







International Buffet- Caribbean





Unless otherwise noted, price is per serving. Minimum of 15 servings of any item for lunch, 20 servings for dinner.

Entrée (Choose 1)	Lunch	Dinner
‡ Jerk Chicken – BBQ chicken pieces marinated in jerk spices. Served with honey-ginger dipping sauce.....	\$9.00	\$14.50
‡ Jerk Pork – BBQ pork marinated in jerk spices. Served with honey-ginger dipping sauce	\$9.25	\$15.00
‡ Jerk Ribs – BBQ pork ribs marinated in jerk spices. Served with honey-ginger dipping sauce	\$10.00	\$16.00
‡ Garlic Pork – Braised pork with lots and lots of garlic and chili	\$9.25	\$15.00
Pelau Rice – Marinated chicken cooked with rice and kidney beans	\$9.00	\$14.50
Beef , Plantain and Okra Stew- A rich, authentic Carabbean style stew (we can leave the Okra out if desired) made with marinated beef	\$10.00	\$16.00
Lamb Curry – Tender lamb served in a spicy curry sauce with potatoes	\$10.00	\$16.00
‡ Chicken Colombo – A rich coconut curry-type dish using a spice mix called “Colombo” instead of regular curry power. Made with chicken, bananas and pistachio nuts.....	\$9.50	\$15.25
‡ Curried Goat – Yes, goat! One of the healthiest meats you can eat. Our goat is served in a spicy curry sauce. Got your goat?.....	\$14.00	\$22.50
‡ Jamaican Pepperpot – Braised beef oxtail and pork cooked with cassareep (a cassava-based condiment), Swiss chard, yams, coconut milk and okra making a thick stew	\$10.00	\$16.00

Appetizer (Lunch Choose 1; Dinner Choose 2)

-  Chicken, Beef or Pork Empaná– Little pastries filled with meat, olives, raisins and capers in a cornmeal dough crust made with plantains.
-  Chicken, Beef or Pork Tamales – Tamales filled with seasoned meat, hard cooked eggs, dried plums, raisins, olives and capers.
-  ‡ Pastelles – Banana leave parcels filled with cornmeal and a spicy beef mixture.
-  Grilled Vanilla Shrimp on Sugarcane Skewers – Grilled vanilla marinated shrimp on sugarcane skewers.
-  Black Bean and Lime Hummus with Banana Chips – Hummus dip made with black beans instead of garbanzo beans and served with sweet banana chips.
-  Zesty Caribbean Crab Salad in Wonton Cups – Crunchy wonton cups filled with crab salad.

Soup (Dinner Choose 1 or choose extra side or salad)

-  Black Bean Soup - Authentic Cuban soup made with black beans, ham and spices.
-  Avocado Soup – Chilled creamy avocado soup.
-  Callaloo – Soup made with crab, swiss chard, squash and coconut milk.
-  Haitian Giraumon Soup– A cream of pumpkin soup with a hint of nutmeg.

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★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

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‡ = Spicy Selection (can be made mild)

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International Buffet- Caribbean, Continued

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Vegetable Side Dish (Choose 1)

-  † Cuban Black Beans – *Spicy black beans with orange and lemon.*
-  Baked Creamed Zucchini – *Grated zucchini with butter, shallots and Swiss cheese.*
-  Vegetable Rundun – *Vegetables cooked in a creamy coconut sauce.*
-  † Sauteed Bora – *Yard-long green beans (Chinese green beans) sauted with tomatoes, chili and cumin.*
-  Stewed Red Beans – *Red kidney beans stewed with ham, onions, potatoes and spices.*
-  † Creamed Spinach Bhaji – *Sautéed spinach with garlic, chili and cream.*

Starch Side Dish (Choose 1)

-  Jamaican Sweet Potatoes – *Layers of sweet potatoes and apples baked with coconut milk, rum, brown sugar and nutmeg.*
-  Jamaican Rice and “Peas” – *Rice cooked with pigeon peas (kidney beans), coconut milk and spices.*
-  † Spicy Corn Muffins – *Corn muffins with some heat.*
-  Caribbean Rice Pilaf – *Rice pilaf with raisins and coconut.*
-  Steamed Rice
-  Foo Foo – *Mashed plantains served like mashed potatoes.*

Salad (Dinner Choose 1 or choose extra side)

-  Island Coleslaw – *Cabbage, bell pepper and jicama coleslaw.*
-  Goombay Fruit Salad – *Cantaloupe, bananas, tangerines, papaya, mango and maraschino cherries toss with lime juice and rum.*
-  Festive Citrus Salad – *Salad made with grapefruit, orange, cucumber, sunflower seeds and avocado in a sweet-tart dressing.*
-  Po-Po Salad – *Green papaya and potato salad.*
-  Ensalada Mixta – *Mixed salad of hard-cooked eggs, potatoes, carrots, asparagus and peas in a mayonnaise-based dressing.*
-  Green Banana Salad – *Cooked green bananas with watercress, celery, cucumber, carrot, tomato and romaine with a vinaigrette dressing.*

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Extras

Pineapple Chutney (1 pint)	\$5.50	\$5.50
Mango Salsa (1 pint)	\$5.50	\$5.50
<p>⚡ ⚡ Moko Jumbie Creole Pepper Sauce – Named after the zombie-like stilt character which prowls around during Carnival celebrations, this sauce features two ingredients common to Trinidadian commercial sauces, papaya and mustard. The sauce can be used as a condiment for our meat or poultry dishes. WARNING – THIS SAUCE IS <i>HOT</i> (1 pint)!</p>		
	\$6.00	\$6.00
Dum Bread – Caribbean baked flat bread	\$1.00	\$1.00
Plantain Chips – Green plantains thinly sliced and frilled until crisp and golden brown (1 lb)	\$5.00	\$5.00

Dessert

Ducana – Banana leaf wrapped parcels made with sweet potatoes and coconut and served with vanilla syrup and pineapple syrup	\$2.00	\$2.00
Grenadian Spice Cake with Seasonal Fruit Compote – Butter cake flavored with cinnamon, nutmeg, allspice and lemon and served with fruit compote	\$2.00	\$2.00
Key Lime Pie (Serves 8) – Tart key lime custard baked in a graham cracker crust with whipped cream on the side	\$13.00	\$13.00
Orange Rum Cake with Coconut Crème Anglaise and Caramelized Plantains – Orange rum cake served with creamy custard sauce and caramelized plantains	\$3.00	\$3.00
Homemade Banana Bread (served sliced)	\$1.50	\$1.50
Homemade Coconut Bread (served sliced)	\$2.00	\$2.00
Homemade Pineapple Upside Down Cake (served sliced)	\$2.00	\$2.00
Coconut Flan – Rich flan made with coconut milk and rum	\$2.00	\$2.00
Pineapple Flan – Classic Puerto Rican style flan	\$2.00	\$2.00

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