



#5 Lachapelle Street,
San Fernando, Trinidad, W.I.
Tel: 868-652-6226; 665-1822

"Your Complete Caterer"
"It's the most memorable time of your life"

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WEDDING MENUS 2018

Menu 1

Main Course

Chicken in Lemon Sauce

Chicken pieces roasted and drenched in a Lemon Sauce

Choice of Rice

Vegetable Fried Rice, Herb Rice, Veg Paella

Noodles with Sweet Peppers

Fine noodles cooked with Sweet peppers and other seasonings.

Chunky Vegetables

Broccoli Cauliflower, carrots, mushrooms cooked with Chinese seasonings.

Sweet & Sour Tofu (vegan)

Sautéed Garlic Beans (vegan)

Garden Salad

A combination of lettuce, red and white cabbage, cucumbers, topped with apples and grapes served with International Caterers poppy seed dressing

DESSERTS

The above Menus will include a choice of two (2) of the following Dessert. (one per person)
Fruit Trifle, Black Forest Cake, Chocolate Mocha Cake, Frosted Vanilla with Fruit Coulis, Red Velvet Squares, Pineapple Ice box, Coconut or Strawberry Mousse Cups, Light Fruit Cake.

Home Made Ice cream is available for guest serving of 100 and above. Dessert Buffet available upon request.

Main Course

Gai Pahd Kieng (Thai Ginger Chicken)

Chicken roasted and stir fried with ginger, black fungus, scallions and oyster sauce.

Thai Sweet and Sour Fish

Fish fillets drenched in Thai Sweet and Sour with pickled vegetables.

Pineapple Fried Rice

Rice sautéed with Fresh chives, garlic, Pineapple and Thai spice.

Pahd Ruom (Chunky Vegetables)

Broccoli, baby corn, carrots, cauliflower, mushroom, green peppers sautéed in a garlic sauce.

Sesame Potatoes

Potatoes stir fried with sesame seeds, and chili oil.

Thai Stir-fried Eggplant

Eggplant stir fried with green peppers onions and tossed in a Thai sweet chili sauce.

Lemon Coconut Peas (vegan)

Spicy Soya (vegan)

Garden Salad

A combination of lettuce, red and white cabbage, cucumbers, topped with apples and grapes served with International Caterers poppy seed dressing

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Fruit Trifle, Black Forest Cake, Chocolate Mocha Cake, Frosted Vanilla with Fruit Coulis, Red Velvet Squares, Pineapple Ice box, Coconut or Strawberry Mousse Cups, Light Fruit Cake.

Home Made Ice cream is available for guest serving of 100 and above. Dessert Buffet available upon request.

Main Course

Marmalade Glazed Grilled Chicken Breast

Chicken steaks grilled and glazed with marmalade jus.

Hakka Pepper Fish

Fish fillets fried and stir fried in a chili oil with green peppers and onions.

Rosemary Lamb

Lamb baked with fresh rosemary and topped with an apple and cherry pickle.

Choice of Rice

Vegetable Fried Rice, Herb Rice, Veg Paella

Paprika Oven Roast Potatoes

Potato wedges tossed in a paprika oil and baked until tender.

Sautéed Spaghetti and Vegetables

Chef's choice vegetables sautéed with pasta and Italian herbs, topped with fresh parsley.

Tomato Soya (veg)

Breaded Eggplant (veg)

Garden Toss Salad

A combination of lettuce, red and white cabbage, cucumbers, topped with apples and grapes served with International Caterers poppy seed dressing.

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Main Course

Indo Curried Chicken

Chicken pieces cooked with curry and local seasoning

OR

Trini Stew Chicken

Chicken pieces stewed with local seasonings.

Curry Goat

Goat pieces cooked with local seasoning.

Channa and Potato

Channa and Potato cooked with a light curry with local herbs.

Pumpkin

Pumpkin cooked with local seasonings

Dhal & White Rice

Amchar

Mango pieces cooked with Amchar Masala and Hot pepper.

Curried Tofu with Soya (vegan)

Gobhi Masala (vegan)

Paratha Roti

Mother – in- law

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Main Course

Chicken in Mushroom Cream

Roasted Thyme Chicken, topped with a mushroom cream sauce.

