



JASON'S CATERED EVENTS, INC.

GOURMET FARE WITH FLAIR

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◆◆◆ TROPICAL BUFFET ◆◆◆

Tropical Cuisine with Our Own Flair!

CARIBBEAN CREPES

Jason created these over 25 years ago while living in Puerto Rico- Truly Unique and Delicious
Crepes of Fresh Florida Rock Shrimp and Ahi sautéed in Garlic Butter with
West Indian Curry, Red Onion, Red Pepper & Celery
Sautéed in Honey Butter, flamed in Rum and topped with
Fresh Mango Sauce & Toasted Coconut

JAMACIAN JERK CHICKEN

The Classic Jamaican Dish Jason learned from a Jerk Mama outside Montego Bay - Spicy Island Style Chicken

PACIFIC RIM BONELESS SHORT RIB SKEWERS

With Pineapple and Red Pepper our own Teriyaki Sauce flavored w/
Candied Ginger, Cracked Peppercorns & Sesame Oil

ISLAND RICE

Basmati Rice with Pineapple, Raisins, Cashews
With Coconut Milk, Orange Marmalade with a touch of Curry

CUCUMBER & TOMATO SALAD

In Tangy Rice Vinegar & Sesame Dressing

FRESH MELON BALL SALAD with BLUEBERRIES

MANDARIN SPINACH SALAD

Crisp Baby Spinach & Romaine w/ Grilled Onion,
Candied Pecans & Mandarin Oranges drizzled w/ Honey Mustard Dressing

◆◆◆ ISLAND SUNSET CREPES ◆◆◆

For Dessert we will present Exhibition Style

DESSERT CREPES

Sautéed in Honey Butter and
Flamed in Grand Marnier topped with

Chocolate Mousse
Fresh Berries and Bananas
Whipped Cream
Mango Sauce