



# Rooted In/Culture



**THANK YOU FOR  
CONSIDERING OUR  
SERVICES FOR YOUR EVENT**

We would like our clients to know, that we are continuously striving to be economically conscious and balanced in our culinary choices.

With that in mind:

-80% of our produce and herbs are from local farms. If something is out of season we purchase organic produce.

-Our chicken, lamb, goat and beef are 100% grass-fed or organic and our seafood is wild caught.

We are striving to change the approach to Jamaican cooking by implementing our dishes with integrity and great quality ingredients.

All catering orders should be placed at least 72 hours in advance. Please note: 50% of your deposit is needed to process the order. The final balance is due 24 hrs before delivery. Delivery charges may vary. All cancellations must be made at least 72 hours before the event.

We look forward to serving you!

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## PLATTER MENU



### FRUIT PLATTER

A variety of delicious tropical fruits including melons, pineapples, grapes, berries, and other seasonal items. Selections may vary depending on season.

Serves 20-30 **\$ 39.99**  
Serves 35-40 **\$ 59.99**

### JERK MEAT PLATTER

Jeck Chicken Wings, Jerk Pork Meat Balls, Tostones, Sweet plantain, serve on a bed of assorted veggies.

Serves 8-14 **\$125.00**  
Serves 15-20 **\$250.00**

### MEAT & CHEESE PLATTER

Deli sliced all-natural beef, turkey, ham, cheddar, swiss, with lettuce, tomatoes, cucumbers and sprouts.

Serves 15-20 **69.99**  
Serves 20-35 **89.99**

### FRUIT & CHEESE PLATTER

Seasonal fruits served with a selection of all-natural hormone free cheeses such as Colby jack, swiss, mozzarella, cheddar, and pepper jack.

Serves 18-25 **\$ 64.99**  
Serves 30-40 **\$ 79.99**

### DIPS PLATTER

Bruschetta with a Jamaican flare, pimento cheese and spinach artichoke dip, accompanied by crostini and assorted crackers for dipping.

Serves 12-18 **\$ 34.99**  
Serves 20-30 **\$ 54.99**

### PREPARED SANDWICHES

Jerk Chicken or Jerk Pork, and plantain on a fluffy hard dough Jamaican bread or tortilla wrap, topped with mango salsa and salad, Individually wrapped.

Serves 15-20 **\$ 54.99**  
Serves 30-40 **\$ 74.99**





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## HOMEMADE JUICE MENU



### SORREL

Leaves from the hibiscus family marinated overnight with spices, then mixed with organic cane sugar.

Per Bottle **\$ 8.00**  
Per Gallon **\$ 60.00**

### JAMAICAN GINGER LEMONADE

Organic Lemon and Ginger mixed with organic cane sugar.

Per Bottle **\$ 5.00**  
Per Gallon **\$ 36.00**

### SOURSOP JUICE

Juice made from the Jamaican fruit Soursop mixed with lime and organic cane sugar.

Per Bottle **\$ 8.00**  
Per Gallon **\$ 60.00**

### JAMAICAN FRUIT PUNCH

An organic fruit medley mixed with our lemonade recipe.

Per Bottle **\$ 5.00**  
Per Gallon **\$ 36.00**

### IRISH MOSS

Sea moss blended with milk/almond milk/Oat Milk and spices, then mixed with organic cane sugar.

Per Bottle **\$ 8.00**  
Per Gallon **\$ 60.00**

### PINAPPLE/MANGO GINGER PUNCH

A blend of pineapple or Mango, ginger, lemon mixed with organic cane sugar.

Per Bottle **\$ 5.00**  
Per Gallon **\$ 36.00**

### CARROT JUICE

Carrots paired with spices ( can be done with milk/ almond milk or lime), mixed with organic cane sugar.

