



CATERING MENU

All items are Individually packaged and labeled. Individual cutlery set included.

PASTA + RICE PLATES – \$12.00

All plates come with a side garden salad. Rice plates come with coconut rice, sweet plantains, and pineapple salsa.

Rasta Pasta with Chicken

Penne pasta with house coconut-pesto sauce, roasted bell peppers and tomatoes and baked chicken breast.

Jerk Chicken Rice Plate

Traditional Jamaican jerk marinade made in-house with local habanero and scallions. This dish is spicy.

Herbed Chipotle Chicken

Our chipotle is made in house with fresh garlic, oregano, onions, dried peppers and bold spices.

Red Bean Stew (Vegan)

Red kidney beans, sautéed onions and peppers, roasted sweet potato, and house curry mix simmered in coconut milk.

Curried Lamb Rice Plate (15.00)

Lamb made with fresh mint, cilantro, local peppers and light curry. (Contains fish sauce)



LARGE SALADS - \$12.00

Delicata Squash and Arugula Salad

Arugula with delicata squash, goat cheese, roasted farro, candied pecans, and white balsamic & roasted shallot vinaigrette.

Mix Kale Salad with Chicken

Our signature kale salad with, cinnamon-roasted butternut squash, quinoa, red onion, and honey mustard dressing. Served with baked chicken breast.

Classic Garden Salad - \$10.00

Mixed greens with seasonal vegetables with house balsamic vinaigrette.

ADD-ONS AND DESSERTS

Small Garden Salad - \$4.00

Small Kale Salad - \$4.00

Small Mac n' Cheese - \$6.00

Food Should Taste Good - Sweet Potato Tortilla Chips - \$1.50

Clarke's Vegan Chocolate Chip Cookie 2-Pack - \$5.00

BEVERAGES

Water - \$1.50

Spindrift Seltzer Water - \$2.50

Maine Root - Ginger Beer - \$3.00