

Kreyol Korner

Caribbean Cuisine

CATERING MENU



POULTRY

Poule en Sauce (Stewed Chicken)

Served in a spiced tomato sauce with assorted peppers and onions

Half Tray
(Serves 15-25)

\$60.00

Full Tray
(Serves 30-40)

\$120.00

Poule en BBQ Sauce (BBQ Chicken)

Seasoned drumsticks marinated in our special BBQ sauce and baked to perfection

\$55.00

\$110.00

Poule Frit (Fried Chicken)

Fried drumsticks

\$55.00

\$110.00

Tomato Pesto Chicken

Marinated in a spiced pesto sauce

\$55.00

\$110.00

PORK

Griot (Fried Pork Shoulder)

Cubes of fried or baked pork shoulder seasoned with signature Haitian marinade

\$75.00

\$150.00

BEEF

Tasso Boeuf

Fried cubes of beef

\$70.00

\$140.00



VEGETARIAN OPTIONS

Legume (Stewed Vegetables)

Braised spinach, cabbage, and eggplant

Calalu (Stewed Okra)

Sauc (Spicy Tomato Sauce w/ Peppers)

Half Tray
(Serves 15-25)

Full Tray
(Serves 30-40)

\$45.00

\$90.00

\$45.00

\$90.00

\$25.00

\$50.00

APPETIZERS

Akra (Malanga Fritters)

Marinad (Salt Fish Fritters)

Boulette (Haitian Meatballs)

Fried or baked meatballs filled with assorted peppers and onions

Haitian Pate (Beef Pattie)

Fried puff-pastry filled with your choice of chicken or beef

Haitian Vegetarian Pate (Veggie Pattie)

Fried puff-pastry filled with a vegetable mix

Tropical Plantain Cups

Fried plantains molded into cups and filled with guacamole, mango chucks, and spicy jerk shrimp, topped with roasted garlic feta.

Plantain Beef Cups

Molded pressed plantains filled with spicy beef, topped with habanero slaw

Price Per Dozen

\$10.00

\$12.00

\$15.00

\$20.00

\$20.00

\$24.00

\$24.00



SIDES

Banan Douce (Sweet Plantains)

Sweet yellow plantains fried

Half Tray
(Serves 15-25)

\$25.00

Full Tray
(Serves 30-40)

\$50.00

Banan Peze (Sweet Pressed Plantains)

Green plantains fried and pressed

\$25.00

\$50.00

Yucca Fries

The Caribbean potato, sprinkled with garlic and herb seasoning, fried or baked

\$25.00

\$50.00

Diri Kolo (Red Beans and Rice)

Made with kidney beans and served with your choice of meat and side

\$30.00

\$60.00

Diri Djon Djon (Black Mushroom Rice)

Boiled in black mushrooms broth and made with lima beans

\$35.00

\$65.00

Diri Blanc (White Rice)

\$20.00

\$40.00

Macaroni Au Gratin (Baked Macaroni)

Loaded with 3 different cheeses and baked to perfection

\$35.00

\$65.00

Salade de Betteraves (Beet and Potato Salad)

\$30.00

\$60.00

Salade (Salad)

\$25.00

\$50.00

Sos Paw Nwa (Black Bean Gravy)

\$25.00

\$50.00

Sos Paw Rout (Red Bean Gravy)

\$25.00

\$50.00



BEVERAGES

Homemade Agave Lemonade

\$35

\$60

Lemon, Mint, Cucumber Water,

\$35

\$60

Orange, Lime, Lemon

\$35

\$60

Watermelon, Strawberry, Lemon

\$35

\$60

Homemade Tropical Papaya Juice

\$35

\$60

Homemade Pineapple Juice

\$35

\$60

Guava Punch

\$35

\$60

Kremas (Haitian Baily's)

\$45

\$80

Delicious sweet and creamy alcoholic beverage native to Haiti

DESSERT

Homemade Rum Raisin Ice Cream

Half Tray
(Serves 15-25)

\$25.00

Full Tray
(Serves 30-40)

\$50.00

Made with spiced rum, served with whip cream

Raisin Rice Pudding

\$25.00

\$50.00

Kremas Cake Pop

\$4 Each

Homemade cake pops infused with our Haitian Baileys.
Available in either coconut or pecan flavor