



Catering Menu



Jamaican Patties

Jamaican patties are a Caribbean version of the classic pastry-encased-filling you find all over the world. Our patties are made with whole-wheat flour blend and a variety of delicious Caribbean (or Texan) inspired fillings.

Curry Beefless Patty

A richly spiced curry beefless filling in a flaky golden crust.

Jerk Chickpea & Sweet Potato

Sweet and spicy, one of our most popular patties.

Veggie Patty

Corn, green peas, carrots, cabbage, broccoli and potato simmered in coconut milk.

Plantain & Cheez

Just like it sounds. Sweet plantains with Daiya & Miyoko's vegan cheese.

Specialty Patties

Jerk Tofu w. Spinach & Mushroom

Jerked tofu with spinach and mushroom.

BBQ Jack

Sweet and spicy, one of our most popular patties.

Curry Beefless w. Cheez

Our beefless patty with Daiya cheddar shreds added.



Catering Menu

Salads

Pair with patties for lunch or a light meal.

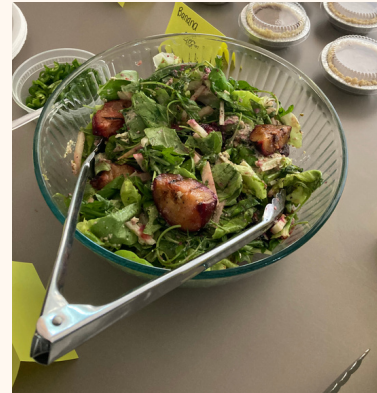


Shaved Cucumber Salad with Citrus Cilantro Dressing

Cucumber ribbons tossed in a zesty citrus-cilantro dressing.

Grilled Fruit & Jicama Salad

Grilled seasonal fruit on a bed of organic butter lettuce and arugula, tossed with basil-soy ricotta and jicama.



Drinks

Cucumber Mint Lime Water

Water infused with refreshing cucumber, mint, and lime.

Hand-squeezed Lemonade

Sweetened only with honey



Catering Menu



Pies



Dark Chocolate Silk Pie

A silky smooth dark chocolate filling that melts in your mouth.
Cashew-Coconut Crust

Chile Chocolate Silk Pie

Our dark chocolate pie spiced with chipotle, garam masala, and more. Cashew-Coconut Crust

Sweet Potato Pie

One of our all-time favorites!
Low sugar and soul delicious.
Mixed Nut Crust

Banana Cream Pie

Bananas in cashew cream. Yum.
GF-Friendly Graham Cracker Crust

Specialty Pies

Cheez-cake Pie

A rich, creamy cheesecake filling with a hint of lemon.
GF-Friendly Graham Cracker Crust

Seasonal Cheez-cake Pie

Our cheez-cake pie with a seasonal compote topping. Ask about our current flavors.
GF-Friendly Graham Cracker Crust

Mango Cream Pie

Mango cream filling topped mango compote, lightly spiced with cardamom
Cashew-Coconut Crust

**All pies are 1) gluten-free friendly and 2) contain tree nuts.*



Catering Menu

Pricing

Jamaican Patties

Single	\$6.50
6 Patties	\$39
12 Patties	\$72

Specialty Jamaican Patties

Single	\$7
6 Patties	\$42
12 Patties	\$78

Shaved Cucumber Salad \$40 (serves 8-10)

Grilled Fruit & Jicama Salad \$64 (serves 8-10)

Pies

Mini-pies (4")	\$8/ea or \$45/half-dozen
Full-size pie (9")	\$30

Specialty Pies

Mini-pies (4")	\$8.50/ea or \$51/half-dozen
Full-size pie (9")	\$35

Cucumber Mint Lime Water \$18 / gallon

Hand Squeezed Lemonade \$28 / gallon



Catering Menu

Soul Food

Cornbread

Half pan, \$30 / Full pan, \$60

Collard Greens

Half pan, \$40 / Full pan, \$80

Black-eyed Peas & Okra

Half pan, \$45 / Full pan, \$90

Mac'n'Cheez

Half pan, \$50 / Full pan, \$100

Potato Salad

Half pan, \$50 / Full pan, \$100

Meat(less)loaf

Half pan, \$55 / Full pan, \$110

Fried Oyster Mushrooms

Half pan, \$55 / Full pan, \$110

Half pan serves approx 15

Full pan serves approx 30

Soul Food Plate

\$18/person

Comes with cornbread and collards

Choose 2:

- Black Eyed Peas
- Mac'n'Cheez
- Potato Salad

Choose 1:

- Meat(less)loaf
- Fried Oyster Mushrooms

Soul Food History Presentation & Demonstration

Let us drop some knowledge at your next event with our Soul Food History Presentation. Guests are served our soul food plate as Ifa Sakin presents on the roots of this iconic cuisine. We cover everything from the why we drink red drinks at Juneteeth - to okra's journey to the Americas - to soul food's roots in traditional African cuisines. The presentation ends with a demonstration of how to cook fried oyster mushrooms, as a vegan alternative to fried chicken. Your guests will leave with their bellies happy and their minds full.

*Pricing available on request
Minimum of 4 weeks notice to schedule*