

Crimson
*Christmas
Menu*

Appetizer

- 1) Ackee & Saltfish served with fried plantain
- 2) Stewed beef, pumpkin chunks and bammy bites
- 3) Deboned curried chicken, chickpeas and cornbread

Entree

- 1) Jerk Turkey
- 2) Ham served with fruit chutney
- 3) Peppered Shrimp
- 4) Salmon Lasagna
- 5) Joloff Rice & Peas (or Callaloo Fried Rice)
- 6) Macaroni & Cheese
- 7) Coleslaw

Dessert

- 1) Corn Soup
- 2) Rum Cake

CARIBANA SUMMER MENU

SUPPER HORS D'OEUVRES

- 1) Bison Kebab served with chadon (shado) beni sauce
- 2) Mackarel rundown served with sliced roasted breadfruit
- 3) 'JamDown' Sliders (Ackee, Oxtail, Shark & Jerk Chicken)

MAIN COURSES

- 1) Fried Fish (Snapper), Chutney Jumbo Shrimp served with 'Festival' fried dumplings and mango coleslaw
- 2) Jerk Pork, Curried Lobster (no shell), Coconut rice with green peas and mango coleslaw
- 3) Fried Chicken or Barbecued Fried Chicken ("Barbi-Fried Chicken"), 'Festival' fried dumplings and mango coleslaw

BEVERAGE OPTIONS

Ginger Beer
Fruit Punch
Coconut Water

DESSERT

Bourbon Cake
Mango cupcakes



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CRIMSON

SUMMER BBQ

Presented by: 



Spotlight

Find Chef Apple's Summer Menu
through the Spotlight button on www.crimsonvita.com



Chef Apple



SUMMER MENU

MEAT & GREET

BBQ & Jerk Sliders
Sweet & Sour Pineapple Meatball

REGGAE KEBAB

Jerk & BBQ Shish Kebab

CAPTAIN'S CATCH

Escoveitch Basa Fillet (*served on fresh crisp spring mix greens dressed with a raspberry vinaigrette*)
Cocktail Coconut Shrimp (*topped with a green olive*)
Spicy Jerk/BBQ Lobster Rolls

FRUIT CAROUSEL

Assorted Pastry & Fruit

PLATED CARNIVAL

Spicy & Mild Jerk Chicken Breast
(*served with jasmine carrot & saffron rice topped with a fresh creamy mango coleslaw*)
Grilled Three Cheese & Spinach Salmon
(*served with herb roasted Parisian potatoes and fresh seasonal vegetable medley*)

ISLAND SUNSET

Tropical Trifle

GALA PACKAGE

Three Cheese Grilled Salmon

(served with tri-color rotini pasta and asparagus)

Cranberry Rotisserie TurDucken

(served with baked potato and strawberry garden salad)

Beef Brisket

(stuffed with medium spiced Portobello mushrooms in a pineapple and red wine sauce served with carrot/ginger rice or creamy garlic potatoes and a roasted beet, radish and spinach salad)

Kingston Vegan

(jerk/teriyaki tofu or cubed breadfruit with ackee, callaloo/chickpeas served atop a tri-color pasta and toasted brioche bread)

Jerk Jambalaya

(chicken, pork/beef & shrimp and a tomato/Spanish rice or Caribbean rice & peas served with a tomato, cucumber, cilantro and celery salad)

PARTY PACKAGE

Tropic Pockets

(BBQ/Jerk Chicken, Chickpeas, Ackee, Curried Goat and Grilled Shark/Rabbit)

Rolls: BBQ Chicken, Jerk Sausage and Lobster

(served with plantain chips and mango coleslaw)

Grilled Cheese Sandwiches: Teriyaki Pulled Pork, Jerk Chicken, BBQ Pork Belly & Plain

(served with fries/poutine and coleslaw)

Breadfruit Taco

(Tandoori/BBQ/Jerk/Teriyaki/Curried chicken, pork, ground beef, shark, lobster, rabbit, duck or bison with beet/papaya & corn chutney and a mango coleslaw)

Scotchie Burger

(pulled BBQ/Jerk chicken or pork, plantain and coleslaw/callaloo sandwiched by two grilled spicy beef Jamaican patties served with a pineapple scotch bonnet chutney)

Barbi-Fried Chicken Sandwich

(Fried Chicken Breast, grilled with Chef's savory BBQ sauce topped with Chinese kimchi or pineapple coleslaw, pickles/olives and shredded/blue cheese between a coconut/cheese/jalapeno/plain brioche bread)



CrimsonVita

 Ocean Flame Communications

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