



catering menu

CATERINGS ARE AVAILABLE FOR PICK UP ONLY

SMALL PAN: 1 GALLON (15-25 PEOPLE) - LARGE PAN: 2.5 GALLONS (40-60 PEOPLE)

LARGE PANS FIT INDUSTRY STANDARD CHAFING DISHES

PLEASE EMAIL IRIEISLANDEATS@GMAIL.COM FOR ALL CATERING INQUIRIES

meats

KALUA PORK

SMALL PAN \$90 / LARGE PAN \$200

PORK RUBBED WITH RED ALAEA HAWAIIAN SEA SALT, SMOKED FOR 24 HOURS AND SHREDDED

HAWAIIAN BARBACOA

SMALL PAN \$105 / LARGE PAN \$225

BEEF BRISKET MARINATED WITH OUR ISLAND BBQ SAUCE, SMOKED FOR 24 HOURS AND SHREDDED

PINEAPPLE MOJO CHICKEN

SMALL PAN \$90 / LARGE PAN \$200

MARINATED IN PINEAPPLE AND LIME JUICE WITH OUR OWN HERB BLEND, WRAPPED IN BANANA LEAVES, SMOKED AND SHREDDED

MANGO BABY BACK RIBS

SMALL PAN \$95 / LARGE PAN \$220

JERK SHRIMP SKEWERS

40 SKEWERS \$100 / 90 SKEWERS \$220

SHRIMP SKEWERS GRILLED WITH OUR HOMEMADE JERK SEASONING

SWEET & SPICY TUNA

SMALL PAN \$120 / LARGE PAN \$240

DICED YELLOWFIN TUNA MIXED WITH SCALLIONS, SESAME SEEDS, AND A MILD KIMCHEE SAUCE

TUNA POKE

SMALL PAN \$120 / LARGE PAN \$240

YELLOWFIN TUNA MARINATED IN SWEET SOY WITH SESAME SEED AND SCALLIONS

MAHI MAHI

SMALL PAN \$120 / LARGE PAN \$240

sides

ISLAND STYLE BEAN SALAD

SMALL PAN \$55 / LARGE PAN \$110

CARBANZO AND RED KIDNEY BEANS WITH CILANTRO, RED ONION, AND KEY LIME VINAIGRETTE

TROPICAL FRUIT SALAD

SMALL PAN \$55 / LARGE PAN \$110

FRESH PAPAYA, MANGO, PINEAPPLE

KEY LIME CILANTRO SLAW

SMALL PAN \$50 / LARGE PAN \$100

FRESH CUT NAPA CABBAGE MIXED WITH CILANTRO AND KEY LIME VINAIGRETTE

ISLAND STYLE VEGETABLES

SMALL PAN \$50 / LARGE PAN \$125

A BLEND OF FRESH ZUCCHINI, SQUASH, CARROTS AND ONION COOKED WITH PINEAPPLE, GINGER, AND ISLAND BBQ SAUCE

COCONUT RICE

SMALL PAN \$50 / LARGE PAN \$100

WHITE RICE COOKED WITH COCONUT MILK, ONIONS, AND THYME

CILANTRO NOODLES

SMALL PAN \$50 / LARGE PAN \$100

SWEET PLANTAINS

SMALL PAN \$50 / LARGE PAN \$100

sauces

PINT \$12 / QUART \$20

KEY LIME VINAIGRETTE

ISLAND BBQ

CILANTRO AIOLI

CHIPOTLE AIOLI

appetizers

FLORIDITOS

SMALL PAN \$60 / LARGE PAN \$130

PORK, SWEET PLANTAINS, AND CHEESE IN A GRILLED WRAP. SLICED & SERVED W/CHIPOTLE AIOLI

SMOKED FISH DIP

SMALL PAN \$90 / LARGE PAN \$200

CHEESE QUESADILLAS

SMALL PAN \$50 / LARGE PAN \$110

QUESADILLAS W/MEAT

(CHICKEN, PORK, OR BEEF)

SMALL PAN \$60 / LARGE PAN \$130

greens

TROPICAL MIXED GREENS

SMALL PAN \$50 / LARGE PAN \$100

GREENS WITH FRESH FRUIT, PLANTAIN CHIPS, AND KEY LIME VINAIGRETTE

SOFOLO SALAD

SMALL PAN \$50 / LARGE PAN \$100

FRESH GREENS, AVOCADO, PLANTAINS, RED ONIONS, TOMATO, FIRE ROASTED PEPPERS AND A CILANTRO LIME DRESSING

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS