



SACRED TABLE

Taste. Transform. Transcend

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-size selections.

Gluten-free options are available upon request, however many dishes will be gluten-free.

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

MENU

FOR STARTERS (APPETIZERS)

THE DEVIL'S EGGS ARE IN ME *

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

R215 per dozen (12 halves)*

HEAVENLY HUMMUS **

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

R36 per serving

SPINACH AND ARTICHOKE DIP */**

Organic spinach and artichokes lovingly swimming in a creamy, sauce

R43 per serving

MEATBALLS OF GLORY

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

R50 per serving (4)

HAIL THE GUAC! **

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

R43 per serving

BONELESS SALTED COD OR COD CROQUETTES

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

R50 per serving (4)

THE LDMM CHEESE PLATTER

A selection of delicious artisanal cheeses served with crackers, fresh breads, fruits, assorted jams, nuts and biltong.

R1,300 (12)

NEXT... SOUPS AND SALADS

RIGHTEOUS RED LENTIL SOUP **

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

R43 per serving

SOUP JOUMOU */**

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

R43 per serving

COCONUT CURRY SOUP */**

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

R43 per serving

BOUILLON */**

Haitian vegetable soup with flavored dumplings

R43 per serving

FRUIT SUBLIME **

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

R50 per serving (4)

VIRTUOUS KALE SALAD **

Fresh kale blended with any one of our amazing house-made dressings
Dressings: Pomegranate, Raw Ranch, Avocado Ginger, Fancy Soy and Garlic Olive Oil

R36 per serving

GOODNESS! KALE AND QUINOA SALAD WITH LEMON DIJON VINAIGRETTE */**

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

R43 per serving (4)

POSH POTATO SALAD */**

Tender potato chunks dressed in garlic aioli with fresh green onions

R430 half/R717 full tray

CELESTIAL EGG SALAD */**

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

R502 half R790 full

THEN WHAT HAPPENED WAS... (SIDES AND VEGGIES)

VEGAN MACKIN' CHEESE **

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

R502 half/R717 full tray

FOUR CHEESE MACKIN' MO' CHEESE *

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

R717 half/R1,220 full tray

DIRI KOLE */**

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

R430 half/R717 full tray

BLESSED BLACK-EYED PEAS

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

R430 half/40 full tray

GOOD GOD! THAT SWEET POTATO MASH THOUGH?!

*/**

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

R430 half/R645 full tray

COSMIC CORN *

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

R287 half/ R502 full

CREAMED SPINACH *

A mélange of creamy, rich flavors and one of the most requested side dishes

R372 half/ R725 full

NOW THAT'S HOW BROCCOLI IS MADE */**

Fresh broccoli steamed in garlic butter sauce and vegetable boullion

R502 half/R717 full tray

SMOKY COLLARDS AND CABBAGE */**

Fresh collards and cabbage leaves marinated in a smoky vegetable broth

R502 half/R861 full tray

SUN-SATIONAL YELLOW SQUASH AND ZUCCHINI

MEDLEY */**

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

R502 half/R717 full

YES. THERE'S MORE... (ENTREES)

VEGAN KALE AND SUNDRIED TOMATO QUICHE */**

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

R50 per serving

SPAGHETTI NO NEED FOR MEATBALLS */**

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

R717 half/R1,076 full

POULE NAN SOS TOMATE

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

R861 half/R1,148 full

FLIGHT WINGS

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

R645 half/R1,220 full

BBQ TOFU */**

Braised tofu pieces coated in a thick pineapple-bourbon sauce

R574 half/ R933full

COCONUT CURRY TOFU */**

Lightly fried tofu strips simmered in a creamy coconut curry sauce

-R574 half/R933 full

HALLOWED BE THY VEGGIE LASAGNA */**

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

R861 half/R1,291 full

SOLE MEUNIERE

Pan-fried fresh sole with parsley. A buttery classic French dish that melts with every bite.

R245 p/p

FINALLY DESERTS

p/p = equals 1 serving

BANANA BREAD *

Ripe bananas baked into a sugary awesomeness

R29 p/p or R215/loaf

ZUCCHINI BREAD *

Savory and sweet baked treasure laced with zucchini squash

R29 p/p or R215/loaf

RAW CHEESECAKE **

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)

R71 p/p or R574/whole

GATEAU DE MANIOC *

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

R43 p/p or R244/whole

TABLET COCOYE *

A popular sweetie in Haiti made from shredded coconuts

R36 p/p

HONEY CAKE *

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

- R29 p/p or R430/sheet

THE DIVINE CHOCOLATE AVOCADO PUDDING **

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

R43 p/p

THE BENEDICTION...SPECIALTY DRINKS

p/p = equals 1 serving

KREMAS

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

R57 p/p

HOLY WATER

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

R11 p/p

FIRE ELIXIR

Purified water dressed in cayenne, agave, and lemon

R21 p/p

GINGER MINT TEA

Ginger and mint seeped in Jasmine tea

R21 p/p