



The Patois brand is synonymous with fine authentic Caribbean cuisine.

Led by Chef Wayne Simpson, the Patois Catering Team offers beautifully prepared menu choices that fit your budget, and are sure to please everyone. Flavourful authentic food, flawless service, and everything you need to serve and enjoy.

Catering Corporate Events, Intimate Affairs, Receptions & Weddings

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Sophisticated Show

Plated 5 Course Dinner Menu

Assorted bread and butter

Pumpkin & split pea soup

Mango, spinach, cucumber salad cake with dried cranberries and chocolate vinaigrette.

Tomato basket stuffed with sautéed callaloo and parmesan cheese

Broiled atlantic salmon with sweet maple glaze, oven roasted fingerling potatoes

Traditional jerk pork, rice and peas with fresh coconut cream

Vegetarian option – Rotini pasta with chick peas and beans in a home style sauce.

Baby glazed carrots

Mango berry cheesecake

Jamaican coffee & tea

Fruit punch & ice water

\$65 per person

No substitutions. May add additional items to customize. Offer valid for events booked and secured with 50% deposit by February 28, 2017. Add 10% set up fee. Serving staff available at per hour rate.

Delivery charge may apply to certain areas. Additional charges may apply for equipment rentals where venue does not have a commercial kitchen facility. Other conditions may apply.