

Breakfast

Traditional Egg Casserole

Cubed bread baked with whipped eggs, onions, bell peppers, and melty cheese, with Caribbean seasonings

Egg-Less Casserole (Vegan)

An egg-alternative, vegan bread version of the Traditional Egg Casserole

Jerk Chicken or Pork Frittatas

Individualized, crustless quiche, with veggies and cheese of your choice

Sweet Potato Biscuits (GF)

Fluffy & flaky drop sweet potato biscuits, served with jam and honey butter (on the side)

Breakfast Meats

Bacon

Chicken Sausage

Setan (bacon alternative))

Fruit Crudite (Vegan)

Assorted Seasonal fruits served with a vegan fruit dip

Fruit Parfait

Layers of Granola, Greek Yogurt & seasonably available berries



<u>Appetizers</u> Minimum of 10 servings

Caribbean Crab Cakes

Crab Cakes served with Caribbean sauce and topped with Lemon Aioli and Fresh Chives

Cubano Roll-ups

Roasted Pork, Uncured Honey Ham, Creole Mustard, Swiss Cheese, and Pickles on a Sundried-Tomato Tortilla

Roasted Artichoke and Wild Mushroom Dip (Vegan)

Marinated Artichoke and Garlic Infused wild mushrooms dip made with house made Vegan garlic Aioli served with toasted Crostini on the side. Can add Raw Veggies on side for +\$

*Can provide gluten-free crostinis upon request

Caribbean Chicken Wing Bites OR Cauliflower (Vegan) Wing Bites

Available in Jerk, Island Rub, Mango-Pineapple, Tamarind or BBQ

** Minimum of 25 servings

Caprese Lollipops (V, GF)

Organic tomato with Marinated Mozzarella, fresh basil and house made balsamic reduction drizzle

Mini Sliders

Pearl Island's protein of choice on an Albemarle Baking Co. (Local) Slider Bun **Proteins of Choice:** BBQ Chicken, Chicken Salad, Curry Chicken Salad, Pulled Pork, BBQ JackFruit, Caprese

PI Quesadillas

Pearl Island's flavorful protein and sauce of choice in in a flour tortilla with mozzarella cheese **Sauce Options:** Creole, Curry, Jerk

Protein: Chicken thighs, Chicken Breast, Roasted Pork, Tofu, JackFruit

Grilled Shrimp Kebabs

Caribbean Seasoned Shrimp, grilled and served on a skewer



Sides (Vegan)

Rice w/ Pigeon Peas

Caribbean Seasoned Rice, capers, olives, roasted red pepper and Pigeon Peas

White Rice

Yellow Rice

Turmeric seasoned White Rice

Collard Greens

Tostones

Fried Plantains

Amarillos

Ripe Sweet Plantains

Pikliz

Spicy Haitian Slaw

<u>Premium Sides</u>

Tropical Fried Rice (Vegan)

Turmeric stewed rice with papaya, pineapple, carrots, peas, onions and peppers

Pearl Island Mac and Cheese

Macaroni in a Bechamel cheese sauce with sharp cheddar

Roasted Vegetables (Vegan)

Oven Roasted Butternut squash, Cauliflower and Brussel Sprouts, olive oil, fresh Italian Herbs



Salads (All Vegan)

Kale Salad

Organic Kale, pan-roasted mushrooms with Pearl Island's Shallot Vinaigrette

Rainbow Salad

Organic Baby Greens, Kale and Baby Spinach tossed with English Cucumbers and an Heirloom Tomatoes Serve with a House Made Dressing

Rainbow Slaw

Green and Purple cabbage, peppers, red onion, fresh mango, mango chutney and Pearl Island's Slaw Dressing



<u>Caribbean Entrees</u>

Slow Roasted Pork

Pearl Island's Signature "16 hours of Love" Oregano, Garlic, Lemon Marinade

Sous Poulet Chicken

Haitian-inspired Chicken with Gravy. Epis Marinated Chicken, Sweet and Spicy gravy

Curry Chicken

Chicken simmered in our delicious Coconut Curry Sauce

Jerk Chicken

Chicken simmered in our delicious 6 Spice Jerk Sauce

Curry Tofu (Vegan)

Tofu simmered in our delicious Coconut Curry based

Creole Beans (Vegan)

