



- ***Is it ok if we cater to you?***

- Yes?

- *Ok, below is a list of ways we can and would love to do this. Please take a moment to make your selections and on your day, we'll be right there, ready, to cater to you.*

Note: Prices are listed per person/serving and by tray. All foods will be stored in disposable aluminum containers. Chafing dishes will be available upon request; plastic ware paper plates, are included free of charge. Half-trays feed approximately 20 - 25 people and Full-Trays feed approximately 35 – 40 people. There is an 8 serving minimum on all serving-sized selections. **Gluten-free options are available upon request, however many dishes will be gluten-free.**

Note: Vegetarian *, **Vegan ****

Sacred Table *Cater To You* Menu

For Starters

(Appetizers)

The Devil's Eggs Are in Me – \$15 per dozen (12 halves)*

Sin lives in these deviled eggs whipped to a chunked perfection and garnished with fresh herbs

Heavenly Hummus - \$2.50 per serving**

Choose from red pepper, beet, or garlic flavored – WHYYYY did they make it so a bean can do these things?!

Served with blue corn chips

Spinach and Artichoke Dip – \$3.00 per serving*/**

Organic spinach and artichokes lovingly swimming in a creamy, sauce

Meatballs of Glory - \$3.50 per serving (4)

Tender chicken meatballs braised with peach and tomato nectar and hint of cayenne

Hail The Guac! \$3.00 per serving**

Simple in its make-up (literally 4 ingredients), bold in its flavor will let you “get” the avocado's power

Boneless Salted Cod OR Cod Croquettes - \$3.50 per serving (4)

From the hills of Haiti, these ocean bites battered in corn flour and goodness send their greetings

Next...

(Soups and Salads)

Righteous Red Lentil Soup - \$3.00 per serving**

The classic flavors swimming in this hearty but light soup instantly take you to another land

Soup Joumou - \$3.00 per serving */**

A traditional Haitian dish of pureed pumpkin and authentic spices and flare

Coconut Curry Soup - \$3.00 per serving */**

Coconut and curry – a creamy divinity that delivers a balance of savory and sweet

Bouillon \$3.00 per serving */**

Haitian vegetable soup with flavored dumplings

Fruit Sublime \$3.50 per serving **

A colorful assortment of fresh fruit lightly tossed in agave, cinnamon and nutmeg

Virtuous Kale Salad - \$2.50 per serving **

Fresh kale blended with any one of our amazing house-made dressings

Dressings: Pomegranate, Raw Ranch, Avocado Ginger, Fancy Soy and Garlic Olive Oil

Goodness! Kale and Quinoa Salad with Lemon Dijon Vinaigrette \$3.00 per serving */**

Tri-color quinoa and kale lightly steamed and dressed with a champagne Dijon sauce, with red onions, bell pepper and avocado

Posh Potato Salad -\$30 half/\$50 full */**

Tender potato chunks dressed in garlic aioli with fresh green onions

Celestial Egg Salad - -\$35 half/\$55 full *

A creamy repeat of our Posh Potato Salad just with cage-free eggs

Then What Happened Was...

(Sides and Veggies)

Vegan Mackin' Cheese - \$35 half/\$50 full tray**

A crowd favorite of mac pasta in an unbelievable vegan cheese sauce

Four Cheese Mackin' Mo' Cheese - \$50 half/\$85 full tray*

Ain't nuffin wrong with a little bit of a pasta dish lathered in sharp cheddar, parmesan, smoked Gouda, and feta - Nuffin!

Diri Kole - \$30 half/50 full tray

Time-honored cultural staple is this deliciousness of Haitian Rice and Peas

Blessed Black-Eyed Peas - \$30 half/40 full tray

Slow-cooked black eye peas seasoned in a savory chicken broth

Good God! That Sweet Potato Mash Though?! \$30 half/45 full tray */**

Liquidized sweet potatoes boiled, baked, and coated with vegan marshmallows

Cosmic Corn*- \$20 half/\$35 full

Is THEE corn that takes you places you can't quite recall just that it bathes in organic sugar and butter

Sweet Baby Jesus Carrots - \$30 half/\$45 full *

Baby carrots caramelized in a brown sugar butter

Now THAT's How Broccoli is Made - \$35 half/\$50 full tray */**

Fresh broccoli steamed in garlic butter sauce and vegetable bouillon

Smoky Collards and Cabbage - \$35 half/60 full tray */**

Fresh collards and cabbage leaves marinated in a smoky vegetable broth

Sun-sational Yellow Squash and Zucchini Medley - \$35 half/\$50 full */**

A dance between two bright veggies, steamed and sautéed in sea salt and spices

Yes, There's More...

(Entrees)

Vegan Kale and Sundried Tomato Quiche - \$3.50 per serving**

Pureed tofu baked to a perfect stillness and serenaded by sundried tomatoes and kale
(or Mushroom and Spinach)

Spaghetti No Need For Meatballs - \$50 half/\$75 full */**

Spaghetti pasta flipped and flipped in a house-made tomato sauce and fresh herbs and garlic

Poule Nan Sos Tomato - \$60 half/\$80 full

Traditional Haitian dish of chicken stewing in tomato sauce, herbs, and white onions

Take Flight Wings - \$45 half/\$85 full

Fried to exactness, wings doused in flavors of your choice
Flavors: Garlic Parmesan, Brown Sugar BBQ, Horseradish Honey Mustard,
Hot like Blue Cheese Fire, and Earth-day Suit
Choose up to 3 flavors for half trays and 6 for full trays

BBQ Tofu - \$40 half/\$65 full*/**

Braised tofu pieces coated in a thick pineapple-bourbon sauce

Coconut Curry Tofu - \$40 half/\$65 full*/**

Lightly fried tofu strips simmered in a creamy coconut curry sauce

Hallowed Be Thy Veggie Lasagna - \$60 half/\$90 full *

A layered labyrinth of fresh cut veggies, mozzarella, ricotta,
and parmesan cheese and house-made pasta sauce

Finally

(Deserts)

p/p = equals 1 serving

Banana Bread - \$2 p/p or \$15/loaf*

Ripe bananas baked into a sugary awesomeness

Zucchini Bread - \$2 p/p or \$15/loaf *

Savory and sweet baked treasure laced with zucchini squash

Raw Cheesecake - \$5 p/p or \$40/whole**

The crust is made of macadamia nuts and walnuts and the scrumptious filling is of cashews.

You will NOT get over how it trumps the classic American cheesecake
(blueberry or strawberry flavor options)

Gateau de Manioc - \$3 p/p or \$17/whole*

Cake made from grated cassava, sugar, coconut milk, and a small amount of salt

Tablet Cocoye - \$2.50 p/p*

A popular sweetie in Haiti made from shredded coconuts

Honey Cake - \$2 p/p or \$30/sheet *

It's moist. It's sweet. And it's layered with honey, coffee, fresh orange juice all toasted in floury goodness

The Divine Chocolate Avocado Pudding - \$3 p/p**

Cocoa, avocado, and brown sugar blended to a creamy deliciousness,
garnished with a ginger glazed strawberry

The Benediction

(Specialty Drinks)

p/p = equals 1 serving

Kremas \$4 p/p

A decadent Haitian beverage possessing a creamy consistency similar to a thick milkshake

Holy Water \$.75 p/p

Purified water dressed in mint, apple cider vinegar, and lemon

Fire Elixir \$1.50 p/p

Purified water dressed in cayenne, agave, and lemon

Ginger Mint Tea \$1.50 p/p

Ginger and mint seeped in Jasmine tea