

Catering + Private Dining Menu

Island Taste Caribbean Grill



WWW.ISLANDTASTTEGRILL.COM



Island Taste

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Authentic, made-from-scratch dishes from the beautiful islands of Jamaica and Haiti, along with the distinct flavors and vibes from across the Caribbean.

Come for the **cuisine. Connect with the **culture**.**

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Catering Menu - Family Style

Our catering menu is served family/ buffet style. FULL pans typically serve 20-25 people, HALF pans serve 10-15. 15% Service Charge + Tax will be added to final bill.



STARTERS

Jerk Chicken Wings - Pimento smoked grilled chicken wings marinated in jerk seasoning and other authentic Jamaican herbs and spices **[S]**

Escovitch Fish - Lightly fried fish bites topped with pickled onions and carrots

Island Tacos - Jerk chicken tacos served with island slaw and sweet plantain bites in a flour tortilla

MAINS

Island Fried Rice - Our signature fried rice served with juicy chunks of jerk chicken and mixed veggies

Rasta Pasta - Penne pasta cooked in coconut cream sauce with a blend of bell peppers, garlic and cherry tomatoes **[VG]**

Curry Chicken - Marinated in authentic Jamaican herbs and spices and cooked in curry sauce **[GF]**

Island Fried Chicken - Marinated in Caribbean herbs and spices and fried golden brown (mixed white and dark meat) served with our island sauce

Jerk Chicken - Marinated in Jamaican herbs and spices (mixed white and dark meat) **[GF + S]**

Fried Pork - Marinated in authentic Haitian herbs and spices **[GF]**

Fried Goat - Marinated in authentic Haitian herbs and spices **[GF]**

Oxtail - Marinated in authentic Jamaican herbs and spices **[GF]**

Coconut Curry Garbanzo Beans - Garbanzo beans marinated in coconut curry sauce and Caribbean herbs and spices **[GF + VG]**

Jerk Tofu - Marinated in Jamaican herbs and spices and served with a blend of bell peppers and onions **[GF + VG]**

Curry Veggie Stir Fry - Mixed Veggies marinated in authentic Jamaican herbs and spices and cooked in curry sauce **[V + GF]**

Jerk Veggie Stir Fry - Mixed veggies marinated in authentic Jamaican herbs and spices **[GF + V + S]**

SIDES

Rice and Peas - Jasmine rice and red kidney beans cooked in coconut milk with Caribbean herbs and spices **[GF + V]**

Island Salad - Our in-house pickled cucumber, carrot, and red onion salad **[GF + VG]**

Sweet Plantains - Sweet, ripe plantains, lightly fried in oil **[GF + VG]**

Macaroni & Cheese - Baked macaroni seasoned with Caribbean herbs and spices, and cheese **[V]**

Steamed Veggies - Cabbage, onions, corn, green beans, green peas, and carrots seasoned with Caribbean herbs and spices **[GF + VG]**

	Full	Half
Jerk Chicken Wings	\$115	\$70
Escovitch Fish	\$115	\$70
Island Tacos	\$115	\$70
Island Fried Rice	\$115	\$60
Rasta Pasta	\$125	\$70
Curry Chicken	\$155	\$85
Island Fried Chicken	\$165	\$90
Jerk Chicken	\$155	\$85
Fried Pork	\$165	\$90
Fried Goat	\$165	\$90
Oxtail	\$200	\$105
Coconut Curry Garbanzo Beans	\$125	\$75
Jerk Tofu	\$125	\$75
Curry Veggie Stir Fry	\$115	\$70
Jerk Veggie Stir Fry	\$115	\$70
Rice and Peas	\$95	\$55
Island Salad	\$80	\$50
Sweet Plantains	\$70	\$45
Macaroni & Cheese	\$100	\$60
Steamed Veggies	\$80	\$50

Want a more customized menu?
Contact us at info@IslandTasteGrill.com!

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GF - Gluten Free | VG - Vegan | V- Vegetarian | S- Spicy



Beverages

Beverages

All of our beverages are made in house. They are served by the gallon.

- Island Fruit Punch - \$30 per gallon
- Jamaican Sorrel - \$25 per gallon
- Passion Fruit Punch - \$30 per gallon
- Haitian Lemonade - \$20 per gallon



Private Dining Experiences

Island Taste Caribbean Grill offers private dining experiences in our beautiful gathering space to help you host the perfect event!
20% Gratuity + Tax will be added to final bill.

Choose from the following dining options:

- Individually Plated
- Family/ Buffet Style
- Passed Appetizers

Maximum Room Capacity: 49

Rental Time Frame: 4 Hours + 2 Hours for Set up and Breakdown

Space Rental Fee: \$600

Minimum Food + Beverage Spend: \$500

- **Individually Plated** - \$30 per person (Customized 3 Course Prix Fixe Menu)
- **Family/ Buffet Style** - See price list on previous page
- **Passed Appetizers** - \$20 per person (Served and replenished for event duration)
 - Cold Appetizers
 - Fruit, cheese, and crudité platters **[GF | V]**
 - Plantain Platter with dipping sauces **[GF | VG]**
 - Island Salad (pickled cucumbers, carrots, and red onions) **[GF | VG]**
 - Hot Appetizers
 - Chicken Wings (choose 2 flavors: jerk **[S]**, sweet chili, fried)
 - Island Tacos (choose 2 fillings: pork, jerk chicken **[S]**, or oxtail)
 - Mini Jamaican Patties (choose 2 flavors: beef, veggie, curry chicken, or jerk chicken)

Non-alcoholic package: \$10 per person (unlimited soda, juices, and water)

Beer & Wine package: \$20 per person (unlimited sangria, beer, wine, soda, juices, and water)

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Next Steps

Like what you see and ready to place an order? Here's what you need to know.

Securing Your Order: Send an email to info@IslandTasteGrill.com to place your order. For both catering and private dining experiences, a deposit of at least 50% is required to confirm your order. The remaining balance is due 24 hours before pick-up/ delivery.

Additional Details

- If you'd like to have your order delivered instead of picking it up at the restaurant (only available for orders \$300 or more), there is an additional fee which will be calculated when your order is confirmed.
- A separate charge applies for catering orders requiring our setup, warmers, etc.



