CHUBBY'S CATERING MENU

Prices below

Option A feeds 6-10 guests

Option B feeds 15-20 guests

LIKKLE BITES

SALTFISH FRITTERS
Mango-lime-papaya salsa 52 / 140

PEPPER SHRIMP
Garlic butter, scotch bonnet; house-made hardough bread points 112 / 225

SLOW-BAKED JERK WINGS
Wild honey, scotch bonnet dust, lime zest festival 85 / 150

MARKET FRESH

KALE AND POMEGRANATE SALAD
Roasted squash, pomegranate, almonds, toasted pepitas goat cheese, lemon vinaigrette 65 / 130

MIXED GREENS AND WATERMELON SALAD
Watermelon, radish, artisan lettuce, sunflower seeds, watermelon vinaigrette 65 / 130

JERK PIT GRILL

JERK CHICKEN
wood fire grilled marinated chicken; 80 / 160

JERK PORK
wood fire grilled pork shoulder 80 / 160

BIG IT UP

CURRY CHICKEN
House-made curry spice, pineapple chutney 75 / 150

CURRY GOAT
House-made curry spice, mango chutney 80 / 160

OXTAIL STEW
Braised butter beans and herbs 90 / 180

CARIBBEAN VEGGIE STEW
Sweet potato, corn, beans coconut milk 80 / 160

CURRY SHRIMP
House-made curry spice 90 / 180

PON DI SIDE

SEASONAL SAUTÉED GREENS	40/90
FRIED PLANTAIN	40/90
JASMINE RICE	20/50
RICE & PEAS	20/50
CHUBBY'S SLAW	30/90
FESTIVAL	30/90
CHOICE OF GRAVY	5/10

SCAN TO FIND OUT WHA GWAN AT CHUBBY'S

CHUBBY'S
JAMAICAN KITCHEN