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## **Caribbean Backyard Barbecue**

### **Stationary Hors D' Oeuvres**

#### **Caribbean Conch “Hush Puppies”**

A Classic Hush Puppy with Sweet Conch, Grilled Corn,  
Onion & Key Lime Juice with Cilantro Tartar Sauce

#### **Cucumber Tuille with Sweet Crabmeat & Spicy Mayonnaise**

#### **Jamaican Beef Dumplings**

Ground Beef, Scallion, Onion & Spices

### **Salads/Sides**

#### **Coconut Cole Slaw**

Cabbage, Coconut & Carrot with Rice Wine Vinegar & Coconut Milk

#### **Jamaican Garden Salad**

Cabbage, Carrots, Green Pepper, Tomato & English Cucumber  
Thousand Island Dressing

#### **Carrot-Ginger Salad**

Shredded Carrot & Ginger with Honey, Vinegar & Oil

#### **Black Beans Rice**

#### **Mashed Plantains**

#### **Roasted Corn**

Native Corn with Butter or Olive Oil

### **Principal Plates**

**Strip Loin Kebobs with Pineapple Salsa**

**Grilled Rock Lobster with Chili Lime**

**Jerk Chicken**

Boneless Breast or Chicken Pieces

### **Dessert Adventures**

**Banana Pecan Muffins**

**Fresh Melon**

Watermelon