

CATERING





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SEAFOOD

Snapper Filet (Jerk or Creole)	\$18 each
Whole Snapper (Esco or Creole)	\$29 each
Salmon Filet (Jerk or Creole)	\$11 each
Shrimp	\$30 Per Dozen

PANS

Half pans serve approx. 10 guests/Full pans serve approx. 20 guests

MAIN

	Half	Full
Braised Oxtail	\$140	\$260
Oxtail Pasta	\$110	\$200
Jerk Salmon	\$125	\$240
Shrimp w/creole sauce	\$110	\$200
Jerk Chicken	\$100	\$195
Jerk Chicken all white meat	\$110	\$215
Curry Chicken	\$85	\$160
Brown Stew Chicken	\$85	\$160
Tropical BBQ Chicken	\$85	\$160
Calabash Stew	\$60	\$100
Curry Goat	\$100	\$185

SALADS W/ DRESSING

	Half	Full
Mixed Green	\$35	\$60
Mixed Green and Grain	\$55	\$75
Caesar	\$50	\$75
Tropical Fruit Salad	\$65	\$95

SIDES

	Half	Full
Rice & Peas	\$50	\$95
White Rice (Jasmine or Parboiled)	\$35	\$65
Creamy Grits	\$40	\$70
Roasted Potatoes	\$50	\$80
Mac & Cheese	\$80	\$140
Mom's Potato Salad	\$48	\$90
Whipped Sweet Potato	\$45	\$80
Fried Sweet Plantains	\$40	\$70
Steamed Cabbage	\$38	\$68
Market Vegetables	\$59	\$99
Corn Bread	\$30	\$60

BY THE DOZEN

Fried Festival Dumpling	\$15 Per Dozen
Coco Bread	\$40 Per Dozen
Jerk Wings	\$40 Per Dozen
Jerk Chicken Skewers	\$25 Per Dozen
Jerk Steak Skewers	\$40 Per Dozen
Codfish Fritters	\$35 Per Dozen
Salmon Croquettes	\$32 Per Dozen
Coconut Shrimp	\$30 Per Dozen
Jerk Shrimp	\$30 Per Dozen
Beef Patties	\$28 Per Dozen
Collard Green Spring Rolls	\$25 Per Dozen
Ackee & Saltfish Spring Rolls	\$45 Per Dozen

SOUPS (32 OUNCES/3 SERVINGS)

Vegetable Soup	\$20
Red Bean Soup	\$25
Chicken & Pumpkin Soup	\$24
Coconut Carrot soup (Vegan)	\$22

CONDIMENTS

Guava Butter	\$12
Homemade Pepper Sauce	\$12
Homemade Citrus Dressing	\$12
Rum Sauce	\$12

BEVERAGES

Hibiscus/Sorrel (gallon)	\$55
Ginger Beer (gallon)	\$55
Lemonade	\$55
Fruit Punch	\$55
Sweet Tea	\$55



ST NEGRIL

MENU

STREET FOOD

PATTIES 5

Beef or Veggie

JERK PERI PERI WINGS 14

Grilled, Jerked, Mango Glazed

LA STREET HOT DOG 10

Grass Fed Beef, Crispy Onions,
Japanese Mayo

JERK PORK TACO 14

Dry Rubbed, Paratha, Housemade
Jerk Sauce, Salsa Verde, Guacamole

BAKE AND SHARK 15

Fried Shark, Coleslaw, Lettuce,
Tomatoes, Mango Chutney,
Tamarind Sauce, Shadon Beni

CRAFT BURGER 14

House-Made Angus Burger, Butter
Lettuce, Tomatoes, Caramelized
Onions, Cheddar, Brioche Bun, Fries

JERK CHICKEN NACHOS 12

Shredded Jerk Chicken, Cheese
Sauce, Jalapeño, Sweet Pepper,
Cilantro, Sour Cream

***MANGO KALE SALAD 12

Cherry Tomatoes, Cucumbers,
Red Onions, Parmesan Mango
Vinaigrette

Add Jerk Chicken \$6

Add Salmon \$7

SIDES

FRIES 6

SWEET PLANTAINS 6

JASMINE RICE 5

RICE & PEAS 6

SAUTÉED CABBAGE 6

BOWLS

NEGRIL'S OXTAIL STEW 22

Slow-Braised Oxtails, Rice & Peas,
Sautéed Cabbage, Sweet Plantains.

JERK CHICKEN 20

Spicy Grilled Chicken, Rice & Peas,
Sautéed Cabbage, Sweet Plantains.

BROWN STEW SNAPPER FILLET 23

Rice and Peas, Sautéed Cabbage
and Fried Sweet Plantains

VEGAN ITAL BOWL 18

Curry Potatoes, Chickpeas, Spinach,
Jasmine Rice, Sautéed Cabbage,
and Sweet Plantains.

PASSIONFRUIT GLAZED SALMON 21

Oven Roasted Salmon, Passionfruit
Glaze Jasmine Rice, Mango Kale

JUMBO SHRIMP 22

Creole or Curry Shrimp, Jasmine
Rice, Sautéed Cabbage,
Sweet Plantains.

BEVERAGES

GINGER PINEAPPLE 8

SORREL 7 • FUJI WATER 4

JAMAICAN ORANGE SODAS 6

JAMAICAN KOLA CHAMPAGNE 6

ORGANIC COCONUT WATER 5

SODA 2 • TING 6

*Vegetarian, **Vegan, ***Gluten Free

CONTACT US FOR
YOUR CATERING NEEDS

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