Red bean, onions, peppers and Pearl Islands Caribbean Seasoning (Vegan)

Jerk Tofu (Vegan)

Tofu simmered in our delicious 6 Spice Jerk Seasoning



Specialty Entrees

Cajun Chicken

Oven Roasted or Grilled, Chicken Thighs (or Leg Quarters)

Cajun Salmon

Marinated Salmon

Beef:

Oxtail

Our sellout weekly Friday special has made its way to the catering menu. Beef oxtail, pan seared to perfection and oven roasted until tender in a house made bouillon base with carrots, celery and onions

Ribeye Roast

Jerk dry rubbed Ribeye, oven roasted

Pearl Island Kabobs:

Available in Jerk, Cajun, Creole, Curry, Mango-Pineapple or Tamarind flavor

Veggie (Vegan)

Marinated Zucchini, Summer Squash, Mushrooms, Red Onion, Red Pepper and Grape tomatoes

Chicken

Marinated Chicken Breast, red onion and peppers

Shrimp

Marinated shrimp with onions and red pepper



Individual Box Lunches

Hot Lunch Box Options:

Full and Half Platters available

Half Platters - (4oz of Protein)

Full Platters - (6oz of protein)

Each platter is served with Rice with Pigeon Peas, Kale Salad, Fried (or Sweet) Plantains w/ Garlic Aioli and Pikliz

Creole Beans (Vegan)

Red beans, onions, peppers, and Pearl Island's Caribbean Seasoning

Curry Tofu (Vegan)

Tofu simmered in our delicious coconut curry based sauce

Curry Chicken

Chicken simmered in our delicious coconut curry sauce

Jerk Tofu (Vegan)

Tofu simmered in our Pearl Island Jerk sauce

Jerk Chicken

Boneless chicken, onions, peppers simmered in our Pearl Island Jerk sauce

Slow Roasted Pork

Pearl Island's "16 hours of Love" with oregano, garlic and lemon marinade

Sous Poulet Chicken

Haitian inspired chicken with . Epis marinated chicken, sweet and spicy gravy



Signature Sandwiches

Cold Box Lunches

Must order a minimum of 10 per lunchbox type All Served with chips and a cookie (or fruit).

Sandwiches and Wraps Roasted Turkey

Turkey breast seasoned with PI Spice blend, Lettuce, Tomato, and Roasted Red Pepper Spread.

Chicken Salad Sandwich

PI Chicken Salad, Cheese, Lettuce, Tomato, and Spicy Mayo Spread.

Roasted Chicken Sandwich

PI Spiced Roasted Chicken Breast, Cheddar Cheese, Lettuce, Tomato, and Spicy Mayo Spread.

Barbecue Pulled Pork Sandwich

Caribbean Seasoned Slow Roasted Pulled Pork topped with Caribbean coleslaw.

Cubano Sandwich

PI Slow Roasted Pork, Honey Ham, Creole Mustard, and Pickles



Signature Salads Lunches*

Choice of Marinated Tofu, Roasted Chicken or Roasted Shrimp and your choice of Housemade dressing**

Served buffet style. If individually packaged, add \$1 per serving

All Served with chips and a cookie (or fruit)

*Must order a minimum of 10 per lunchbox type

Kale Salad

Organic Kale Salad topped with Garlic Mushrooms

Rainbow Salad

Organic Baby Greens, Kale and Baby Spinach tossed with English Cucumbers, colorful Bell Peppers and Heirloom Tomatoes

Choice of protein:

- Marinated Tofu
- Roasted Chicken
 - Shrimp

**House Made Vegan Dressings

Shallot Vinaigrette Zesty-Lime Vinaigrette Lemon-Honey Vinaigrette



Assorted Desserts

Minimum 12 per order Must order in quantities of 12

Vanilla Flan (24 minimum)
Traditional Spanish custard

Vegan Raspberry Truffle

Vegan Chocolate truffle top with raspberries

Mini Pecan Pies

Hand crafted pie shells filled with pecans and topped with fresh whip cream

Mojito Cupcakes

Cake infused with lemon, mint and rum topped with a Lemon-Rum buttercream

Double Chocolate Cupcakes (Vegan+GF)

Deluxe Chocolate Chip Cookies

Deluxe Chocolate Brownies

Fruit Crudite (Vegan)

Assorted Seasonal fruits