# EAT. DRINK. BE SOCIAL















\$60

\$120

## **ALL OFFERINGS COME IN SMALL & LARGE SIZES**

SMALL serves 8-10 • LARGE serves 16-20

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from Vegan Junk Food

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FRUIT & CHEESE from Passport Juices Assorted seasonal fruit & artisan cheeses	\$40	\$80
SEASONAL FRUIT from Passport Juices Strawberry, blueberries, cantaloupe, honeydew, grapes, watermelon	\$25	\$50
<b>TROPICAL FRUIT</b> from Passport Juices Mango, pineapple, kiwi, dragonfruit, oranges	\$35	\$70
VEGETABLES & DIP from Passport Juices Carrots, tomato, broccoli, celery, and ranch dip Add cheese (+\$10/\$20)	\$25	\$50
CHIPS, SALSA, & GUAC from J&J Mex-Taqueria	\$50	\$100
JERK CHICKEN WINGS from Passport Eatz Choose: Lemon pepper, Jerk BBQ, Mango Habanero Served with Ranch or Blue Cheese	\$40	\$80
FRIED OYSTER MUSHROOM STRIPS	\$95	\$120

VEGETABLE SPRING ROLLS				
from Pau & Sophia's Kitchen				
Cabbage, carrot, vermicelli, green bean				
starch				

Cabbage, carrot, vermicelli, green bean starch		
VEGETABLE EGG ROLLS from Pau & Sophia's Kitchen Cabbage ,carrot, celery, onion, modified corn starch	\$60	\$120
FISH ROLL from Platinum Amala Buttery pastry filled with mackerel fish, baked until golden brown	\$50	\$95
<b>MEAT PIE</b> from Platinum Amala Golden, buttery, and flaky pastry filled with savory minced beef	\$60	\$120
JAMAICAN COCKTAIL PATTIES from Passport Eatz Choose: Beef or Chicken	\$40	\$80

<b>MEAT PIE</b> from Platinum Amala Golden, buttery, and flaky pastry filled with savory minced beef	\$60	\$120
JAMAICAN COCKTAIL PATTIES from Passport Eatz Choose: Beef or Chicken	\$40	\$80
EMPANADAS from Passport Eatz Choose: Jerk Chicken or Oxtail (+\$20/\$40)	\$55	\$110
BANG BANG BROCCOLI EGG ROLLS from Vegan Junk Food	\$85	\$150
KRISPY CAULIFLOWER from Vegan Junk Food	\$115	\$165
PHILLY CHEEZ'STEAK EGG ROLLS from Vegan Junk Food	\$95	\$185

Kale, mushrooms, onions & peppers



## **ENTREES**

	SMALL	LARGE
SIGNATURE SANDWICHES from Passport Eatz Silver Springs Best oxtail, onion, peppers, mozzarella, on coco bread One Love jerk chicken, coleslaw, jerk sauce, on coco bread Ocho Rios jerk chicken, cheddar cheese, roasted peppers, on coco bread	\$150 \$120 \$120	\$300 \$240 \$240
FAJITAS from J&J Mex-Taqueria	\$135	\$250
Choose: Chicken, Steak, Pork, or Shrimp (+\$)		
TACOS from J&J Mex-Taqueria Chicken Carnitas Chopped Steak Carnitas Pastor	\$125 \$125 \$140 \$125 \$140	\$215 \$215 \$250 \$215 \$250
TACO SAMPLERS from J&J Mex-Taqueriα  PACK 1 - Chips, 2 tacos per person (carnitas, pastor, steak, or chicken), 2 side orders (rice, beans, yucca, plantains, or french fries)	<b>\$14</b>	oer person
PACK 2 - Chips & salsa, 3 tacos per person (carnitas, pastor, steak, or chicken), 1 side order (rice, beans, yucca, plantains, or french fries), 1 quesadilla option (cheese, chicken, or spinach)	<b>\$16</b> 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, chicken, or spinach)	<b>\$18</b>	oer person
PHILLY CHEEZ'STEAK HOAGIES 8" from Vegan Junk Food	\$120	\$215
Contains mushrooms, onions, and peppers		
VEGAN BURGERS from Vegan Junk Food Contains mushrooms, onions, and peppers	\$104	\$195

**Junk in the Trunk** - (2) 2oz. patties seasoned to perfection, topped with lettuce, cheez, junk sauce & a fried onion ring

**Inside Outside Burger** - 4 oz. patty seasoned to perfection, topped with lettuce, tomato, onion, mayo, ketchup & mustard

**Trap Stack Burger** - (2) 2oz. smash burger patties seasoned to perfection, topped with lettuce, mad sauce, cheez & pickles





<b>BBQ</b> from Fire Pit Brazilian Barbeque Choice of 3 sides: White Rice, Black Beans, Vinaigrette Salad, or Potato Salad	SMALL	LARGE
Chicken Pork Ribs Beef Ribs Picanha Brisket	\$120 \$120 \$135 \$135 \$135	\$220 \$220 \$165 \$165 \$165
10" PIZZAS from El Jefe 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 Sir Vegan - vegan cheese, vegan pepperoni, spinach & pesto	\$75	\$150
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
<b>QUESADILLA</b> from Laud Shawarma Choose one: chicken, beef, sausage, or mushroom and tofu	\$100	\$200
SOUPS & SALADS —		
JUUI J U JALADU	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
<b>GRILLED VEGETABLES</b> (per quart) <i>from SOKO Butcher</i> Mushrooms, Onions, Zucchini, Peppers, or Artichokes	\$60	\$90
SIDES from SOKO Butcher  Served hot or cold  Mac 'N Cheese  Cole Slaw  Potato Salad  Pasta Salad	\$51	\$102
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
TOTTIES TRAY from Vegan Junk Food Ketchup served on side	\$35	\$75
JUNKIE TOTTIES TRAY from Vegan Junk Food Contains kale, mushrooms, onions & peppers	\$95	\$175
SEAFOOD MAC & CHEEZ from Vegan Junk Food	\$85	\$140
COLLARD GREENS from Vegan Junk Food	\$65	\$100
SWEET KALE from Vegan Junk Food	\$65	\$100
MASHED SWEET POTATOES from Vegan Junk Food	\$55	\$115



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	SMALL	LARGE
TRES LECHES from J&J Mex-Taqueria  CINNAMON SUGAR PUFF PUFF from Cafe Shuga A West African classic with a twist. Light, fluffy, and golden-fried, dusted with warm cinnamon sugar	\$35 \$60	\$65 \$120
ASSORTED CHEESECAKES Vanilla, raspberry swirl, chocolate chip, silk tuxedo		\$85
CAKES Chocolate or carrot cake	\$45	\$90
JUNKIE NANA PUDDING from Vegan Junk Food	\$115	\$150
ICE CREAM SUNDAE BAR from Shuga X Ice Displayed in a beautiful easy-to-serve format. Includes cups, spoons, napkins, flavor & topping labels, and custom signage with your group or company name	\$7/perso	n

## **BREAKFAST/BRUNCH**

Toppings Bar (up to 4 toppings) - agege bread, chin chin, ground nuts, cacao nibs, milo dust,

**Pre-Scooped Ice Cream** (up to 4 flavors)

ovaltine crumbles, plantain chips, spicy ripe plantains, kuli kuli

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



## **BEVERAGES**

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

\$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

