

# NEGRIL VILLAGE

## CATERING MENU



### APPETIZERS Serves 10 Each

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#### EMPANADAS

As assortment of 20 goat, oxtail, vegan lentil, and vegan sweet plantain empanadas.

**\$70.00**

#### HOUSE MADE PATTIES

As assortment of 20 beef, chicken, and vegan lentil patties.

**\$75.00**

#### CODFISH FRITTERS

20 pieces.

**\$60.00**

#### PLANTAIN CHIPS & GUACAMOLE PLATTER

**\$85.00**

#### JERK SHRIMP SKEWERS

30 skewers with dip.

**\$90.00**

#### COCONUT CRUSTED SHRIMP

30 pieces.

**\$90.00**

#### JERK PORK SKEWERS

30 skewers.

**\$90.00**

#### WINGS

40 wings with your choice of sauce.

**\$90.00**

#### COLLARD GREENS SPRING ROLLS

20 pieces.

**\$60.00**

#### FRIED CHICKEN BITES PLATTER

36 pieces.

**\$85.00**

#### ACKEE & SALTFISH PLATTER

32oz of ackee & saltfish served with 64oz of island chips.

**\$165.00**

#### GRAZING PLATTER

As assortment of jerk wings, jerk pork skewers, vegan lentil patties, oxtail empanadas, codfish fritters, jerk dip, and onion ranch dip.

**\$195.00**

#### TROPICAL BBQ PORK SKEWERS

30 skewers.

**\$90.00**

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### **COMBO PACKAGES** Serves 10 Each

#### JERK CHICKEN & VEGAN JERK CAULIFLOWER

Served with rice & peas and sweet plantain.

**\$195.00**

#### CREOLE SHRIMP N' SALMON COMBO

Served with mashed potatoes and braised greens.

**\$220.00**

#### VEGAN LENTIL STEW COMBO

Served with herb quinoa, braised greens, and sweet plantains.

**\$195.00**

#### CURRY CHICKEN & VEGAN CURRY VEGGIE STEW

Served with jasmine rice and sweet plantains.

**\$195.00**

#### SALMON MEATBALLS & VEGAN RIGATONI PASTA

Served with garlic mashed potatoes and mixed green salad.

**\$220.00**

#### COCONUT CRUSTED SHRIMP

30 pieces.

**\$90.00**

#### JERK PORK SKEWERS

30 skewers.

**\$90.00**

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### CHICKEN ENTREES Serves 10 Each

#### JERK CHICKEN (BONE-IN)

Grilled white and dark meat chicken.

**\$89.00**

#### CURRY CHICKEN

Boneless thighs with West Indian curry sauce.

**\$95.00**

#### TROPICAL BBQ CHICKEN

With tamarind, guava, and pineapple BBQ glaze.

**\$89.00**

#### FRICASÉ CHICKEN

Bone-in chicken with brown stew and full flavor gravy.

**\$89.00**

#### GINGER LIME CHICKEN CUTLETS

With crushed herbs and ginger lime sauce.

**\$120.00**

### BEEF, GOAT, PORK Serves 10 Each

#### NEGRIL FAMOUS OXTAIL W/ LIMA BEANS

Braised tender off the bone.

**\$225.00**

#### JAMAICAN JERK PORK

Pimento smoked jerk pork.

**\$145.00**

#### TROPICAL BBQ BEEF BRISKET

Slow-smoked with tamarind guava BBQ glaze.

**\$165.00**

#### TROPICAL BBQ BABY BACK RIBS

Grilled and smoked ribs brushed with tamarind guava BBQ glaze.

**\$155.00**

#### ISLAND ROAST PORK

Slow-cooked with potatoes and carrots.

**\$145.00**

#### CURRIED ORGANIC GOAT

With West Indian curry blend.

**\$160.00**

#### GUINNESS STOUT BRAISED BEEF

Beef chuck with potatoes, carrots, herbs, and spices.

