# **Soul Rebel Thanksgiving Catering Menu**

Celebrate Thanksgiving with Caribbean flair! Let us bring bold flavors to your holiday table.

### **Main Dishes**

- Jerk Roasted Turkey Juicy, whole turkey marinated in Soul Rebel's signature Mo' Fiya jerk marinade, slow-roasted to perfection. Serves 8-10 \$95
- Jerk Turkey Legs Boldly seasoned and fall-off-the-bone tender, perfect for a unique and flavorful Thanksgiving twist. \$10 per leg (minimum 4)
- Pineapple-Mango Glaze Ham A succulent, sweet-savory dish featuring tender ham coated in a tropical blend of pineapple and mango, creating a perfect balance of fruity tang and rich, caramelized flavors.

### **Sides** (Each side serves 8-10)

- Rice & Peas Classic island rice and red beans simmered in creamy coconut milk and seasoned with Caribbean spices. \$30
- Sweet Plantains Lightly fried and caramelized plantains, a perfect balance of sweet and savory. \$25
- Green Beans with Garlic and Scotch Bonnet Butter \$30 Fresh green beans sautéed with a spicy, buttery kick.
- Guyanese Bakes \$18 (12 pieces)
   Lightly sweetened, crispy-on-the-outside rolls

#### **Desserts**

- Rum Cake – \$45 (Serves 8-10) Moist, spiced Caribbean rum cake soaked in a rich rum glaze.

### **Drinks**

- Sorrel Punch \$25 per gallon
  Traditional festive drink brewed with hibiscus flowers, ginger, and spices.
- Blue Mountain Coffee \$20 per gallon Premium Jamaican coffee – smooth, rich, and perfect with dessert.

## To Order:

Call or visit Soul Rebel to place your order and bring Caribbean warmth to your Thanksgiving feast!