Culinary God
Caribbean Soulfood
with a global influence

"My food is style Caribbean Soul with global influences"

Chef Tai Clark

BREAKFAST MENU OPTIONS

Waffles

- Cinnamon Apple
- Toasted Coconut
- Red Velvet
- Blueberry
- Chocolate Chip
- Carmelized Banana
- Plain

Pancakes

- Cinnamon Apples
- Toasted Coconut
- Red Velvet
- Blueberry
- Carmelized Banana
- Chocolate Chip
- Plain

Meats

- Bacon
  Turkey, Pork or Beef
- Taylor Ham
- Sausage
  Pork, Turkey or Beef

Eggs

- Scrambles
  Soft, Medium or Hard
- Fried
  Easy, Medium or Hard

BREAKFAST ADD-ONS

per person

Omelette Station +$10
Ribeyes+$30
Filet +$35
Fritatta +$7
Skirt Steak +$30
Flank Steak +$15
Sirlon +$15

BREAKFAST MENU CHOICES

Menu 1
$22 per person

- Continental Breakfast
- Assorted Fruit Platter, Assorted Pastry Platter, Assorted Bagels
- Oatmeal
- Beverage
  Orange Juice & Bottled Water (8oz)

Menu 2
$27 per person

- 1st Course
  Assorted Fruit Platter or Pastry Platter
- 2nd Course, One Choice
  French Toast, Pancakes or Waffles
- One Meat Choice
  Bacon, Sausage, Taylor Ham
- Any Style Eggs
- Beverage
  Orange Juice & Bottled Water (8oz)

Menu 3
$32 per person

- 1st Course
  Fruit Platter, Pastry Platter
- 2nd Course, Two Choices
  Pancakes, Waffles, French Toast
- Two Meat Choices
  Bacon, Sausage, Taylor Ham
- Any Style Eggs
- Beverages
  Orange Juice & Bottled Water (8oz)

Menu 4
$37 per person

- 1st Course
  Fruit Platter, Pastry Platter, Oatmeal and Grits
- 2nd Course, Two Choices
  Pancakes, Waffles, French Toast
- Two Meat Choices
  Bacon, Sausage, Taylor Ham
- Omelette Station
- Homefries
- Beverages
  Orange Juice, Bottle Water, Coffee & Tea

CUSTOM VEGAN & VEGETARIAN MENUS AVAILABLE

EXIT

BRUNCH MENU OPTIONS

Appetizers

- Crab Cakes
- Stuffed Shrimp
- Coconut Shrimp
- Curry Fried Cauliflower
- Mac & Cheese Balls
- Grit Cakes
- Cornbread Crabcakes
- Jerk Chicken & Waffles
- Chicken & Red Velvet Waffles
- Sliders
  Chicken, Beef, Asian
- Meatballs
  Soy, Garlic, Hennessy, Teriyaki or Swedish

Salads

- Garden
- Pasta
- Mexican Black Bean
- Chick Pea, Cucumber, Tomato
- Ceasar
- Mediterranean

Entrees

- Chicken & Waffles
  Jerk Chicken & Coconut Waffles, Chicken & Red Velvet
- Shrimp & Grits
  Cajun Shrimp, Coconut Curry Shrimp, Cajun Fried Shrimp
- Fried Whiting
- Sofrito Salmon

Platters

- Veggie Platter (crudite)
- Cheese and Fruit
- Fruit Platter
- Bagel Platters
- Pastry

BRUNCH ADD-ONS

per person

Sides

+$5

- Homefries
- Curry Homefries
- Grits

+$8

- Turkey Sausage
- Turkey Bacon

+$10

- Pork Bacon
- Pork Sausage

Additional Add-Ons

- Waffles +$5
- Pancakes +$5
- French Toast +$6
- Filet +$35
- Ribeyes +$30
- Sirloin $15
- Skirt Steak +$30
- Flank Steak +$15
- Salmon Cakes +$10
- Eggs Benedict +$7
  Turkey Bacon, Taylor Ham, Crab, Whiting

BRUNCH MENU CHOICES

Menu 1
$30 per person

- 1 Appetizer
- 1 Salad
- 1 Side
- 1 Platter
- 1 Entree

Menu 2
$35 per person

- 1 Appetizer
- 1 Salad
- 1 Side
- 1 Platter
- 2 Entrees

Menu 3
$45 per person

- 2 Appetizers
- 1 Salads
- 2 Sides
- 1 Platter
- 3 Entrees

Menu 4
$65 per person

- 2 Appetizers
- 1 Salads
- 2 Sides
- 1 Platter
- 4 Entrees

CUSTOM VEGAN & VEGETARIAN MENUS AVAILABLE

LUNCH MENU OPTIONS

Cold Sandwiches

- Turkey Club
- Turkey, Arugula & Havarti
- Tuna, Avocado Club
- Roast Beef
- Ciabatta Ham & Cheese
- BLT

Hot Sandwiches
per person

- Meatball Sub $12
- Cheese Steak $8
- Chicken Cheese Steak $8
- Po Boy $12
- Fried Fish $8
- Cuban $8
- Meatloaf $9
- Sausage and Pepper $10
  Turkey, Beef or Pork
- Chicken Panni $11
- Grilled Cheese $8

Soups

- 3 Bean
- Clam Chowder
- Broccoli Cheddar
- Kale Turkey Sausage
- Potato, Cheddar, Bacon
- Seafood Soup- Shrimp, Clam, Mussel
- Mediterranean

