

Cocktail Functions

Up to 80 people, served roaming



Suggested Packages

3 hour function - \$30 per person
Choose 2 pieces finger food, 2 grazing items

4 hour function - \$40 per person
Choose 2 pieces finger food, 3 grazing items

5 hour function - \$45 per person
Choose 3 pieces finger food, 3 grazing items

Add sweet treats to finish { \$4 each }

The above are some suggested packages, we're happy to tailor a menu to suit your preferences and budget.



Finger Food

coffin bay oyster
natural or trini green sauce
[gf, df]

chorizo + goats cheese cigar
w/ piquillo pepper sauce

buttermilk popcorn chicken w/
scotch bonnet mayo [gf]

kingfish ceviche
coconut, lime, jalapeño,
cucumber on cassava cracker
[gf, df]

mac + cheese mini donut [v]
w/ chilli cheese sauce

crisy corn hush puppies
jerk salt + jalapeño crema
[vegan]

Grazing Items

crispy soft shell crab w/ spiced pineapple
baby cos, scotch bonnet mayo [gf, df]

jerk chicken w/ jamaican rice + peas
[gf, df]

BBQ shrimp po boy w/ fresh herbed salad
+ lime mayo [df]

rum braised pulled pork slider w/
pineapple slaw + scotch bonnet mayo [df]

jerk BBQ glazed chicken wings w/ pickled
veg + lime mayo [gf]

mini cubano tostones - fried smashed
plantain topped w/ pork, mustard, pickles
+ cheese [gf]

smokey roasted cauliflower w/ creole
remoulade [v, gf, df]

BBQ corn on the cob w/ lime mayo +
toasted coconut [v, gf, df]

jamaican rice + peas w/ seasonal veg,
jalapeno crema + topos crumble
[vegan, gf]

red stripe battered fish taco
trini green salsa, red cabbage,
creole remoulade [df]

pulled chicken taco w/ caribbean
red sauce, spiced pineapple salsa,
slaw, scotch bonnet mayo [df, *gf]

slow roasted goat taco w/
jamaican rice + beans, ranch,
escovitch, toasted coconut [*gf]

spiced sweet potato taco w/
jerk pepitas, charred corn,
jalapeño crema [vegan, df, *gf]

smoked beef brisket taco w/
house bbq sauce, red cabbage,
creole remoulade, house pickled
veg [*gf]

*all tacos can be made with GF
tortillas on request

Dessert Canapes

mini key lime pie

sweet corn cake w/ spiked rum cream