Per Bottle **\$ 8.00**  
Per Gallon **\$ 60.00**





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## APPITIZER MENU



### ACKEE & CODFISH PLAINTAIN CUPS

Ackee and Codfish sauteed in coconut oil served with layers of fried plantain in a appetizer cup, topped off with a crisp plantain chip.

Serves 8-10 ppl **\$ 65.00**  
Serves 18-20 ppl **\$ 135.00**

### PEPPERED SHRIMP

A Novelty! Whole shrimp sauteed in scotch bonnet peppers, paprika, and fresh Jamaican herbs

Serves 8-10 ppl **\$ 90.00**  
Serves 18-20 ppl **\$ 175.00**

### CODFISH TOMATO SALAD

Codfish ceviche mixed with onions, scotch bonnet pepper and heirloom tomatoes.

Serves 8-10 ppl **\$ 45.00**  
Serves 18-20 ppl **\$ 90.00**

### CODFISH BALLS

Codfish, onions, tomato and a special batter fried or baked in coconut oil

Serves 8-10 ppl **\$ 50.00**  
Serves 18-20 ppl **\$ 100.00**

### JERK PORK MEATBALLS W/ PINAPPLE JERK SAUCE

Bite size ground jerk pork served with pineapple surprise in the middle, paired with a pineapple jerk sauce

Serves 8-10 ppl **\$ 70.00**  
Serves 18-20 ppl **\$ 140.00**

### BOILED CORN

Corn halves boiled in pumpkin soup based broth

Serves 8-10 ppl **\$ 35.00**  
Serves 18-20 ppl **\$ 70.00**

### JERK BBQ WINGS

Chicken wing halves marinated in our fresh jerk spices and herbs, slow roasted to perfection, flavored with a spicy kick BBQ sauce.

Serves 8-10 ppl **\$ 65.00**  
Serves 18-20 ppl **\$135.00**





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## BREAKFAST MENU



### JAMAICAN BREAKFAST PASTRY PLATTER

A variety of delicious pastries including spice bun, sugar bun, toto, bulla cake, and other seasonal items. Selections may vary depending on season.

Serves 8-10 ppl **\$ 50.00**  
Serves 18-20 ppl **\$ 75.00**

### ACKEE & CODFISH

Jamaica's adored ackee fruit sauteed with salted cod, onion, garlic, tomato, thyme, and scotch bonnet pepper in coconut oil.

Serves 8-10 ppl **\$ 80.00**  
Serves 18-20 ppl **\$ 155.00**

### CALLALOO & CODFISH

Callaloo, a green leafy vegetable, sauteed with salted cod, onion, garlic, tomato, thyme, and scotch bonnet pepper in coconut oil.

Serves 8-10 ppl **\$ 65.00**  
Serves 18-20 ppl **\$ 125.00**

### LIVER STEW

Liver braised in a tomato based stew until tender.

Serves 8-10 ppl **\$ 65.00**  
Serves 18-20 ppl **\$ 125.00**

### KIDNEY STEW

Kidney braised in a tomato based stew until tender.

Serves 8-10 ppl **\$ 65.00**  
Serves 18-20 ppl **\$ 125.00**

### COOK-UP CODFISH AND OKRA

Salted cod and okra sauteed with, onion, garlic, tomatoes, thyme, and scotch bonnet pepper in coconut oil.

Serves 8-10 ppl **\$ 65.00**  
Serves 18-20 ppl **\$ 125.00**





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## ENTREE MENU



### OXTAIL

Slow Braised Oxtail in a tomato based and fresh Jamaican herb sauce.

Serves 8-10 ppl **\$ 95.00**  
Serves 18-20 ppl **\$ 185.00**

### STEW CHICKEN

Slow Braised Chicken in a tomato based, and fresh Jamaican herbs sauce.

Serves 8-10 ppl **\$ 65.00**  
Serves 18-20 ppl **\$ 135.00**

### CURRY GOAT

Slowly cooked goat meat in a curry and coconut based sauce.

