you will find our selections for your upcoming wedding.

Protein	Sides	Greens	Dessert	Ice cream	Salads	Soups
Jerk chicken	White rice	Sautéed veggies	Cheese cake	Rum and raisin	Cesar salad	Chicken
Jerk chicken breast +\$1.75 pp	Rice & peas	Asparagus	Black cake (rum cake)	Grapenut	Garden salad	Corn soup
Fried chicken	Mash potatoes	Sautéed cabbage	Chocolate cake	Vanilla	Macaroni salad	Vegetable soup
Salmon +\$1.75 pp	Sweet potato	Seasoned corn	Red velvet	Strawberry	Kale salad	Red peas
Vegan rasta pasta			Vanilla	Chocolate		
Bbq jerk chicken			Carrot			
Oxtail (Stew or						
Curry) +\$1.75 pp						
Goat (Stew or						
curry) +\$1.75 pp						

Wedding package

\$179.99 per person

plus a booking fee and delivery (minimum 25)

Below are the options for the wedding package.

Soup	Plated food or Buffet station	Appetizers	Desserts	Tropical Drinks
up to 2 options	All items for plated meals are in the table	Up to 3 different options from our	Up to 3 different options from our	Up to 3 different options from our
	above	appetizer's menu	dessert menu	tropical drink's menu

- 1.) soup option (handed out by our servers and soup for dinner)
- 2.) plated food or buffet station
- 3.) Appetizer station (handed out by our servers well guest arrive for the bride & groom & an appetizer set-up)
- 4.) dessert station (handed out by our servers well guest arrive for the bride & groom & a dessert set-up)
- 5.) tropical drink station (handed out by our servers well guest arrive for the bride & groom & a tropical drink set-up)
- 6.) Bartender (optional) extra \$50 per person

Up to 2 options for soups. Up to 3 options for 25 pp, up to 5 options for 50 pp, up to 7 options for 100 pp. All wedding orders require six (6) months notice. A late fee will be applied to the client's invoice if we do not receive appropriate notice. All wedding orders require a booking fee plus a delivery fee. All wedding orders include the following chaffing dishes, catering utensils, catering equipment, setup, servers, food styling, sanitation, table linen, table décor, cutlery, napkins, plates, tear-down, clean-up, and taxes.