EAT. DRINK. BE SOCIAL















ALL OFFERINGS COME IN SMALL & LARGE SIZES

APPETIZERS

	SMALL	LARGE		SMALL	LARGE
FRUIT & CHEESE from Passport Juices Assorted seasonal fruit & artisan cheeses	\$40	\$80	VEGETABLE SPRING ROLLS from Pau & Sophia's Kitchen Cabbage, carrot, vermicelli, green bean starch	\$60	\$120
SEASONAL FRUIT from Passport Juices Strawberry, blueberries, cantaloupe, honeydew, grapes, watermelon	\$25	\$50	VEGETABLE EGG ROLLS from Pau & Sophia's Kitchen Cabbage ,carrot, celery, onion, modified corn starch	\$60	\$120
TROPICAL FRUIT from Passport Juices Mango, pineapple, kiwi, dragonfruit, oranges	\$35	\$70	FISH ROLL from Platinum Amala Buttery pastry filled with mackerel fish, baked until golden brown	\$50	\$95
VEGETABLES & DIP from Passport Juices	\$25	\$50	MEAT PIE from Platinum Amala Golden, buttery, and flaky pastry filled with savory minced beef	\$60	\$120
Carrots, tomato, broccoli, celery, and ranch dip Add cheese (+\$10/\$20)			JAMAICAN COCKTAIL PATTIES from Passport Eatz Choose: Beef or Chicken	\$40	\$80
CHIPS, SALSA, & GUAC from J&J Mex-Taqueria	\$50	\$100	EMPANADAS from Passport Eatz Choose: Jerk Chicken or Oxtail (+\$20/\$40)	\$55	\$110
			JERK CHICKEN WINGS from Passport Eatz	\$60	\$120



ENTREES

	SMALL	LARGE
	JWALL	LAKUE
SIGNATURE SANDWICHES from Passport Eatz	\$150	\$300
Silver Springs Best oxtail, onion, peppers, mozzarella, on coco bread	\$120	-
One Love jerk chicken, coleslaw, jerk sauce, on coco bread		\$240
Ocho Rios jerk chicken, cheddar cheese, roasted peppers, on coco bread	\$120	\$240
FAJITAS from J&J Mex-Taqueria	\$135	\$250
Choose: Chicken, Steak, Pork, or Shrimp (+\$)		
TACOS from J&J Mex-Taqueria		
Chicken		
Carnitas	\$125	\$215
Chopped Steak	\$125	\$215
Carnitas	\$140	\$250
Pastor	\$125	\$215
	\$140	\$250
TACO SAMPLERS from J&J Mex-Taqueria		
PACK 1 - Chips, 2 tacos per person (carnitas, pastor, steak, or chicken), 2 side orders (rice,		
beans, yucca, plantains, or french fries)		
PACK 2 - Chips & salsa, 3 tacos per person (carnitas, pastor, steak, or chicken), 1 side order	\$14 <i>P</i>	er person
(rice, beans, yucca, plantains, or french fries), 1 quesadilla option (cheese, chicken, or		
spinach)	\$16 P	er person
PACK 3 - Chips & salsa, & guac, 4 tacos per person (carnitas, pastor, steak, or chicken), 2 side		
orders (rice, beans, yucca, plantains, or french fries), 1 quesadilla option (cheese,	\$40 r	or norson
chicken, or spinach)	\$18 P	er person
BBQ from Fire Pit Brazilian Barbeque		
Choice of 3 sides: White Rice, Black Beans, Vinaigrette Salad, or Potato Salad		
Chicken	\$120	\$220
Pork Ribs		-
Beef Ribs	\$120	\$220
Picanha	\$135	\$165
Brisket	\$135	\$165
	\$135	\$165
10" PIZZAS from El Jefe	\$75	\$150
Don Queso - red pie, fresh mozzarella cheese & tomato sauce		
Speedy Gonzalez - fresh mozzarella, garlic, & EVOO		
Street Corn - sweet corn, shredded mozzarella, cotija cheese, cilantro & chipotle aioli		
Margherita - red pie, fresh mozzarella, fresh basil, sea salt, EVOO & tomato sauce		
Jefferoni - red pie, pepperoni, shredded mozzarella & tomato sauce		



Fall Garden - red pie, fresh mozzarella, spinach, mushroom, onion & tomato suace

Caprese - fresh mozzarella, cherry tomato, basil & balsamic glaze **Arugula Prosciutto** - arugula, prosciutto, shredded mozzarella & pesto **Birria** - shredded mozzarella, monterey jack cheese, birria, cilantro & onion



	SMALL	LARGE
BAKED ZITI from El Jefe Pasta, tomato, cheese, ground beef, basil	\$90	\$180
PAD THAI from Pau & Sophia's Kitchen Rice noodle, egg, bean sprout, green onion, peanut, tamarind Choice of protein: chicken, bean cut, shrimp	\$90	\$180
KOREAN STIR-FRIED SWEET POTATO NOODLE from Pau & Sophia's Kitchen Carrot, bean sprout, green onion, garlic, roasted sesame, sesame oil Choice of protein-chicken, shrimp	\$90	\$180
FRIED FISH from Pau & Sophia's Kitchen Sweet chili, garlic, green onion with white rice	\$125	\$250
RED CURRY from Pau & Sophia's Kitchen Chicken, coconut milk, bamboo shoot, eggplant, bell pepper, basil with white rice	\$90	\$180
GREEN CURRY from Pau & Sophia's Kitchen Chicken, coconut milk, bamboo shoot, eggplant, bell pepper, basil with white rice	\$90	\$180
PINEAPPLE CURRY from Pau & Sophia's Kitchen Coconut milk, bamboo shoot, bell pepper, basil with white rice	\$90	\$180
ORANGE CHICKEN from Pau & Sophia's Kitchen Onion, green pepper with white rice	\$70	\$140
SESAME CHICKEN from Pau & Sophia's Kitchen Onion, green pepper with rice	\$70	\$140
BEEF SUYA from Platinum Amala Juicy beef strips marinated in a spicy blend, grilled to perfection, and seasoned with a rich peanut spice mix	\$175	\$300
CHICKEN SUYA from Platinum Amala Grilled chicken marinated in a spicy peanut seasoning, delivering a bold and nutty taste with a hint of charred flavor	\$100	\$200
SHAWARMA from Laud Shawarma Choose one: chicken, beef, sausage, or mushroom and tofu	\$90	\$180
QUESADILLA from Laud Shawarma Choose one: chicken, beef, sausage, or mushroom and tofu	\$100	\$200