Serves 8-10 ppl **\$ 75.00**  
Serves 18-20 ppl **\$ 155.00**

### CURRY CHICKEN

Slowly cooked chicken in a curry and coconut based sauce.

Serves 8-10 ppl **\$ 65.00**  
Serves 18-20 ppl **\$ 135.00**

### FRIED CHICKEN

Golden brown, crunchy outside and tender inside. Fried in a well-seasoned batter with a hint of spice.

Serves 8-10 ppl **\$ 65.00**  
Serves 18-20 ppl **\$ 135.00**

### STEW PEAS & PIGTAIL

Slowly cooked salted beef and pigtail in a coconut based sauce.

Serves 8-10 ppl **\$ 75.00**  
Serves 18-20 ppl **\$ 155.00**

### STEW BEEF

Slow Braised round beef in a tomato based and fresh Jamaican herbs sauce.

Serves 8-10 ppl **\$ 75.00**  
Serves 18-20 ppl **\$ 155.00**





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## SEAFOOD MENU



### BROWN STEW SNAPPER FISH

Deep fried snapper fish in a tomato based and fresh Jamaican herbs sauce.

Served per fish **\$ 15.00 each**  
Filet for 8-10 ppl **\$120.00**

### ESCOVITCH PORGY FISH

Deep Fried whole porgy fish topped with fermented carrots, onions and scotch bonnet pepper mixture.

Served per fish **\$ 7.00 each**

### CURRY SHRIMP

Shrimp sauteed in a curry and coconut based sauce sauteed with carrots, and celery.

Serves 8-10 ppl **\$ 180.00**  
Serves 18-20 ppl **\$ 225.00**

### ESCOVITCH SNAPPER FISH

Deep fried snapper cut in halves topped with fermented carrots, onions and scotch bonnet pepper mixture.

Serves 8-10 ppl **\$ 75.00**  
Serves 18-20 ppl **\$ 155.00**

### CURRY LOBSTER

Lobster sauteed in a curry and coconut based sauce sauteed with carrots, and celery.

Serves 8-10 ppl **\$ 180.00**  
Serves 18-20 ppl **\$ 225.00**

### JERK BBQ SALMON FILETS

Salmon marinated in fresh Jamaican jerk herbs and baked to perfection.

Served per fish **\$ 10.00 each**

### SALMON FILET & GARLIC OYSTER SAUCE

Salmon filet light seared, topped with fresh herbs, cherry tomatoes, and sauteed in a garlic oyster sauce.

Served per fish **\$ 10.00 each**





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## SIDES

	8-10 ppl	18-20 ppl
Potato Salad	\$40	\$70
Mixed Steam veggies	\$35	\$70
Fresh Mix Greens	\$30	\$55
Fried Ripe Plantain	\$40	\$70
Fried Green Plantain / Tostones	\$40	\$70
Breadfruit (Roasted or fried)	seasonal	seasonal
Mac and Cheese	\$50	\$90
Jamaican Cole Slaw	\$40	\$70
Mixed Roasted/ Boiled Provision	\$40	\$70
Festival	\$30	\$55
Fried Dumplin	\$30	\$55

## RICE

	8-10 ppl	18-20 ppl
White Rice	\$30	\$55
Rice and Peas	\$40	\$70
Cranberry Rice	\$75	\$150
Pumpkin Rice	\$40	\$70
Calaloo Rice	\$40	\$70
Fried Rice	\$65	\$95
Salmon Fried Rice	\$65	\$125
Shrimp Fried Rice	\$65	\$125

## DESSERT

	8-10 ppl	18-20 ppl
Fruit Cake	\$40	\$125
Sweet Potato Pudding	\$40	\$100
Bread Pudding	\$35	\$75
Cornmeal Pudding	\$35	\$75

## SPECIALTY DISHES

	8-10 ppl	18-20 ppl
Snow Crab legs in oyster sauce	\$465	\$925
Snow Crab Legs in curry sauce	\$465	\$925
Curry Seafood Boil	\$465	\$925