



MENU
ST JOHN'S EDITION
Local specialties

Starters

Cod fish cake with pineapple chutney

Mango and Snapper ceviche with fried corn tortillas

Lobster Fritters with roasted red pepper sauce

Main Course

Fungee and steam whole snapper fish : *Antiguan version of polenta with okra, steamed whole snapper with fresh herbs ad aromatics*

Coconut Dumpling with red herring and cassie : *Cooked dumpling made from local coconut with spice, stewed red herring in tomato sauce with cooked cassie*

Local Goat water with dinner rolls : *A traditional stew of goat meat with herbs and spices normally served with dinner rolls*

Antiguan style Pepperpot : *A local one pot stew with vegetables (green papaya, pumpkin, spinach, eggplant lots of herbs and aromatic) accompanied with salt beef, chicken and pork pieces*

Ducana and saltfish with chop up : *A local sweet delicacy with sweet potatoes, coconut and spices stewed codfish in tomato sauce along with cooked eggplant and spinach*

Stewed Oxtail : *Served with rice and peas, steamed cabbage and Fried Plantain*

Caribbean BBQ Dinner : *BBQ Ribs, BBQ Chicken, Grilled Fish, Salads*

Desserts

Antiguan style Bread pudding with local rum sauce

Traditional Rum cake

Peanut sugar cake

Sweet potato pudding

Coconut cake



contact@vip-jet-catering.com



+1 (213) 772-8722