**\$185.00**

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### SEAFOOD ENTREES Serves 10

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#### JERK SALMON

Grilled with spicy sauce.

**\$180.00**

#### SEARED SALMON

With Old-Bay seasoning and fresh herbs..

**\$180.00**

#### CREOLE SALMON

With tomato coconut cream sauce and fresh herbs.

**\$180.00**

#### SALMON MEATBALLS

With white wine, tomato, and herb sauce.

**\$145.00**

#### FILET OF SNAPPER

Sautéed with herbs, peppers, onion, and tomatoes.

**\$240.00**

#### WHOLE SNAPPER \$18.50|Person

3/4 lbs of your choice of fish.

-Escoveitch Snapper

-House Snapper

**\$18.50 / Person**

#### ESCOVEITCH SNAPPER FILET

With vinegar pickled onion, peppers, carrots, and chayote.

**\$165.00**

#### JUMBO SHRIMP

Grilled and smoked ribs brushed with tamarind guava BBQ glaze.

**\$155.00**

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### VEGAN ENTREES Serves 10 Each

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#### VEGAN JERK GRILLED CAULIFLOWER

With toasted walnuts and tamarind jerk sauce.

**\$129.00**

#### VEGAN CURRY VEGETABLES

With pumpkin, potatoes, lima beans, and mixed vegetables.

**\$129.00**

#### VEGAN IMPOSSIBLE MEATBALLS

With lentils, red beans, vegetables, chickpeas, and coconut milk.

**\$145.00**

#### VEGAN LENTIL STEW

Bone-in chicken with brown stew and full flavor gravy.

**\$129.00**

#### VEGAN CREAMY RIGATONI PASTA

With marinara sauce and plant-based Parmesan.

**\$135.00**

#### VEGAN TROPICAL BBQ CHILI

With red beans, impossible meat, and tropical BBQ sauce.

**\$145.00**

### SALADS Serves 10 Each

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#### MIXED GREEN SALAD

Mesclun with cabbage, cucumber, tomatoes, carrots, bell peppers, and hibiscus dressing.

**\$55.00**

#### ISLAND MESCLUN SALAD

Arugula with pineapple, cucumber, tomatoes, radish, and toasted coconut.

**\$65.00**

#### SUMMER CORN AVOCADO SALAD

Shucked corn with black beans, tomatoes, cucumber, and avocado.

**\$85.00**

#### ROASTED BEETS, KALE & QUINOA SALAD

Arugula with tomatoes, cucumbers, pumpkin seeds, and lemon dressing.

**\$85.00**

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### SIDES

Serves 10 Each

|                             |         |
|-----------------------------|---------|
| RICE & PEAS                 | \$70.00 |
| CREAMY MAC N, CHEDDAR       | \$65.00 |
| SWEET PLANTAINS             | \$65.00 |
| HOMEMADE CORNBREAD          | \$38.00 |
| STEAMED CABBAGE             | \$55.00 |
| GUAVA BUTTER                | \$9.00  |
| GARLIC STRING BEANS         | \$70.00 |
| ROTI                        | \$55.00 |
| OLIVE OIL GRILLED ASPARAGUS | \$70.00 |
| TROPICAL FRUIT SALAD        | \$95.00 |
| VEGETABLE MEDLEY            | \$70.00 |
| WHIPPED SWEET POTATOES      | \$60.00 |
| ISLAND MASHED YAMS          | \$65.00 |
| BABY RED POTATO SALAD       | \$48.00 |

Serves 10 Each

|                           |         |
|---------------------------|---------|
| JASMINE RICE              | \$55.00 |
| GARLIC MASHED POTATOES    | \$55.00 |
| ROASTED HERB RED POTATOES | \$55.00 |
| PUMPKIN RICE              | \$70.00 |
| HERB QUINOA & KALE        | \$70.00 |
| ISLAND GRITS              | \$55.00 |
| BRAISED KALE              | \$70.00 |
| ROASTED BEETS             | \$60.00 |
| JAMAICAN FESTIVAL         | \$48.00 |
| ROASTED SWEET POTATOES    | \$55.00 |
| HERB ROASTED CARROTS      | \$55.00 |
| SPINACH RICE              | \$70.00 |
| BROCCOLI & PEPPERS        | \$65.00 |

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## CATERING MENU



### DESSERTS

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#### PINEAPPLE RUM CAKE

With Bacardi rum glaze.

