GLOBAL CATERING COLLECTION

Jamaican

Food selections

A flexible menu for weddings, corporate gatherings and private celebrations.

APPETIZERS

Jamaican beef patties

Spiced beef in flaky pastry

Saltfish fritters

Salted cod and herb fritters

Jerk chicken skewers

Allspice and chile-marinated chicken

Callaloo pastry bites

Greens in crisp pastry

MAIN DISHES

Jerk chicken

Grilled chicken with jerk seasoning

Brown stew chicken

Chicken in rich brown gravy

Curry goat

Slow-cooked goat with curry spices

Ital chickpea stew

Chickpeas, coconut and vegetables

SIDES & ACCOMPANIMENTS

Rice and peas

Rice with kidney beans and coconut

Festival

Lightly sweet fried cornmeal dough

Steamed cabbage

Cabbage, carrot and peppers

Fried plantains

Ripe sweet plantain slices

DESSERTS

Jamaican fruit cake

Spiced fruit cake with rum

Sweet potato pudding

Coconut and spice pudding squares

Gizzada

Coconut-filled tartlets

Toto

Coconut and spice cake

CUSTOMIZE YOUR MENU

Choose dishes to suit your event. Spice levels and recipe adaptations can be discussed. Confirm ingredients and allergens before ordering; vegetarian dishes may require separate preparation. Regional recipes vary.

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Suggested DFW catering prices

PROPOSED FOOD-ONLY PACKAGES | 25-GUEST MINIMUM

Classic — $26 / guest

Jerk chicken + Rice and peas + Festival

Signature — $37 / guest

Jamaican beef patties + Jerk chicken + Brown stew chicken + Rice and peas + Festival + Jamaican fruit cake

Celebration — $52 / guest

Saltfish fritters + Brown stew chicken + Curry goat + Festival + Steamed cabbage + Sweet potato pudding

FOOD SUBTOTALS

PACKAGE	25 GUESTS	50 GUESTS	100 GUESTS
Classic	$650	$1,300	$2,600
Signature	$925	$1,850	$3,700
Celebration	$1,300	$2,600	$5,200

OPTIONAL ADDITIONS

Any listed appetizer: +$6 per guest (2 small pieces or one 2-oz dip/salad portion). Any listed side: +$4 per guest (one 3-4 oz portion). Any listed dessert: +$5 per guest (one mini portion). Apply additions to the full guest count; main-dish substitutions require a revised quote.

WHAT THE PRICES COVER

Prepared food in disposable catering pans. Plan 6-7 oz combined cooked protein per guest, shared across included mains, plus sides; rice/noodle mains use an equivalent meal portion. Extras are portioned as stated above.

Delivery, setup, staff, live cooking, chafers, tableware, rentals, beverages, tax and gratuity are excluded. Totals are food subtotals only. Prices are proposed estimates, subject to ingredient costs, availability and final written confirmation.