



ADENA'S

CATERING LTD

CARIBBEAN FUSION
DINING EXPERIENCE

African Caribbean Fusion Event Catering

Rooted in Culture. Elevated in Taste.



SIGNATURE CARIBBEAN FUSION

DINING EXPERIENCE

A vibrant and abundant dining experience combining
classic British favourites with bold Caribbean flavours,
designed to impress and satisfy every guest.

Rooted in Culture. Elevated in Taste.



BUFFET DINING

CANAPÉS (CHOOSE 2)

Jerk-Spiced Chicken Skewers

.

Crispy Saltfish Fritters

.

Mini Gourmet Beef Sliders

.

Mini Quiche Selection (Chef's Choice)

.

Prawn & Mango Canapés

.

BBQ Glazed Chicken Wings

MAINS (CHOOSE 2)

Herb Roasted Chicken with Rich House Gravy

.

Slow Braised Beef in Savoury Jus

.

Adena's Signature Jerk Chicken (Mild or Spicy)

.

Traditional Caribbean Brown Stew Chicken

.

Adena's Slow Cooked Curry Goat

.

Grilled Jerk-Glazed Salmon Fillet

.

Caribbean Spiced Vegetable Curry

Rooted in Culture. Elevated in Taste.



BUFFET DINING

SIDES (CHOOSE 2)

Golden Roast Potatoes

•

Classic Rice & Peas

•

Caribbean-Style Fried Rice

•

Steamed Fragrant White Rice

•

Roasted Sweet Potatoes

•

Seasonal Buttered Vegetables

ACCOMPANIMENTS (CHOOSE 2)

Sweet Fried Plantain

•

Creamy House Coleslaw

•

Baked Macaroni & Cheese

•

Fresh Garden Salad

•

Festival (Caribbean Sweet Dumplings)

•

Mini Sausage Rolls

Rooted in Culture. Elevated in Taste.



PLATED DINING

CANAPÉS (CHOOSE 2)

Jerk-Spiced Chicken Skewers

•

Crispy Saltfish Fritters

•

Mini Gourmet Beef Sliders

•

Mini Quiche Selection (Chef's Choice)

•

Prawn & Mango Canapés

•

BBQ Glazed Chicken Wings

STARTER (CHOOSE 1 FOR ALL GUESTS)

Classic Cream of Tomato Soup

•

Spiced Caribbean Pumpkin Soup

•

Prawn & Mango Salad

•

Goat's Cheese & Beetroot Salad

•

Caribbean Chicken Skewers

Rooted in Culture. Elevated in Taste.



PLATED DINING

MAIN COURSE (CHOOSE 1 FOR ALL GUESTS)

Roast Chicken Supreme with House Gravy

.

Slow Braised Beef with Golden Roast Potatoes

.

Adena's Signature Jerk Chicken Supreme with Rice & Peas

.

Grilled Salmon with Caribbean Glaze

.

Adena's Slow Cooked Curry Goat with Steamed Rice

.

Vegetable Wellington

Rooted in Culture. Elevated in Taste.



PLATED DINING

DESSERT (CHOOSE 1 FOR ALL GUESTS)

Sticky Toffee Pudding with Toffee Sauce

•

Classic Baked Cheesecake

•

Traditional Caribbean Rum Cake

•

Coconut Cheesecake

•

Mango Sorbet

•

Rich Chocolate Fudge Cake

ENHANCEMENTS

Sirloin Steak - £12

•

Lobster Tail - £18

•

King Prawns - £8

•

Surf & Turf - £25

Rooted in Culture. Elevated in Taste.



BOOKING INFORMATION

Minimum 20 guests (buffet)

Minimum 30 guests (plated)

CONTACT

+44 7438 788712 • @adenas_catering

adenascatering@gmail.com

Rooted in Culture. Elevated in Taste.