

# *Cultural Platter Catering*



*Lunch  
&  
Dinner*

*Items priced per person  
Minimum 10 orders per item  
Minimum \$150 per order*

# HORS D'OEUVRES

*Priced per person*



*Roasted Peppers Canape*



*Barbecue Meatballs*



*Prosciutto Asparagus Twist*

<i>Barbecue Shrimp</i>	<i>4.50</i>	<i>Prosciutto Asparagus Twist</i>	<i>3.50</i>
<i>Honey Nut Shrimp</i> 🥜	<i>4.99</i>	<i>Hummus</i>	<i>3.25</i>
<i>Coconut Shrimp</i> 🥥	<i>4.99</i>	<i>Canape(s)</i>	<i>3.75</i>
<i>Buffalo Shrimp</i>	<i>4.75</i>	<i>Pork Loin Lettuce Wrap</i>	<i>3.75</i>
<i>Fried Shrimp</i>	<i>4.50</i>	<i>Quiche</i>	<i>3.95</i>
<i>Cocktail Shrimp</i>	<i>4.50</i>	<i>Spanakopita</i>	<i>3.75</i>
<i>Crab Cake Mini</i>	<i>5.99</i>	<i>Pizza Twist</i>	<i>2.99</i>
		<i>Corn Fritter</i>	<i>3.95</i>
<i>Dry Rub Fried Wings</i>	<i>3.75</i>	<i>Stuffed Mushroom(s)</i>	<i>4.25</i>
<i>Barbecue Wings</i>	<i>3.99</i>	<i>Seaside Cheese Shells</i>	<i>4.99</i>
<i>Buffalo Wings</i>	<i>3.99</i>		
<i>Caribbean Culture Wings</i>	<i>3.99</i>	<i>Crudit� Platter</i>	<i>4.99</i>
<i>Lemon Pepper Wings</i>	<i>3.99</i>	<i>Charcuterie Platter</i>	<i>7.99</i>
<i>Asian Spicy Chili Wings</i>	<i>3.99</i>	<i>Cultural Platter</i>	<i>10.99</i>
<i>Garlic Parmesan Wings</i>	<i>4.25</i>		
<i>Chicken Satay</i>	<i>3.25</i>	<i>Buffalo Chicken Dip</i>	<i>3.99</i>
		<i>Seafood Dip</i>	<i>4.25</i>
<i>Meatballs</i>	<i>3.99</i>	<i>Spinach Artichoke Dip</i>	<i>3.50</i>
<i>Caribbean Beef Pattie</i>	<i>3.75</i>		
<i>Pulled Pork Slider</i>	<i>2.25</i>		
<i>Egg Roll</i>	<i>1.75</i>		
<i>Spring Roll</i>	<i>1.50</i>		

*\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food preparation.*



# CHICKEN

*Includes one accent and one vegetable*



*Roasted*



*Southern Lady*

## **FRIED** **\$11.50**

*Seasoned, breaded, fried to a juicy, crispy, golden brown*

## **ROASTED** **\$14.00**

*Seasoned with house spices & roasted until fork tender*

## **CANE RUM BARBECUE** **\$15.00**

*Grilled, basted with our special sweet, smoky, rum BBQ sauce*

## **JERK** **\$14.00**

*Grilled, seasoned with Caribbean spices, drizzled with an herb sauce*

## **ISLAND CURRY** **\$15.00**

*Simmered in exotic herbs, onion, bell peppers, potato, yellow curry*

## **MASALA** **\$13.00**

*Oven roasted breast smothered in a mushroom red wine gravy*

## **KUNG PAO** **\$12.50**

*Sautéed breast pieces, exotic Asian spices, vegetables, brown sauce*

## **SOUTHERN LADY** **\$13.75**

*Roasted breast stuffed with hickory smoked bacon, three cheeses, mushrooms, bourbon sauce*

