



# CARIBBA CATERING MENU

We are a full service catering company. This is our basic catering menu with items that are most popular. We have three commercial kitchens in Morgantown and a large team of talented Chef's that can prepare any food item that you desire to have at your event. We will help you customize your event menu with specific requirements and needs.

**Caterer contact: Bron Kayal @ 304-685-1884    kayaln1@gmail.com**

## HORS D'OEUVRES

### *Seafood Items*

- Fried Shrimp with served with sweet chili ramoulade
  - Coconut Fried Shrimp served with ramoulade
    - Grilled Skewer Shrimp with glaze
  - Fried Calamari served with sweet tiger sauce
  - "THE CRABBY" Crab Dip served with fried pita chips
- Oyster Bar Display on ice served with homemade cocktail sauce, horse raddish & lemons
- Jumbo Cocktail Shrimp Display on ice served with homemade cocktail sauce & lemons
  - Steamed Peel & Eat OLD BAY or Cajun Shrimp
  - Mini Crab Cakes served with ramoulade or tartar
    - Ahi Tuna Tataki served with ponzu sauce
      - Oysters Rockefeller
- Raw Bar setup – Cocktail shrimp, Oysters, Stone crab, Cocktail King crab, Clams

### *Non-Seafood Items*

- Jumbo Chicken Wings - Variety of sauce options
- Fried Green Tomatoes. Panko fried served with siracha ranch
  - Meat Balls - Traditional red sauce or in a Soy glaze
    - Mini Hamburger Sliders
    - Tandoori Chicken Kabobs
    - Hummus & Pita bread

### *Large Platters*

- Cheese Display - Buttermilk Blue Affinee, Vintage Van Gogh, Aged Cheddar, Mezz Fontina, Grand Cru
  - Fruit Display - Strawberry, grapes, orange, pineapple, blackberry, yogurt dipping sauce
- Vegetable Tray Display with dipping sauces. Assortment of fresh veggies with cherry tomatoes.
- Meat Tray Display with crackers and gourmet mustard. Roast Beef, Turkey, Ham, Dry Salami
  - Nacho Bar Display with all your favorite toppings

## ENTRÉE

### *Seafood*

### *Non Seafood*

#### **Fresh Fish** (Grilled/ baked/ blackened)

- Salmon
- Ahi Tuna
- Mahi mahi
- Sword fish
- Cod
- Orange roughy

#### **Shell fish** (Steamed/baked/ grilled)

- Whole Lobster or Lobster Tail
- Shrimp
- Prawn
- Snow crab
- King crab
- Dungeness crab
- Clams
- Mussel
- Scallops
- Crawfish

#### **Other**

- Crab cakes
- Bacon wrapped scallops
- Salmon cakes
- Lobster meatballs

#### **Poultry**

- Fried chicken
- Lemon herb chicken
- Chicken Marsala
- BBQ Chicken
- Panko fried chicken cutlets
- Tandoori chicken
- Jerk chicken
- Turkey

#### **Beef**

- Prime Rib
- Braised Short ribs
- Kobi Beef burger Bar
- Beef tenderloin
- Meatballs
- Roast beef in au jus

#### **Pork**

- Ham
- BBQ pulled pork
- Pig roast
- Pork chop
- Jerk pork

## LIVE ACTION CHEF STATIONS

- Prime Rib carving station
  - Ham carving station
  - Turkey carving station
- Stir fry Station – Chicken, Beef, Shrimp, Veggies. Soy sauce. Sweet chili. Thai sauces.
- Mashed Potato Bar with all the toppings. Whipped to individual specifications.
- Pasta Station – Red sauce, Vodka sauce, alfredo sauce. Select meats. Veggies.
  - Ahi Tuna Tataki – Blow torch seared and blackened.
  - Fresh Oyster shucking station with all the condiments.

## SOUPS

### *Seafood*

- New England Clam Chowder
- Maryland Crab Soup
- Creole Etoufee
- Roasted Red pepper Crab Soup
- Gumbo
- Crab Bisque
- Lobster Bisque

### *Non Seafood*

- Potato & Kale
  - Potato & Bacon
  - Chili
  - Minestrone Soup
  - Vegetable Soup
  - Tomato Bisque
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## SALADS

- Mixed Greens
  - Caprese Salad
  - Potato Salad
  - Lobster salad
  - Pasta Salad
  - Crab Salad
  - Chicken Salad
  - Cole Slaw
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## PASTAS

- Chicken Alfredo
  - Spinach & Ricotta Ravioli
  - Lasagna
  - Seafood Alfredo
  - Sausage stuffed Tortellini
  - Mac N Cheese
  - Penne & Vodka sauce
  - Pesto
  - Pasta Marinara
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## SIDE DISHES

- Baked Potato
  - Chef's seasonal veggies
  - Corn on the Cob
  - Bread Rolls
  - Scalloped Potatoes
  - Fresh Cut Fries
  - Hush Puppies
  - Assorted Bread basket
  - Roasted Red potato
  - Green Beans with bacon
  - Dirty Rice
  - Collard greens
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## DESSERTS

### *Cheesecakes*

New York Style Classic, Chocolate, Caramel, Strawberry, Chocolate Espresso, Pecan Turtle, Raspberry White Chocolate, Red Velvet

### *Cakes*

Variety platter – Carrot, Chocolate, Apple spice, Lemon  
Chocolate, Peanut Butter Mousse, Red Velvet

### *Pies*

Apple, Blackberry, Blueberry, Boston Cream Cherry, Chocolate Cream, Chocolate Peanut Butter, Coconut Cream, Key Lime Cream,

### *Crème brûlée*

Classic Vanilla bean, Chocolate, Caramel, Raspberry, Pumpkin, Coffee

