

BLACK HISTORY MONTH

Menu

BUFFET \$26

SALAD

Kachumber Salad

Cucumber, tomato, red onion,
mint, cumin and fresh lime juice
(NF) (GF) (DF) (V)

MAINS

Jerk Chicken Thighs

Ground allspice, brown sugar, thyme,
ginger, onions, green onions, garlic,
habanero peppers
(NF)(GF)

Beef Curry

Diced beef, carrots, peppers, tomato,
onion, ginger, lemon balm, cumin,
pepper, turmeric
(NF) (GF) (DF)

PLANT BASED OPTION:

Vegetable and Tofu Curry

Lentils carrots, peppers, tomato,
onion, ginger, lemon balm, cumin,
pepper, turmeric

SIDES:

Rice and Peas

(NF) (GF) (DF) (V)

Roasted Sweet Potato

With cajun spices
(NF) (GF) (DF) (V)

Plantain Chips

chipotle sauce (medium),
kachimba (hot sauce)
(NF) (GF) (DF) (V)

DESSERT:

Rum Cake
(NF) (V)

APPS \$4.35

Jerk Chicken Sliders

with mango chutney, sweet potato,
and arugula in a Hawaiian bun
(NF)

Jamaican Beef Patties (NF)

Grilled Satays

(Beef, Chicken or Veggie)
marinated in African spices
with mango chutney
and "not peanut sauce"
(NF) (GF) (DF)

Ugali Fries

Polenta fries with
"not peanut sauce"
(NF) (GF) (DF) (V)

ADD ON:

Jamaican Inspired Platter:

Plantain chips

(NF) (GF) (DF) (V)

Yucca fries

(NF) (GF) (DF) (V)

Corn fritters

(NF) (V)

Coconut red bean dip

(NF) (GF) (DF) (V)

Cilantro aioli

(NF) (GF) (DF) (V)

Pineapple salsa

(NF) (GF) (DF) (V)

SML (5-12) \$66.26

MED (15-25) \$93.15

LRG (30-40) \$138.15

(NF) NutFree | (GF) Gluten Free | (DF) Dairy Free | (V) Vegan