# SEAFOOD

*Includes one accent and one vegetable*

## CAJUN TILAPIA \$13.95

Fresh filet, Cajun seasonings, garlic & lemon, pan-fried to a golden brown

## CARNIVAL CATFISH \$12.95

Thick filet, house spices, grilled, topped with white wine shrimp sauce

## GARLIC SHRIMP \$16.75

Sautéed in spicy garlic, rum, butter & a unique blend of house herbs

## CURRY SHRIMP \$17.50

Simmered in exotic spices, Caribbean herbs, bell peppers and yellow curry

## SALMON CALYPSO \$19.50

Grilled filet, glazed with Chef's special blend of tropical bourbon sauce

## SALMON A LA PAM \$19.75

Caribbean herbs, spices, tomatoes, onion, bell peppers, simmered in brown sauce

## SALMON MONICA \$21.00

House spices, grilled, topped with lump crab meat in a creamy wine sauce

## ETOUFFEE \$22.00

Shrimp or crawfish, onion, bell peppers, garlic, in a rich Cajun gravy over rice



*Carnival Catfish*

*Etouffee (crawfish)*

# BEEF

*Includes one accent and one vegetable*

## MEATLOAF

**\$10.50**

Ground beef, spices, garlic, bell peppers, onions, tomato sauce

## POT ROAST

**\$14.75**

Roasted top round, Chef's special spices, carrots, potatoes, onions



*Meatloaf*

## SIRLOIN STEAK

**\$18.75**

Marinated, grilled to tender, juicy, perfection

## OXTAILS

**\$21.99**

Accented with exotic spices & simmered in its' own juices

## BRAISED SHORT RIBS

**\$21.99**

Premium beef, herbs, simmered in Chef's special red wine gravy

# PORK

*Includes choice of accent and vegetable*

## ROASTED LOIN

**\$19.75**

Tender pork loin rubbed with house spices & roasted in its' own juices

## PORK CHOP

**\$19.75**

Roasted premium cut bone-in pork chop simmered in a brown gravy

## JERK

**\$14.95**

Rubbed with unique Caribbean spices, grilled & simmered in an herb sauce

## CANE RUM BARBECUE RIBS

**\$16.50**

Grilled & basted with our house special sweet, smoky, BBQ sauce

## PULLED

**\$13.50**

Pork loin rubbed with barbecue spices, smoked & simmered in our special sweet, smoky, BBQ sauce



*Pork Chop*

# COMFORT CRAVINGS

*Includes salad or breadsticks*

<b>FRIED RICE</b>	<b>\$9.00</b>
<i>Asian herbs and spices, carrots, peas, sprouts, fried egg (Vegetable, chicken/add \$1.50, shrimp/add \$1.95, cultural mix/add \$3.00)</i>	
<b>RAVIOLI</b>	<b>\$13.00</b>
<i>Filled with three cheeses &amp; marinara sauce (Florentine/add \$.99, butternut squash/add \$1.50, ground beef/add \$2.50)</i>	
<b>LASAGNA</b>	<b>\$15.00</b>
<i>Italian herbs &amp; spices, marinara sauce, three cheeses (Vegetable, ground beef/add \$2.50, seafood/add \$3.75)</i>	
<b>SPAGHETTI &amp; MEATBALLS</b>	<b>\$15.95</b>
<i>Ground beef, Italian herbs &amp; spices simmered in tomato sauce over spaghetti</i>	
<b>PASTA CARNIVAL</b>	<b>\$16.50</b>
<i>Tomato, bell peppers, broccoli, basil, herb vodka sauce, penne (Roasted Chicken/add \$2.50, shrimp/add \$3.75)</i>	
<b>BEEF STROGANOFF</b>	<b>\$16.95</b>
<i>Chuck roast, tomato, mushroom, onion, garlic, red wine gravy, egg noodles</i>	
<b>FETTUCCINE ALFREDO</b>	<b>\$16.50</b>
<i>Creamy, white sauce, white wine and garlic over fettuccine (Roasted Chicken/add \$2.50, shrimp/add \$3.75)</i>	
<b>CHICKEN PARMIGIANA</b>	<b>\$17.50</b>
<i>Boneless breast, Italian herbs, breaded, baked, marinara sauce, cheese, angel hair</i>	
<b>PASTA JUBILEE</b> 	<b>\$18.95</b>
<i>Shrimp, chicken, andouille sausage, roasted veggies, spices, creamy sauce, fettuccini</i>	
<b>BAYOU JAMBALAYA</b> 	<b>\$18.95</b>
<i>Rice, shrimp, chicken, andouille sausage, onion, bell peppers, Cajun herbs &amp; spices</i>	

# SANDWICHES

*Includes Potato Chips or Fruit Salad*

Roasted Veggie Pita	\$5.75	Ham & Cheddar Sandwich	\$5.00
Corn & Bean Quesadilla	\$5.75	Chicken Salad Croissant	\$6.85
Burrito (chicken or steak)	\$6.00	Sassy Salmon Sandwich 🍷	\$7.95
Caribbean Pattie (beef)	\$5.00	Crab Cake Sandwich	\$6.95
Tuna Sandwich	\$6.25	Fish Tacos	\$6.95
Buffalo Chicken Wrap	\$6.60	Meatball Sub	\$6.75
Jerk Chicken Wrap 🍷	\$7.00	Culture Club Sub	\$7.75
Curry Chicken Wrap 🍷	\$7.75	Cuban Miss Isle	\$7.95
Grilled Cheese Sandwich	\$5.25	Shrimp Po' Boy	\$7.95
Café Egg Salad Sandwich	\$5.75	Philly Cheesesteak	\$7.95