Salads

- Strawberry, Spinach, Feta, Berry, Orange, Almonds
- Cesar
- Taco
- Apple, Arugula, Walnut Grape
- Mediterranean
- Curry Chicken Salad
- Fruit Salad

LUNCH MENU CHOICES

Boxed Lunch
$17 per person
Sandwich, Cookie, Bottled Water & Chips

Soup & Sandwich
$25 per person

Salad & Sandwich
$25 per person

Sandwich Platter
Starting at $75 per platter

CUSTOM VEGAN & VEGETARIAN MENUS AVAILABLE

Salad Bar or BBQ Style Lunch
Call for Custom Menu Design

APPETIZER MENU OPTIONS

Rolls

- Caribbean Bean & Cheese
- Fried Rice
- Breakfast Roll
- Chicken Mac & Cheese
- BBQ Chicken & Collard Greens
- Soy Garlic Chicken & Cabbage
- Jerk Chicken & Coconut Rice
- Spring Roll

Hot Appetizers

- Grilled Corn Tacos
- Cod Fish Sliders
- Grilled Salmon Wrap w/Balsamic Reduction
- Toasted Plaintains w/Black Bean Puree
- Lamb Chops +$15
- Mini Quiche
- Chicken Kabobs
  BBQ, Sweet & Sour, Soy Garlic
- Deep Fried Rice Balls
- Grilled Corn w/Sweet & Sour Drizzle

Cold Appetizers

- Shrimp Cocktail
- Shrimp & Pineapple Wonton Chips w/Goat Cheese, Sweet & Sour Sauce
- Fruit & Feta Kabobs w/Balsamic Reduction
- Tomato, Mozzarella, Basil Balls

Shooters

- Shrimp & Grits
- Mac & Cheese
- Taco Salad
- Skirt Steak & Garlic Mash
- Skirt Steak & Rice +$15

APPETIZER MENU CHOICES

3 Hour Minimum, 30 Person Minimum

Menu 1	Menu 2	Menu 3
$40 per person	*$45 per person*	*$55 per person*
4 Appetizer Choices	5 Appetizer Choices	6 Appetizer Choices

Each Menu Includes
an Assortment of Cookies and One Server

DINNER MENU OPTIONS

Entrees

- Seafood Mac & Cheese
- Seafood Pasta
- Fried Codd Fish in a Spicy Pepper Sauce
- Shrimp Scampi
- Broiled Lobster in Citrus Butter Sauce +$15

Appetizers

- Crab Cakes
- Stuffed Shrimp
- Coconut Shrimp
- Curry Fried Cauliflower
- Mac & Cheese Balls
- Grit Cakes
- Cornbread Crabcakes
- Jerk Chicken & Waffles
- Chicken & Red Velvet Waffles
- Sliders
  Chicken, Beef, Asian
- Meatballs
  Soy, Garlic, Hennessy, Teriyaki, Swedish, Coconut & Berbere

Salads

- Garden
- Mexican Black Bean
- Chick Pea, Cucumber, Tomato
- Cucumber

Sides

- Coconut Rice
- Curry Potatoes
- Candied Yams
- Mac & Cheese
- Sweet Potato Mash
- Garlic Mash Potato
- Red Beans & Rice
- Fried Plaintains
- Zucchini & Yellow Squash Medley
- Sauteed Broccoli
- Collard Greens
- Cabbage
- Broclini
- Cauliflower Mash
- String Beans
- Grilled Corn

Meat

- Ribeye +$30
- Filet +$35
- Skirt Steak +$30
- Flank Steak +$15
- Sirlon +$15
- Lamb Chops +$35
- Short Ribs +$25

Poultry

- Jerk Chicken
- Lemon Pepper Chicken
- Curry Chicken
- Brown Stewed Chicken
- Sofrito Chicken
- Wings
  Fried, Honey Hot, Lemon Pepper, Hennessy, Jerk, Soy Garlic, Teriyaki

Fish

- Sofrito Salmon
- Flounder
  stuffed with Spinach, Parmasen Cheese & roasted tomato
- Cajun Salmon
- Lemon Pepper Salmon

DINNER MENU CHOICES

Menu 1
$40 per person

- 1 Appetizer
- 1 Salad
- 1 Side
- 1 Platter
- 1 Entree

Menu 2
$55 per person

- 2 Appetizers
- 1 Salads
- 2 Sides
- 1 Platters
- 2 Entrees

Menu 3
$60 per person

- 2 Appetizers
- 2 Salads
- 2 Sides
- 1 Platters
- 3 Entrees

Menu 4
$70 per person

- 3 Appetizers
- 2 Salads
- 3 Sides
- 2 Platters
- 4 Entrees

CUSTOM VEGAN & VEGETARIAN MENUS AVAILABLE

UPGRADE OPTIONS

Live Cooking Stations
$400 an Up

Decorations
$500 and Up

BUFFET ESSENTIAL PACKAGES

Package 1
Starts at $50pp

- Basic Plastic Plates
- Eating Utensils
- Napkins

Package 2
Starts at $65pp

- Basic Plastic Plates
- Eating Utensils
- Napkins
- Bottled Water
- Iced-T
- Lemonade

Package 3
Starts at $100pp

- Basic Plastic Plates
- Eating Utensils
- Napkins
- Racks
- Water Pans
- Sternos
- Bottled Water
- Iced-T
- Lemonade

Intimate Seated Dinning
Starts at $150pp

Comes with 4 Course Options. Prices change depending on number of courses and menu options.

Most Menus Options are Buffet Style.
Call About Equipment Rental and Server Options.