Cinnamon Roast Pork

Pork pieces oven roasted with a cinnamon rub, with onions and apples.

Shrimp Arrabiata

Shrimp cooked in a Spicy Italian Sauce with garlic and chilies.

Fish Provençale

French style Lightly breaded fish fillets, topped with butter roasted Vegetable assortment.

Choice of Rice

Vegetable Fried Rice, Herb Rice, Veg Paella.

Chunky Country Potatoes

English Country style potatoes roasted with onions and leeks

English Roasted Vegetables

Carrots, Broccoli, Cauliflower, roasted with fresh garlic.

Tofu with Veg (vegan)

Bean Medley (vegan)

Garden Salad

A combination of lettuce, red and white cabbage, cucumbers, topped with apples and grapes served with International Caterers poppy seed dressing.

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Main Course

Stuffed Chicken Breast

Chicken breasts stuffed with Christmas stuffing, baked and topped with jus.

Coffee Crusted Beef

Beef rump crusted with a coffee mixture, baked and sliced.

Lemon & Capers Poached Pink Salmon

Atlantic Salmon poached with fresh lemon and capers.

Choice of Rice

Vegetable Fried Rice, Herb Rice, Veg Paella.

Vegetable & Potato Casserole

Assorted vegetables and potatoes baked in a cheese sauce.

White Bean and Mushroom

Stew Lima beans and mushrooms oven roasted with fresh herbs.

Sweet & Sour Tofu (veg)

Corn Pie (veg)

Winter Christmas Salad

A combination of lettuce, red and white cabbage, cucumbers, topped with apples and grapes served with International Caterers poppy seed dressing.

DESSERTS (one per person)

Tiramisu Square

Key Lime Cheesecake

Chocolate Mousse Cups topped with fresh Berries



THE ABOVE MENU PRICES ARE INCLUSIVE OF FULL SERVICE THEY CAN BE ALTERED TO SUIT YOUR EVENT.

PRICES AND MENUS ARE SUBJECT TO CHANGE BASED ON YOUR BUDGET.

DRINKS

Fruit Punch etc

HOR D'OEUVRES WITH MENUS

Meatballs with Herb BBQ Sauce, Tuna/ Cheese filled bouchees, Samosa, Sahina with Dip, Vegetable Pie, Beef Pie, Chicken Pie, Chicken Pie, Accra with Chutney, Cheese/ Tuna Puffs, Breaded Eggplant Slices, Plantain Fritters, Chicken / Veg Kebabs, , Potato Croquettes with Sweet & Sour Sauce, Jam filled strudels.

HEALTH AND VEGAN MENUS AVAILABLE UPON REQUEST

FULL HORS D'OEUVRES MENU AVAILABLE UPON REQUEST

Specialized Cuisine Menus Can also be tailored to the following:

- Mexican Food
- Italian
- French Cuisine
- Caribbean
- American
- Thai
- Authentic Indian



These MENUS are some of the choices of what we offer at International Caterers, we are willing to arrange MENUS that you will prefer and also to meet your Budget.

SUPPLIES: Plates * Cutlery * Food Warmers* Staff* Dressed Buffet Table* Water Goblets.
Breakage Fee for Glasses- \$200.00 (refundable after event, if no breakage or missing pieces)

BAR SERVICES: Bar Staff and Menus are available upon request.

CO-ORDINATING: Enquire for more information. We provide a professional service for your function. From ushering to event planning.

SERVICES: International Caterers will coordinate your events to perfection. Your Function is our primary Concern, we will set the Tables upon request, welcome your guests. Dinner / Lunch will be served Buffet Style while Dessert will be served at the Table.

TERMS OF PAYMENT: 20% deposit on confirmation, the balance, before the day of the function. 10% service charge over 120 guests. 12.5% VAT to be added. If guests are 100 persons or less, a separate service fee will be charged.

Our options are open, to suit any choice of Menu, that you may prefer to satisfy your needs.

Thanking You for choosing International Caterers

“Where Great Taste Begins”

Respectfully,

Ms. Shanell Nangoo

Manager

International Caterers Ltd,