**\$55.00**

Small  
Serves 10

**\$72.00**

Large  
Serves 20

#### WEST INDIAN BLACK FRUIT CAKE

**\$65.00**

Small  
Serves 10

**\$85.00**

Large  
Serves 20

#### PASSION FRUIT CHEESECAKE

With lentils, red beans, vegetables, chickpeas, and coconut milk.

**\$45.00**

Small  
Serves 10

**\$80.00**

Large  
Serves 20

#### CARROT COCONUT CAKE

With passion cream cheese frosting.

**\$55.00**

Small  
Serves 10

**\$72.00**

Large  
Serves 20

#### RUM RAISIN BREAD PUDDING

2 oz minis with creamy rum sauce.

**\$45.00**

Small  
Serves 10

**\$80.00**

Large  
Serves 20

#### CLASSIC BANANA PUDDING

Vanilla whipped cream, condensed milk, nilla cookies, and ripe bananas.

**\$58.00**

Small  
Serves 10

**\$110.00**

Large  
Serves 20

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### BEVERAGES

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#### GALLON GINGER LEMONADE

Serves 8

**\$32.00**

#### GALLON CUCUMBER LEMONADE

Serves 8

**\$32.00**

#### GALLON TROPICAL PUNCH

With mango, passion, guava, and cane sugar.

Serves 8

**\$48.00**

#### FRESH PRESSED SUGARCANE JUICE

With lime.

Serves 8

**\$42.00**

#### GALLON SOUR SOP LEMONADE

Serves 8

**\$32.00**

#### GALLON CHILLED HIBISCUS BREW

Serves 8

**\$48.00**

#### HIBISCUS TEA

With ginger and maple syrup.

Serves 8

**\$52.00**

### BEVERAGES

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#### CARROT JUICE

With lemon and ginger.

Serves 8

**\$38.00**

#### ASSORTED INDIVIDUAL SODAS

-Regular

-Diet

-Half Regular, Half Diet

**\$2.00 / Per Person**

#### ASSORTED INDIVIDUAL ICE TEA

Unsweetened

**\$2.95 / Per Person**

#### TING JAMAICAN SODA

**\$3.50**

#### PINEAPPLE JAMAICAN SODA

**\$3.50 / Per Person**

#### GINGER BEER JAMAICAN SODA

**\$3.50 / Per Person**

#### KOLA CHAMPAGNE JAMAICAN SODA

**\$3.50 / Per Person**

#### ESSENTIA WATER

**\$3.50 / Per Person**

#### COCONUT WATER

**\$3.50 / Per Person**

#### POLAND SPRINGS

**\$2.00 / Per Person**



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### MISC & EXTRA

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#### SERVING SPOONS & TONGS KIT

6 pieces. Be sure to purchase utensils and chafing dishes if you'll need them (from the Miscellaneous category).

**\$6.00 / Per Person**

#### WIRE RACKS, WATER PAN & STERNO KIT

With wire racks, 1 water pan, and 2 sternos. Be sure to purchase utensils and chafing dishes if you'll need them (from the Miscellaneous category).

**\$15.00 / Per Person**

#### UTENSILS FOR GROUP

Be sure to purchase utensils and chafing dishes if you'll need them (from the Miscellaneous category).

**\$15.00 / Per Person**

#### CLEAR PLASTIC CUPS

20 cups. Be sure to purchase utensils and chafing dishes if you'll need them (from the Miscellaneous category).

**\$10.00 / Per Person**