SOUPS & SALADS

	SMALL	LARGE
GREEK SALAD from El Jefe Romaine lettuce, tomato, cucumber, onion, green & red peppers, feta cheese, oregano, vinaigrette	\$50	\$90
CAESAR SALAD from El Jefe Romaine lettuce, croutons, parmesan cheese, caesar dressing	\$50	\$90
GARDEN SALAD from Passport Eatz Jerk balsamic vinaigrette	\$45	\$90
PASTA SALAD WITH VEGGIES from Passport Eatz	\$40	\$80
PAPAYA SALAD (Som Tum) from Pau & Sophia's Kitchen Green papaya, lime juice, roasted peanut, green bean, cherry tomatoes	\$70	\$140
NOODLE SOUP from Pau & Sophia's Kitchen Thai instant noodle tum yum shrimp spicy flavor	\$60	\$120
STEWS from Platinum Amala Simmered in a rich tomato, bell pepper, and onion-based sauce Chicken Stew (Drum Stick) Chicken Stew (Hard) Curry Chicken Fish Stew Goat Stew Okra w/ Meat Esgusi w/ Meat Efo Riro w/ Meat	\$75 \$90 \$75 \$90 \$200 \$90 \$120 \$100	\$150 \$180 \$150 \$180 \$400 \$180 \$240 \$200





	SMALL	LARGE
PINEAPPLE FRIED RICE from Pau & Sophia's Kitchen Cashew nut, raisin, green onion, eggs Choice of protein: chicken, shrimp	\$60	\$120
MIXED VEGETABLES from Pau & Sophia's Kitchen Broccoli, red pepper, tofu, onion with white rice	\$45	\$90
GRILLED VEGETABLES (per quart) from SOKO Butcher Mushrooms, Onions, Zucchini, Peppers, or Artichokes	\$60	\$90
SIDES from SOKO Butcher	\$51	\$102
Served hot or cold Mac 'N Cheese Cole Slaw Potato Salad Pasta Salad		
RICE OR BEANS from J&J Mex-Taqueria	\$25	\$40
PLANTAINS from J&J Mex-Taqueria	\$32	\$55
YUCCA from J&J Mex-Taqueria	\$30	\$50
FRENCH FRIES from J&J Mex-Taqueria	\$25	\$35
CHIPS from J&J Mex-Taqueria	\$12	\$20
SWEET POTATO FRIES from Laud Shawarma	\$40	\$80
JOLLOF RICE from Platinum Amala Prepared with a blend of tomatoes, bell peppers, onions, and aromatic spices	\$50	\$100
FRIED RICE from Platinum Amala West African-style fried rice	\$65	\$130
WHITE RICE from Platinum Amala	\$25	\$40
DESSERT		
DEGOLITI	SMALL	LARGE
TRES LECHES from J&J Mex-Taqueria	\$35	\$65
CINNAMON SUGAR PUFF PUFF from Cafe Shugα A West African classic with a twist. Light, fluffy, and golden-fried, dusted with warm cinnamon sugar	\$60	\$120
ASSORTED CHEESECAKES Vanilla, raspberry swirl, chocolate chip, silk tuxedo		\$85
CAKES	\$45	\$90

3000

Chocolate or carrot cake

BREAKFAST/BRUNCH

FRUIT SALAD from Cafe Shuga	\$55	\$110	BREAKFAST SANDWICH from J&J Mex-Taqueria Toast served with egg & cheese	\$58	\$116
CROISSANTS (12)	\$36				
from Cafe Shuga			BREAKFAST BURRITO from J&J Mex-Taqueria		
			Scrambled eggs with veggies, black beans,	\$78	\$156
ORIGINAL CINNAMON BUNS (12) from Cafe Shuga	\$58		cheese, & home fries		
			BREAKFAST PLATTER from J&J Mex-Taqueria		
SEASONAL CINNAMON BUNS (12)	\$58		Scrambled eggs, home fries, toast, choice of	\$128	\$256
from Cafe Shuga			bacon or ham		

BEVERAGES

CANNED SOFT DRINKS	\$3	LEMONADE	\$3	HOT/ICED COFFEE	\$35/\$40
BOTTLED WATER	\$3	FRESH JUICE	\$5	SIAM THAI TEA	\$4
				WAFI COLD BREW	\$7

BAR PACKAGES

COST FOR 2 HOURS

BEER & WINE

Signature red & white wine, draft beer, 3 domestic beers, soft drinks, still & sparkling water, juices

FULL BAR

Select spirits, signature red & white wine, draft beer, 4 domestic beers, soft drinks, still & sparkling water, juices

PREMIUM BAR

Select premium spirits, premium red & white wines, imported and local craft draft beers, 4 domestic beers, soft drinks, still & sparkling water, juices

\$24 per person

+\$4 each additional hour

\$32 per person

+\$6 each additional hour

\$38 per person

+\$8 each additional hour