*Cuban Miss Isle*

*Minestrone*

# SOUPS

<b>TOMATO</b>	<b>\$3.95</b>
<i>Tomato, onion, celery, garlic, basil, select spices, cream</i>	
<b>MINESTRONE</b>	<b>\$3.75</b>
<i>Potato, celery, carrot, tomato, beans, corn, zucchini, cabbage, orzo pasta</i>	
<b>CHICKEN</b>	<b>\$4.25</b>
<i>Celery, onion, carrot, corn, beans, select herbs &amp; spices, rice, rotini pasta</i>	
<b>BEEF STEW</b>	<b>\$4.95</b>
<i>Premium cut, potato, peas, carrot, celery, select herbs, spices, red wine</i>	

# VEGETARIAN

## STIR FRY

Quinoa, carrot, broccoli, onion, bell pepper, tofu, mushroom, squash, peas

**\$8.95**

## VEGETABLE CURRY

Chickpeas, curry, garlic, onion, spinach, potato, green beans, carrot, cauliflower, jasmine rice

**\$9.25**

## STUFFED BELL PEPPER

Onion, garlic, tomato, corn, zucchini, basil, rice, feta, cheddar, Latin spices

**\$9.50**

## EGGPLANT PROVOLONE

Onion, tomato, red pepper, basil, oregano, thyme, three cheeses, marinara

**\$9.95**

## VEGETABLE CHILI

Tomato, garlic, onion, beans, chili & bell peppers, cilantro, cauliflower, adobo spices

**\$9.75**

## SQUASH CALABASH

Roasted butternut squash, tomato, spinach, walnuts, wild rice stuffing, fontina

**\$10.25**

# ACCENTS

*If purchased a la carte*

White Rice  
Yellow Rice  
Dirty Rice   
Red Beans & Rice  
Macc & Cheese   
Herb Stuffing

**\$4.75**



*Potato Salad*

Potato Salad   
Mashed Potato  
Roasted Potato  
Scalloped Potato  
Baked Potato  
Pasta Salad

**\$4.00**




*Red Beans & Rice*

Corn Bread  
Garlic Bread  
Yeast Roll  
Buttermilk Biscuit  
Hush Puppy  
Potato Chips  
Fruit Salad

**\$2.00**

# VEGETABLES

*If purchased a la carte*

Collard Greens   
Roasted Medley  
Asparagus  
Baked Beans

**\$4.25**

Sweet Potato  
Broccoli  
Cabbage & Carrot  
Zucchini & Squash

**\$3.25**

Cole Slaw  
Garden Salad  
Brussel Sprouts  
Corn

**\$3.00**

Green Beans  
Black Beans  
Fried Okra  
Plantain

**\$3.50**



# SWEET SENSATIONS

*Priced per person*

## **CAKES \$3.00**

German Chocolate  
Diva Red Velvet  
Divine Chocolate  
Strawberry  
Lemon  
Carrot  
Coconut Dream  
Caramel Delight  
Vanilla Almond Pound



*Strawberry Cake*



*Bread Pudding*

## **BROWNIES \$2.00**

Peanut Butter Cup  
Walnut Fudge  
Mudslide  
Cheesecake Swirl  
Caramel Marshmallow

## **BREADS \$2.00**

Banana  
Pumpkin  
Cinnamon Swirl  
Apple Date Walnut  
Cranberry Orange  
Bread Pudding

## **CHEESECAKES \$3.50**

Mixed Berry  
Chocolate Fudge  
Caramel Praline  
Red Velvet  
Pumpkin  
Snickers  
Almond Joy  
Butterfinger  
Sweet Potato  
Chocolate Chip  
White Chocolate

## **SWEET TOOTH \$5.00**

Crunch Time (chips, popcorn, pretzels)  
Munchies (nuts, dried fruit)  
Candy Corner (assorted hard, soft)  
Ice Cream Social



*Cheesecake w/Mixed Berries*

## **COOKIES \$1.00**

Macadamia Nut  
Chocolate Chip  
Peanut Butter  
Oatmeal  
Chocolate  
Coconut  
Sugar  
Red & White  
Black & White  
Butterscotch

## **PIES \$3.00**

Apple  
Pecan  
Key Lime  
Coconut Cream



*Cheesecake Swirl Brownies*