



JASON'S
CATERED EVENTS INC.
Gourmet Fare With Flair

TROPICAL GETAWAY MENU

LIVE ACTION SUSHI STATION

CHEF PREPARED CUT ROLLS
CALIFORNIA ROLL, SPICY TUNA ROLL, AND CRUNCHY ROLL

DINNER BUFFET

JAMAICAN JERK CHICKEN
SPICY ISLAND STYLE CHICKEN

BEEF SHORT RIBS
WITH PINEAPPLE AND RED PEPPER IN TERIYAKI SAUCE
FLAVORED WITH CANDIED GINGER, CRACKED PEPPERCORNS AND SESAME OIL

CARIBBEAN CREPES
CREPES OF FRESH FLORIDA ROCK SHRIMP AND AHI
WITH WEST INDIAN CURRY, RED ONION, RED PEPPER AND CELERY
SAUTÉED IN HONEY BUTTER, FLAMED IN RUM
TOPPED WITH FRESH MANGO SAUCE AND TOASTED COCONUT

ISLAND RICE
WITH PINEAPPLE, RAISINS, ORANGE MARMALADE, AND A TOUCH OF CURRY

CUCUMBER AND TOMATO SALAD
IN TANGY RICE VINEGAR AND SESAME DRESSING

FRESH MELON BALL AND BLUEBERRY SALAD SKEWERES

MANDARIN SPINACH SALAD
BABY SPINACH, MANDARIN ORANGES, GRILLED RED ONION,
CANDIED PECANS, AND HONEY MUSTARD DRESSING

HAWAIIAN SWEET ROLLS

ISLAND SUNSET CREPES

DESSERT CREPES
SAUTÉED IN HONEY BUTTER AND FLAMED IN GRAND MARNIER

CHOCOLATE MOUSSE
FRESH BERRIES AND BANANAS
WHIPPED CREAM
MANGO SAUCE
TOASTED COCONUT