14 Parish

Restaurant & Rhum Bar



CATERING & EVENTS MENU

Let us bring paradise to your next event.



CATERING PANS (PICK-UP & DELIVERY)

Serves 10-12 | 24-Hour Notice Required | Disposable Packaging Included

PROTEINS:

- Smoked Chicken (Jerk or BBQ) — $95
- Caribbean Wings (Choice of Sauce) — $90
- Coconut Curry Shrimp — $145
- Sweet & Spicy Short Ribs — mkt $
- Jerk Catfish — $125
- Baby Back Ribs — $150

SIDES & ADD-ONS:

- Rice & Peas — $45
- Sauteed Cabbage — $45
- Jalapeño Mac & Cheese — $65
- Cream Corn Muffins (12 pcs) — $38
- Grilled Asparagus — $55
- Sweet Plantains — $45

DESSERTS:

- Champagne Cupcakes (serves 10) — $65
- Key Lime Cheesecake (6) 4 inch rounds — $80

STARTERS & EXTRAS:

- Island Egg Rolls — $75 (15 pcs)
- Big Ox Egg Rolls — $100 (15 pcs)
- Coconut Shrimp — $95 (36 pcs)
- Jamaican Patties (Beef or Veggie) — $55 (10 pcs)







BUFFET SERVICE PACKAGES

Full Buffet Setup Included | Minimum 25 Guests





TASTE OF THE ISLANDS — $32 /person

- Jerk Chicken
- Rice & Peas, Sauteed Cabbage
- Corn Muffins & Plantains

ROOTS & RHYTHM DINNER — $42 /person

- Oxtails
- Jalapeño Mac & Cheese, Rice & Peas
- House Salad
- Sticky Toffee Cake

ISLAND ELEGANCE — $48 /person

- Honey Lime Salmon
- Jasmine Rice, Grilled Asparagus, Cream-style Corn Muffins
- House Salad
- Key Lime Cheesecake Bites

BANQUET PLATED SERVICE

Formal Service with Staff | Minimum 20 Guests | Customizable

SAMPLE MENU — $45 /person

- **Starter:** House Salad
- **Entrée:** Brown Stewed Chicken Breast over Mashed Potatoes and Broccolini
- **Dessert:** Hummingbird Cake

SAMPLE MENU — $55 /person

- **Starter:** Caribbean Wedge Salad
- **Entrée:** Red Snapper Escovitch Filet w/ Mixed Pepper over Mashed Potatoes
- **Dessert:** Key Lime Cheesecake

SAMPLE MENU — $70 /person

- **Starters:** Cesar Salad and Conch Chowder
- **Entrée:** Filet Mignon
- **Side:** Coconut Mashed Potatoes and Grilled Asparagus
- **Dessert:** Rum Cake with Cream





HEAVY HORS D'OEUVRES RECEPTION

Perfect for Mixers & Social Events | Minimum 30 Guests

(CHOOSE 5) $42 /person

- Coconut Shrimp
- Mini Reggae Sliders (Beef or Salmon)
- Island Egg Roll Bites
- Jerk Chicken Skewers
- Shrimp Ceviche
- Elote Cups
- Callaloo Stuffed Mushrooms
- Mini Jamaican Patties



CONTINENTAL BREAKFAST PACKAGES

ISLAND SUNRISE $18 /person

- Assorted Pastries, Fresh Cut Fruit, Coconut Yogurt Parfaits
- Coffee, Tea, and Juice

TROPICAL MORNING BUFFET $22 /person

- Buttermilk Pancakes
- Scrambled Eggs
- Chicken Sausage or Bacon
- Hashbrown Cakes
- Fresh OJ & Bottomless Coffee

LUNCH & SNACK PACKAGES (MEETINGS)



BOXED LUNCH — $18 /person

- **Choice of:** Jerk Chicken Wrap, Mornin' Burger, or Reggae Burger
- Chips or Coleslaw
- Cookie + Soda or Tea

SNACK PACK — $12 /person

- Plantain Chips + Mini Patty + Mini Hummingbird Cake Bite
- Cherry Lime Rickey or Spirit-Free Punch



CUSTOM EVENT CATERING

We cater: Weddings, Corporate Retreats, Birthday Parties, Cultural Celebrations **Services include:**

- Staffing & Bar Service
- Full Setup & Breakdown
- Decor Partnerships
- Tastings & Menu Consults

BEVERAGE PACKAGES

SOFT BEVERAGE PACKAGE $8 /person

- Soda, Ginger Beer, Pineapple Ginger, Iced Tea

SPIRITS PACKAGES (2-Hour Minimum)

- **Tier 1** – Beer & Wine: $18 /pp/ph
- **Tier 2** – 2 Signature Cocktails, 3 beer, and 2 wine options: $22 /pp/ph
- **Tier 3** – Full Bar: $38 /person pp/ph



STAFFING & FEES



- Bartender: $175 per 4-hour event
- Buffet Attendant: $35/hr
- Full-Service Team (Banquet): $50/hr per staff
- Setup/Breakdown: $200 flat (waived for >$2,500 events)

18% service fee on all full-service events

TERMS, FEES & LEGAL DISCLOSURES

STAFFING & SERVICE FEES:

- Buffet Attendants or Table Service: — $35 */hr per staff member (4-hour minimum)*
- Chef Attendant or Live Station: — $150 *per station*
- Bartender: — $175 *per bartender (up to 4 hours)*
- Setup & Breakdown Team: — $150 *flat fee (per 50 guests)*

DELIVERY FEES:

- Within 10 miles: — $35
- 11–25 miles: — $75
- **26+ miles: Quote upon request**

ADMINISTRATIVE FEES:

- 5% Administrative Fee applied to all full-service events
- 18% Gratuity applied to all full service events
- Additional fees may apply



ALLERGEN NOTICE:

Please notify us of any allergies. While we offer gluten-free, nut-free, and vegan options, we cannot guarantee an allergen-free kitchen.

CANCELLATIONS:

Events canceled less than 7 days before service are subject to a 50% charge. No refunds within 48 hours.